

"ISSHO MEANS 'TOGETHER' IN JAPANESE. OUR CONCEPT IS BASED UPON SHARING AND THE FOOD IS SERVED AS AND WHEN READY"

日本語で「一緒に」を意味します。私たちのコンセプトは、共有とタパススタイルに基づいており、料理は準備ができたなら提供されます。」

TO START 始めること

Steamed Edamame, Chilli Sauce (VG) <i>139kcal</i>	6.00
Steamed Edamame, Miso Salt (VG) <i>50kcal</i>	6.00
Lotus Crisps & Seaweed Seasoning (V) <i>145kcal</i>	5.75

ROBATAYAKI - SMALL CHARCOAL GRILLED PLATES 炉端小皿

Chicken Yakitori, Spring Onion & Shichimi Pepper <i>100kcal – two pieces</i>	9.30
Tiger Prawns Yakitori & Togarashi Smoked Butter, Lemon <i>206kcal – four skewer.</i>	13.95
King Scallops Yakitori, Pepper, Yuzu, & Shiso Tempura <i>342kcal - one skewer</i>	12.50
King Oyster Mushroom Yakitori, Wafu Butter (VG) <i>359kcal – two skewers</i>	9.00

ROBATA – LARGE CHARCOAL GRILLED PLATES 炉端大皿

Sansho Lamb Rump, Kyoto Cucumber <i>323kcal</i>	29.90
Wagyu Steak <i>7oz 712kcal</i>	52.00
Miso Black Cod <i>447kcal</i>	38.50
Salmon Teriyaki, Pickled Cucumber <i>657kcal</i>	26.00
Yakiniku Rib Eye Steak, King Oyster Mushroom, Miso Onion Puree <i>7oz 1086kcal</i>	36.50
Smoked Duck Breast & Miso Pears <i>548kcal</i>	32.00
Chilean Seabass & Wakame Seaweed, Daikon Sprouts <i>414kcal</i>	24.50

Add Chilli, Yuzu, or Truffle Butter 310kcal 4.00

YASAI – VEGETABLE CHARCOAL GRILLED SIDES 炉端野菜

Grilled Purple Sweet Potato, Smoked Lime Butter, Chives (V) <i>594kcal</i>	11.30
Aka Miso Aubergine, Crispy Shallots, Sesame (VG) <i>454kcal</i>	11.00
Tenderstem Broccoli, Goma Dressing, Garlic Flakes (VG) <i>416kcal</i>	11.20

SUSHI AND SASHIMI PLATTER すし

Chef's selection of maki, sashimi & nigiri *1526kcal* 65.00

SASHIMI 刺身

THREE PIECES PER PORTION

Salmon <i>327kcal</i>	15.00
Seabass <i>112kcal</i>	13.50
Tuna <i>98kcal</i>	10.95

NIGIRI にぎり

THREE PIECES PER PORTION

Salmon <i>252kcal</i>	9.95
Seabass <i>199kcal</i>	9.50
Tuna <i>175kcal</i>	10.95
Ebi <i>194kcal</i>	9.30
Shiitake Mushroom, Spicy Mango Mayo (VG) <i>346kcal</i>	8.50
Vegetarian Selection (V) <i>637kcal</i>	9.00

MAKI SUSHI ROLLS マキロール

Volcano Tuna Roll, Mayo, Sriracha & Spring Onions <i>420kcal eight pieces</i>	15.50
Spider Roll, Soft Shell Crab, Cucumber & Mango Maio <i>772kcal six pieces</i>	16.00
Blowtorched Salmon, Cucumber & Spicy Mayo <i>516kcal eight pieces</i>	15.00
Black Rice, Smoked Salmon, Philadelphia Cheese, Ebi & Mango <i>549kcal six pieces</i>	15.30
Dragon Nobashi Tempura, Avocado & Spicy Mayo <i>661kcal eight pieces</i>	15.00
Salmon & Avocado <i>638kcal eight pieces</i>	15.00
Vegetable Zen Roll, Fresh Vegetables (VG) <i>332kcal six pieces</i>	9.50
Dragon Asparagus Tempura, Avocado, Spicy Mayo (VG) <i>670kcal eight pieces</i>	15.00

BAO BUNS 包パン

ONE PER PORTION

Hachi Miso Mushroom (V) <i>192kcal</i>	8.30
Katsu Chicken <i>309kcal</i>	8.50
Spicy Pork <i>374kcal</i>	8.50
Hoisin Duck <i>342kcal</i>	8.50

SMALL DISHES 小皿

Steamed Seafood Gyoza & Katsuobushi Ponzu <i>288kcal</i>	12.50
Mushroom Gyoza, Scallions (VG) <i>92kcal</i>	10.50
Steamed Rice, Sesame & Spring Onions <i>354kcal</i>	5.20
Chicken Karaage, Lime & Coriander Mayo <i>614kcal</i>	8.50
Cauliflower Karaage & Spicy Sauce (VG) <i>1082kcal</i>	8.50

TEMPURA 天ぷら

Nobashi Prawn Tempura, Tensu Broth Shiso <i>354kcal</i>	13.95
Yasai Tempura, Seasonal Vegetables & Tempura Sauce (VG) <i>565kcal</i>	9.00
Crispy Soft-Shell Crab, Shiso, Chilli Coriander & Lime Miso <i>354kcal</i>	14.00

SAMURAI MENU 侍

*50.00 per person
Minimum 2 people*

*Chicken Karaage
Spicy Tuna, Cucumber Maki
Spicy Pork Bao*

*Steamed Seafood Gyoza
Sansho Lamb Rump, Kyoto Cucumber
Grilled Sweet Potato, Smoked Lime Butter*

Agemochi

***Pair with one of the selected bottles of wine
for 40.00***

***Domain Sylvain Gaudron Vouvray Demi-Sec
Circumstance Seriously Cool Cinsalut***

EMPEROR MENU 天皇

*70.00 per person
Minimum 2 people*

*Edamame with Shiso Sesame Salt
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*Issho Sushi & Sashimi Selection
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*Chicken Karaage, Lime & Coriander Mayo
Nobashi Prawn Tempura
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*Tenderstem Broccoli
Chilean Seabass, & Wakame Seaweed
Duck Breast, Miso Mustard
Steamed Rice, Sesame & Spring Onions
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Chilled Caramel Purin

***Pair with one of the selected bottles of wine
for 40.00***

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ISSHO RESTAURANT

Mon – Thu lunch 12pm – 2.30pm

Mon-Thu dinner 5pm – 9.30pm

Friday-Sat 12pm – 10pm

Sun – 1-3.30pm

ISSHO BAR & TERRACE

Mon-Thu 12pm-11pm

Fri-Sat 12pm-1am

Sun – 1pm-6pm

(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.