

## Geisha

**26.5 per person**  
**Minimum 2 people**  
**Available Monday-Thursday Lunch**

Edamame, Steamed  
 Chicken Karaage, Wasabi Mayo  
 Dragon Tiger Prawn Tempura Roll  
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 Salmon Teriyaki, Pickled Cucumber  
 Zucchini Wafu  
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 Warm Rice Pudding

## SNACKS スナック

Crackers, Avocado Pea Guac (VG)	5.5
Steamed Edamame, Miso Salt (VG)	5
Chicken Karaage, Wasabi Mayo	6.6
Cauliflower Karaage, Spicy Sauce (VG)	6.1
Tomato Salad (VG)	9.4
Yuzu & Beetroot Salad with Lotus Root Chips (VG)	9.9

## HOT ホット

Seafood Gyoza with Dashi Vinegar	11
Pumpkin Gyoza and Citrusy Miso Sauce (VG)	7.7
Crispy Soft Shell Crab, Courgette	11
Prawn and Seasonal Vegetables Tempura	12.1
Squid Karaage, Black Ink and Garlic Aioli	9.9
Yasai Tempura, Seasonal Vegetables and Tempura Sauce (VG)	8.8
Crispy Beef, Asian Salad, Chilli Lime, Spring Onion, Sesame Seeds	11
Agedashi Tofu Prawns, Spring Onion, Crispy Onion & Red Chilli, Spicy Soy Sauce	10
Vegetable Harumaki Nori with Tonkazu Sauce (V)	7.7

## BAO BUNS バオ

Teriyaki Tofu Bao (each) (VG)	5.5
Katsu Chicken (each)	6.6
Spicy Pork (2x buns)	13.2
Duck Leg Confit, Pickled Cucumber, Spicy Sauce (4x buns)	19.8

## Samurai

**49.5 per person**  
**Minimum 2 people**

Vegetable Tempura  
 Chicken Karaage  
 Issho Sushi & Sashimi Selection  
 Spicy Pork Bao  
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 Seafood Gyoza, Dashi Vinegar  
 Duck Breast, White Peach  
 Grilled Sweet Potato, Smoked Lime Butter  
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 Chilled Caramel Purin

## GOURMET SUSHI & SASHIMI PLATTER

To Share Chef's Selection of Maki, Sashimi and Nigiri  
 52.8

## Emperor

**71.5 per person**  
**Minimum 2 people**

Chicken Karaage  
 Tomato Salad, Whipped Tofu  
 Issho Sushi & Sashimi Selection  
 Spicy Pork Bao  
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 Squid Karaage  
 Aged Rib Eye Steak, Yuzu Koshu and Ponzu  
 Miso Black Cod  
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 Issho Desser Platter

## MAKI マキ Sushi Rolls

Dragon Tiger Prawn Tempura Roll, Spicy Mayo	13.2
Salmon and Avocado Roll	9.9
Spicy Tuna Roll, Cucumber, Siracha	11
Vegetable Zen Roll, Fresh Vegetables, Light Wafu (VG)	7.7

## RAW NIGIRI/SASHIMI 刺身

comes as three pieces

Salmon	8.8
Seabass	7.7
Sushi Ebi	8.8
Tuna	11
Tuna Tataki, Ponzu Dressing	13.2
Octopus	9.9
Eel	9
Inari	8

## DESSERTS

Rice Pudding 9.4  
 Caramelised Banana and Pecan, Banana Yoghurt Ice Cream

Japanese Pandam Roll Cake 9.4  
 Kumquat Jam

Agemochi (VG) 8.3  
 Fried Sweet Potatoes, Rice, Tonka Croquette, Ginger Caramel Sauce

Sorbet Selection (VG) 8.8  
 Three Flavours, Comes as Three

Chilled Caramel Purin 8.8

Matcha Basque Cheesecake 9.4  
 Apricot Sorbet

Eton Mess 8.3  
 Sansho Peppercorn Meringue & Strawberry

Yuzu Tart 8.8  
 Raspberry Gel & Sesame Tuille

## ROBATAYAKI ロバタヤキ Smaller Charcoal Grilled Plates

Chicken Yakitori, Spring Onion and Shichimi Pepper	6.6
Beef Yakitori, Spring Onion, Shichimi and Chive	9
Grilled Sweet Potatoes, Smoked Lime Butter, Chives (VG)	7.2
King Oyster Mushroom, Light Wafu Butter (VG)	7.7
Tiger Prawns, Chilli Butter	9.9

## ROBATA ロバタ Larger Charcoal Grilled Plates

Aka Miso Duck Breast, Confit Kumquat	22
Aged Rib Eye Steak, Yuzu Koshu and Ponzu	31
Miso Black Cod (Please allow 30 minutes)	34
Salmon Teriyaki, Pickled Cucumber	21
Half Lobster, Teriyaki, Ponzu, Smoked Lime Butter & Sweet Potatoes (Available Only Fridays & Saturdays)	42



ISSHO RESTAURANT  
 Mon – Sat lunch 12pm – 2.30pm  
 Mon-Thu dinner 5pm – 9pm  
 Friday-Sat dinner 5pm – 10pm  
 Sun – 12pm-2.30pm

ISSHO BAR & TERRACE  
 Mon- Thu 12pm – 11pm  
 Fri-Sat 12pm-1am  
 Sun – 12pm-5pm

(V)-Vegeterian, (VG)- Vegan  
 If you have any food allergies or intolerances, please speak to your waiter before ordering.  
 Please be aware that traces of allergens used in our kitchen may be present.  
 Prices include VAT at current rate.  
 12.5% discretionary charge will be added to your bill.

Please be advised we ask that the same set menu to be taken by the whole table.

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