



WWW.YUUKITCHEN.COM



BITES

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

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

STEAMED RICE (Ve) | 3.50
sesame

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

GRILLED CAULIFLOWER (Ve) | 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 sesame rice cracker, pickled
radish, spring onion, spicy mayo 4pcs

CRISPY RICE AND SALMON (Ve) | 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, sesame

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

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

GRILLED SALMON STEAK | 7.50
yuzu miso, diakon pickle, spring onion

CRISPY TOFU (Ve) | 5.50
kimchi, kimchi mayo, sesame

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

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

GRILL AND WOK

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

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

CHICKEN KARAAGE | 7.50
banana catsup, sriracha hiroshi, spring onion, sesame

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

CRUNCH

VIETNAMESE SSAM (Ve) | 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 (Ve) | 6.50
rice paper roll, housemade sweet chilli sauce. 2 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 (Ve) | 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, sesame

BISTEK | 4.75
sirloin steak, lemon soy, crispy rice,
trio of onion, sesame. 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
annatto grilled chicken thigh, green papaya acharra
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 (ve) = vegan (Ve) = vegan option
available

WINES ON TAP

glass | 500ml | 1ltr
6.00 | 18.00 | 32.00

YUU SPARKLE, ITALY

lightly sparkled, clean, refreshing, fruity

YUU WHITE, ITALY

dry, deliciously refreshing

YUU RED, ITALY

smooth, red fruit, dry, oh-so-drinkable

WHITE WINES

LEGATO INZOLIA IGT SICILIA, ITALY

aromatic, fresh, zesty citrus 7.00 | 17.80 | 25.00

MAISON BELENGER IGP COTES DE GASCOGNE, FRANCE

floral, fresh, fruity 29.50

TOKOMARU BAY SAUVIGNON BLANC, NEW ZEALAND

fresh, aromatic, peaches, gooseberries 9.50 | 25.30 | 35.50

PETH WETZ ESTATE REISLING RHEINHESSEN, GERMANY

peaches, dry reisling, apricots 10.50 | 28.50 | 40.00

RED WINES

LEGATO NERO D'AVOLA IGT SICILIA, ITALY

spicy cherries, dark fruit 7.00 | 18.50 | 26.50

GRAN DUCAY GRAN RESERVA TINTO CARINENA, SPAIN

dark berries, smokey, silky 34.00

LITTLE EDEN PINOT NOIR, AUSTRALIA

cherries, strawberries, cocoa 9.50 | 26.50 | 38.00

ROSE

KLEINE RUST FAIR TRADE PINOTAGE ROSE, SOUTH AFRICA

ripe strawberries 8.00 | 22.25 | 32.50

COCKTAILS

SMOKING GEISHA | 8.50

east london liquor gin, ube-infused sugar syrup,
lemon juice, prosecco

OOLONG MOJITO | 8.75

oolong tea infused white rum, fresh mint, lime,
apple juice, sugar syrup

FENG SHUI | 8.50

lychee juice, korean red pepper powder, vodka, shochu,
star anise syrup, lemon juice

THE DRUNK CALAMANSI | 9.00

rum, pineapple juice, calamansi juice, apple syrup, blue curacao

GINGER NINJA | 9.00

gin, yuzushu sake, sugar syrup, ginger beer, ms better's bitter

DRAGON'S BREATH | 8.75

east london liquor gin, lemon juice, mango syrup, hot sauce,
ms better's bitters

FOO DOG | 8.75

tequila, yuzushu sake, lime juice, sugar, salt

SAMURAI S'MORE | 10.00

east london liquor demerera rum, nardini amaro, pandan syrup,
marshmallow

THE BIRDCAGE | 45.00

vodka, apple juice, creme de mure, lime, candy floss
min 4 people (SHARING COCKTAIL)

MOCKTAILS

VIRGIN MOJITO | 5.50

SOBER CALAMANSI | 5.50

YUUKIWI | 5.50

kiwi, pineapple juice, lemon juice, vanilla syrup, fresh basil

BEER

ASAHI SUPER DRY, DRAUGHT 3.50 | 6.50

clean, sophisticated, refreshingly crisp 5%

NECK OIL, DRAUGHT 3.60 | 6.70

light, crisp, punchy, session apa, 4.3%

JUBEL ELDERFLOWER, BOTTLE | 5.80

light gold lager, elderflower, gluten free, vegan, 4%

JUBEL PEACH, BOTTLE | 5.80

lively lager, ripe peaches, gluten free vegan, 4%

KIRIN ICHIBAN, BOTTLE | 4.70

crisp, citrus, toasty biscuit, clean finish, 5%

ASAHI SUPER DRY, BOTTLE | 4.80

clean, sophisticated, refreshingly crisp 5%

BUBBLE TEA

4.55

lychee | apple | lemon | peach

choose your tea base (green or black), choose your
flavour and we'll add the bubbles!

you can also have it as a boozy cocktail, just choose
your booze (ask your server)

SEEDLIP - GARDEN & SPICE 94 4.00 | 7.50

mix with tonic for a refreshing G&T - less the alcohol and calories!

SOFT | 3.00

JUICE | 4.00

COFFEE/TEA | 2.50/3.00

STILL AND SPARKLING WATER 750ml | 3.00

wine glass - 175ml | champagne glass - 125ml | ½ carafe - 500ml | carafe - 1L | small glass of wine available

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!