



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. Director Jon de Villa - previously of Nobu London - has created a menu inspired by his Filipino heritage and travels across Asia.

# SIGNATURES

PLEASE ASK YOUR SERVER FOR OUR ALLERGENS MENU

## BAR SNACKS

WASABI PEAS & SPICY RICE CRACKERS  
100g(V) | 3.50

DEVIL HELL SESAME CRISPS (Ve) | 3.50  
garlic, onion, Bhut Jolokia salt

WHITE MISO POP CORN (Ve) | 3.00  
kizami nori

PRAWNS CRACKER | 3.00

## BITES

EDAMAME (Ve) | 4.50  
soy beans, salted or chilli

GRILLED BROCCOLI (Ve) | 7.50  
apple & onion dressing, red chilli,  
fried shallots

RAW KALE & CUCUMBER (Ve) | 5.00  
pumpkin seeds, goma dressing, fried shallots

JAPANESE POTATO SALAD (V) | 5.00  
mayo, fried shallots

HOMEMADE PICKLES (Ve) | 6.50  
selection of 6 house pickles

KIM-CHIPS (Ve) | 7.00  
kimchi, mayo, shallots, chives

PADRON PEPPERS 150g (Ve) | 7.20  
yuzu oil, sea salt

STEAMED RICE with SESAME(Ve) | 4.00

SPICY TUNA TOSTADA | 10.50  
yellowfin tuna, crispy sesame rice cracker, pickled radish,  
spring onion, spicy mayo 4pcs

CRISPY RICE AND SALMON (Ve) | 9.50  
avocado, spicy jalapeño dressing. 4 pcs

SCALLOPS AND PRAWNS GYOZA | 9.50  
spring onion, ginger, ponzu sauce 4pcs

YÓU ZHÀ BABY OCTOPUS | 11.00  
cucumber salad, ginger and garlic sauce

VIETNAMESE SSAM (Ve) | 7.00  
corn, mushroom and noodle spring rolls, wrapped in  
lettuce, housemade sweet chilli sauce. 4pcs

CHICKEN WINGS | 9.00  
choice of **filipino style sticky adobo sauce** OR  
**spicy carolina reaper chilli**, spring onion, sesame

BEETROOT GYOZA | 8.00  
water chestnuts, chives, goma ponzu sauce 4pcs

CHICKEN KARAAGE | 8.50  
banana catsup, sriracha hiroshi, spring onion

BABY BACK RIBS | 12.0  
pork ribs, asian bbq sauce, chilli

SWEET & STICKY EGGPLANT (Ve) | 7.50  
wok fried with white miso glaze, crunchy shallots  
and sesame

## GRILL & CRUNCH

SALT & PEPPER  
aromatic Thai oil, red onion, fried shallots, chilli &  
herbs  
CHOICE OF  
SQUID | 11.0 JACKFRUIT (Ve) | 9.00

LECHON KAWALI | 10.50  
12 hour braised pork belly, mamasita's sauce

THAI STYLE HOMEMADE SAUSAGE | 12.00  
aromats, onion, cucumber, lettuce

CRISPY TOFU  
RICE PAPER ROLL (Ve) | 7.50  
rice paper roll, housemade sweet chilli sauce. 2 pcs

## MANGA BAO

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

7UP BRAISED PORK BELLY | 7.50  
bbq sauce, cucumber pickles, bubu areare

SOY & BUTTERMILK CRISPY CHICKEN | 7.00  
carolina reaper chilli mayo, daikon pickle

WAGYU | 9.20  
mustard ketchup, roasted garlic mayo, fried shallots

CRISPY SOFT SHELL CRAB | 8.30  
wasabi mayo, lettuce, red onion, radish pickle

GRILLED SALMON STEAK | 8.20  
yuzu miso, daikon pickles, spring onion

CRISPY TOFU (Ve) | 6.20  
kimchi, kimchi mayo, sesame

PANKO JACKFRUIT (Ve) | 6.20  
goma ponzu dressing, red cabbage pickle, sesame

BROCCOLI (Ve) | 6.20  
pickled red cabbage, roasted garlic aioli

## DESSERTS

BANANA TURON (V) | 7.00  
banana spring rolls with ice cream

ICECREAM BAO (Ve) | 7.00

MOCHI SELECTION | 10.00

CHEESE & UBE PUTO | 7.00  
steamed bun with clotted cream

please note that we add 12.5% 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 (veo) = vegan option available