



WWW.YUUKITCHEN.COM

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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.



### BITES

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

WASABI PEAS AND SPICY RICE CRACKERS  
100g (V) | 3.00

PADRON PEPPERS 150g (Ve) | 7.00  
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 (Veo) | 7.00  
sweetcorn, jalepeño dressing, shallots, garlic chips,  
chives

KIMCHI FRIES (Veo) | 6.00  
kimchi, mayo, shallots, chives

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

7UP BRAISED PORK BELLY | 7.00  
bbq sauce, cucumber pickles, bubuarare

SOY & BUTTERMILK CRISPY CHICKEN | 6.00  
carolina reaper chilli mayo, daikon pickle, sesame

WAGYU | 9.00  
mustard ketchup, roasted garlic mayo, fried shallots

CRISPY SOFT SHELL CRAB | 7.50  
wasabi mayo, lettuce, red onion, radish pickle

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

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

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

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

### 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

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 (Veo) = vegan option  
available

### SIGNATURES

SPICY RAW TUNA TOSTADA (Veo) | 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 (Veo) | 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 (Veo) | 6.50

MOCHI PLATE (V) | 10.00  
for 2 people