

## TO START 始めること

Crackers, Avocado Pea Guac (VG) <i>552kcal</i>	6
Steamed Edamame, Miso Salt (VG) <i>48kcal</i>	7
Seasonal Tomato Salad (VG) <i>252kcal</i>	10

## GOURMET SUSHI & SASHIMI PLATTER すし

To Share Chef's Selection of Maki, Sashimi & Nigiri <i>3548kcal</i>	58
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## MAKI マキ Sushi Rolls

Blowtorched Salmon Maki <i>517kcal</i>	15
Dragon Tiger Prawn Tempura Roll, Spicy Mayo <i>1301kcal</i>	14
Salmon & Avocado Roll <i>517kcal</i>	11
Spicy Tuna Roll, Cucumber, Siracha <i>477kcal</i>	12
Vegetable Zen Roll, Fresh Vegetables (VG) <i>263kcal</i>	8

## RAW

### SASHIMI/NIGIRI 刺身

Comes as three pieces

Salmon <i>184kcal</i> // <i>476kcal</i>	8.8
Seabass <i>151kcal</i> // <i>427kcal</i>	7.7
Tuna <i>141kcal</i> // <i>430 kcal</i>	11
Tuna Tataki, Ponzu Dressing <i>160kcal</i>	13.2
Shime Saba Nigiri <i>268kcal</i>	9
Salmon Tartare Gunkan <i>217kcal</i>	8

## BAO BUNS バオ

Teriyaki Tofu Bao (each) (V) <i>225kcal</i>	5.5
Katsu Chicken (each) <i>244kcal</i>	6.5
Spicy Pork (2x buns) <i>711kcal</i>	14
Duck Leg Confit, Pickled Cucumber, Hoisin Sauce (4x buns) <i>1089kcal</i>	23.5

## ROBATAYAKI ロバタヤキ Smaller Charcoal Grilled Plates

Chicken Yakitori, Spring Onion & Shichimi Pepper <i>433kcal</i>	8
Grilled Sweet Potato, Smoked Lime Butter, Chives (VG) <i>450kcal</i>	8
King Oyster Mushroom, Light Wafu Butter (VG) <i>163kcal</i>	8
Tiger prawns, Smoked lime butter <i>104kcal</i>	11

## ROBATA ロバタ Larger Charcoal Grilled Plates

Aka Miso Duck Breast, Confit Kumquat <i>610kcal</i>	23
Aged Rib Eye Steak, Yuzu Koshu & Ponzu <i>959kcal</i>	32
Salmon Teriyaki, Pickled Cucumber <i>714kcal</i>	22
Miso Black Cod (Please allow 30 minutes) <i>1311kcal</i>	38
Monkfish with Spicy Yakimiku <i>527kcal</i>	36

## HOT ホット

Seafood Gyoza with Dashi Vinegar <i>552kcal</i>	12
Pumpkin Gyoza & Citrusy Miso Sauce (V) <i>291kcal</i>	7.7
Crispy Soft Shell Crab, Courgette <i>471kcal</i>	11
Crispy Shrimp & Yuzu Mayo <i>704kcal</i>	12
Squid Karaage, Black Ink & Garlic Aioli <i>179kcal</i>	10
Yasai Tempura, Seasonal Vegetables & Tempura Sauce (V) <i>369kcal</i>	8.5
Crispy Beef, Asian Salad, Chilli Lime, Spring Onion, Red Chilli, Spicy Sauce <i>727kcal</i>	12.5
Panko Eggplant with Spicy Sesame <i>605kcal</i>	11
Chicken Karaage, Wasabi Mayo <i>855kcal</i>	8
Cauliflower Karaage, Spicy Sauce (V) <i>529kcal</i>	6.5
Duck Salad with Pomegranate <i>1038kcal</i>	18
Japanese curry tofu <i>628kcal</i>	16

## GEISHA MENU 芸者 26.5 per person - Minimum 2 people Available Monday-Thursday 12-15

Edamame, Steamed <i>48kcal</i>
Chicken Karaage, Wasabi Mayo <i>855kcal</i>
Dragon Tiger Prawn Tempura Roll <i>1165kcal</i>
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Salmon Teriyaki, Pickled Cucumber <i>660kcal</i>
Zucchini Wafu <i>458kcal</i>
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Warm Rice Pudding <i>743kcal</i>

## SAMURAI MENU 武士 50 per person - Minimum 2 people Available Monday-Sunday Lunch / Dinner

Yasai Tempura <i>238kcal</i>
Chicken Karaage <i>855kcal</i>
Issho Sushi & Sashimi Selection <i>745kcal</i>
Spicy Pork Bao <i>530kcal</i>
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Seafood Gyoza, Dashi Vinegar <i>552kcal</i>
Duck Breast, White Peach <i>374kcal</i>
Grilled Sweet Potato, Smoked Lime Butter <i>217kcal</i>
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Chilled Caramel Purin <i>280kcal</i>

Choose a pairing with wine or sake or both for 35 per person

## EMPEROR MENU 天皇 75 per person - Minimum 2 people Available Monday-Sunday Lunch / Dinner

Chicken Karaage <i>855kcal</i>
Tomato Salad, Whipped Tofu <i>208kcal</i>
Issho Sushi & Sashimi Selection <i>901kcal</i>
Spicy Pork Bao <i>963kcal</i>
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Squid Karaage <i>179kcal</i>
Aged Rib Eye Steak, Yuzu Koshu & Ponzu <i>935kcal</i>
Miso Black Cod <i>1311kcal</i>
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Issho Dessert Platter <i>1611kcal</i>

Choose a pairing with wine or sake or both for 35 per person

### ISSHO RESTAURANT

Mon – Sat lunch 12pm– 2.30pm  
Mon-Tue dinner 5pm – 9.30pm  
Wed-Thu dinner 5pm-10pm  
Friday-Sat dinner 5pm – 10.30pm  
Sun – 12pm-2.30pm

### ISSHO BAR & TERRACE

Mon- Thu 12pm – 11pm  
Fri-Sat 12pm-1am  
Sun – 12pm-5pm

(V)- suitable for vegetarian requirements, (VG)- suitable for vegan requirements

GF/DF options available on request

Adults need around 2000 kcal a day.

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that the 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.