



WWW.YUUKITCHEN.COM



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 | 6.50

bbq sauce, cucumber pickles, bubuarare

GRILLED SALMON STEAK | 7.50

yuzu miso, diakon pickle, spring onion

SOY & BUTTERMILK CRISPY CHICKEN | 6.00

carolina reaper chilli mayo, daikon pickle, sesame

CRISPY TOFU (Ve) | 5.50

kimchi, kimchi mayo, sesame

WAGYU | 9.00

mustard ketchup, roasted garlic mayo, fried shallots

PANKO JACKFRUIT (Ve) | 5.50

goma ponzu dressing, red cabbage pickle, sesame

MUSHROOM (Ve) | 5.50

shiitake mushrooms, hoisin mayo, carrot pickle, sesame

CRISPY SOFT SHELL CRAB | 7.50

wasabi mayo, lettuce, red onion, radish pickle

BITES

EDAMAME (Ve) | 4.00

soy beans, salted or chilli

WASABI PEAS 100g (V) | 5.00

PADRON PEPPERS 150g (Ve) | 8.50

yuzu oil, sea salt

HOUSEMADE PICKLES (Ve) | 6.00

selection of 6 house pickles

DEVIL HELL SESAME CRISPS (Ve) | 3.00

garlic, onion, Bhut Jolokia salt

**WHITE MISO AND SMOKED SALT
POPCORN (Ve) | 3.00**

STEAMED RICE with SESAME (Ve) | 3.50

GRILLED CAULIFLOWER (Ve) | 7.00

sweetcorn, jalepeño dressing, shallots, garlic chips,
chives

KIMCHI FRIES (Ve) | 6.00

kimchi, mayo, shallots, chives

GRILL

PORK LECHON | 9.50

mamasita sauce, onion, lettuce, chives, chilli

THAI STYLE HOMEMADE SAUSAGES | 9.50

aromats, onion, cucumber, lettuce

ADD EXTRAS

2 X BAO | 3.00 4 X BAO | 5.50

STEAMED RICE | 3.50

PICKLE | 1.50 EXTRA SAUCE | 1.50

SIGNATURES

SPICY RAW TUNA TOSTADA (Ve) | 9.50

yellowfin tuna, crispy sesame rice cracker, pickled radish,
spring onion, spicy mayo 4pcs

CHICKEN WINGS | 8.50

choice of filipino style sticky adobo sauce OR
spicy carolina reaper chilli, spring onion, sesame

CRISPY RICE AND RAW SALMON (Ve) | 8.50

avocado, spicy jalapeño dressing. 4 pcs

SWEET & STICKY EGGPLANT (Ve) | 6.50

wok fried with white miso glaze,
crunchy shallots, sesame

BABY BACK RIBS | 10.50

pork ribs, asian bbq sauce, chilli, sesame

CHICKEN KARAAGE | 7.50

banana catsup, sriracha, hiroshi, spring onion, sesame

VIETNAMESE SSAM (V) | 6.50

corn, mushroom and noodle spring rolls, wrapped in
lettuce, housemade sweet chilli sauce. 4pcs

WOK AND CRUNCH

SALT & PEPPER

kaffir lime leaves, lemon grass, red onion,
fried shallots, fresh chilli, aromats

CHOICE OF

SQUID | 9.50 JACKFRUIT (Ve) | 7.50

COLOURED RICE PAPER WRAPS | 6.50

pickle red cabbage, bell pepper, carrots, aromats.

CHOICE OF

CHICKEN, TOFU (Ve) OR JACKFRUIT (Ve)

DESSERT

BANANA TURON (V) | 6.50

spring roll with ice cream

UBE CASSAVA CAKE (Ve) | 6.50

candy coconut, coconut chips, ice cream

ICE CREAM BAO (Ve) | 6.50

MOCHI PLATE (V) | 10.00

for 2 people

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

please note that a 10% discretionary service charge
has been added to your bill..

For full details please ask your server.

(v) = vegetarian (ve) = vegan (Ve) = vegan option
available