



WWW.YUUKITCHEN.COM



BITES

EDAMAME (v) | 4.00
soy beans, salted or chilli

GRILLED BROCCOLI (v) | 6.00
apple & onion dressing, black pepper, fried shallots

STEAMED RICE (v) | 3.50

CRISPY CABBAGE SALAD (v) | 5.00
pomegranate, pumpkin seed, chia seed & pickle salad,
apple onion dressing

GRILLED CAULIFLOWER (v) | 6.00
sweetcorn, jalepeño dressing, shallots, garlic chips,
chives

**CHEESY CHEESEBURGER
SPRING ROLLS | 7.50**
american cheese, wagyu mince, wrapped in lettuce,
mustard ketchup, onion pickles, white sesame. 4 pcs

RAW

SPICY TUNA TOSTADA | 8.50
yellowfin tuna, crispy tortilla, pickled radish, spring
onion, spicy mayo. 4pcs

CRISPY RICE AND SALMON | 8.00
avocado, spicy jalapeño dressing. 4 pcs

SEARED BEEF TATAKI | 8.00
kimchi bean sprouts, honey mustard dressing,
thai basil, sesame.

CHARCOAL SALMON TATAKI | 8.50
wasabi kizami, yuzu dressing, 5 pcs

OUR DISHES ARE SERVED SHARING STYLE. WE RECOMMEND 3-4 PLATES PER PERSON.

Yuu Kitchen is inspired by the fun and freshness of flavours from south-east Asia and the Pacific Rim.
Head Chef Jon de Villa – previously of Nobu London – has created a menu inspired by his Filipino heritage and travels across Asia.

BAO

Taiwanese Steamed Bun. We recommend 1 per person. All buns are Vegan (not the fillings)

7UP BRAISED PORK BELLY | 6.20
bbq sauce, cucumber pickles, larb

SOY & BUTTERMILK CRISPY CHICKEN | 6.20
carolina reaper chilli mayo, daikon pickle

WAGYU | 9.20
mustard ketchup, roasted garlic mayo, onion rings

CRISPY SOFT SHELL CRAB | 7.00
wasabi mayo, lettuce, red onion, radish pickle

COBIA | 7.50
yuzu koshi, miso cobia, papaya pickle,
redcurrant sauce

CRISPY TOFU (v) | 5.50
kimchi, kimchi mayo

PANKO JACKFRUIT (v) | 5.50
goma ponzu dressing, red cabbage pickle, sesame

MUSHROOM (v) | 5.50
shiitake mushrooms, hoisin mayo, carrot pickle

GRILL AND WOK

GRILLED LAMB RIBS | 8.25
48hr marinated gouchuan miso, bean sprout kimchi, lime,
sesame. 2 pcs

BABY OCTOPUS KARAAGE | 9.00
cucumber and wakami salad, ginger and garlic sauce

SWEET & STICKY EGGPLANT (v) | 6.50
wok fried with white miso glaze, crunchy shallots, sesame

CHICKEN KARAAGE | 7.50
banana catsup, siracha hiroshi, spring onion

BABY BACK RIBS | 8.50
pork ribs, asian bbq sauce, chilli

CRUNCH

VIETNAMESE SSAM (v) | 6.50
corn, mushroom and noodle spring rolls, wrapped in lettuce,
housemade sweet chilli sauce. 4pcs

SALT BEEF GYOZA | 7.00
mustard miso dipping sauce, cornichons. 4pcs

CRISPY TOFU VIETNAMESE ROLL (v) | 6.50
rice paper roll, housemade sweet chilli sauce. 2 pcs

SIRLOIN GUKAN SUSHI | 7.00
tofu cheese, wasabi. 3 pcs

PLEASE ASK YOUR
SERVER FOR

DESSERTS

PINOY

The Filipino section is based on traditional dishes and ingredients from the Philippines but with a little Jonny twist for YUU.

OKRA FRIES (v) | 4.50
hot-smoked paprika, tangy adobo mayo

CHICKEN WINGS | 8.50
choice of **filipino style sticky adobo sauce** OR
spicy carolina reaper chilli, spring onion

BISTEK | 4.75
sirloin steak, lemon soy, crispy rice, trio of onion. 2 pcs

CHEESE AND UBE PUTO | 6.00
steamed bun, spicy housemade chorizo bilbao (beef &
pork) caramelised onion, avocado,
roasted garlic aioli. 2 pcs

CRISPY PIG'S EARS | 5.00
3hr slow cooked pig's ears, honey soy glaze, sesame
seeds, pickled radish, chives

CHICKEN INASAL | 8.50
ancho grilled chicken thigh, green papaya annatto
sweet pickle

LECHON KAWALI | 9.50
12 hour braised pork belly, mama sita's sauce

please ask your server for
an **allergens** menu

please note that we do not add service charge to your bill and all tips go directly to the guys working hard to make this an awesome place.

(v) = vegetarian - most can be made vegan, please ask your server