



WWW.YUUKITCHEN.COM

Facebook, Twitter, Instagram icons and handles: /yuukitchenuk @yuu_kitchen @yuukitchen

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

BAR SNACKS

WASABI PEAS & CHILLI RICE CRACKERS (Ve) | 3.00

WHITE MISO POP CORN (Ve) | 3.00
kizami nori

PRAWNS CRACKER | 3.00

bites

MISO SOUP (VeO) | 5.00
miso, tofu, octopus, spring onion

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

TENDERSTEAM BROCCOLI (Ve) | 5.50
shichimi and orange miso dressing

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

VEGETABLES DUMPLINGS (Ve) | 6.00
mushrooms, carrots, tofu dip

KIM-CHIPS (Ve) | 7.50
kimchi, mayo, shallots, chives

STEAMED RICE with SESAME (Ve) | 4.00

SHORT RIBS | 12.0
beef ribs, asian bbq sauce, lettuce

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

JACKFRUIT PANKO (Ve) | 8.00
banana catsup, sriracha hiroshi, spring onion

IBERICO PORK PLUMA | 13.0
black pepper miso sauce, spring onion

CHICKEN WINGS | 9.00
filipino style sticky adobo sauce

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

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

SIRLOIN SKEWER | 7.30
beef cubes in kimchi sauce, pickle

MANGA bao

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

CRISPY CHICKEN | 7.00
sriracha mayo, daikon pickle, chilli

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

CRISPY SOFT SHELL CRAB | 9.00
wasabi mayo, lettuce, red onion pickles

GRILLED SALMON STEAK | 8.20
yuzu kosho mayo, daikon pickles, spring onion

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

JACKFRUIT (Ve) | 6.20
pickled red onion, goma, sesame

PLEASE ASK YOUR SERVER FOR OUR

allergens menu

FISH

SPICY TUNA & RICE CAKE | 9.50
yellowfin tuna, rice cake, pickled radish, spring onion, spicy mayo 4pcs

SALMON SASHIMI | 8.00
red onion pickles, yuzu sweet soy sauce

TUNA TATAKI | 9.00
jalapeno dressing

KOREAN OCTOPUS | 12.0
goma, sesame

DYNAMITE SHRIMPS | 7.20
spicy mayo

DESSERTS

DESSERT OF THE DAY (Ve) | 7.50
served with icecream

ICECREAM BAO (VeO) | 7.50

MACHA & YUZU CHEESECAKE | 7.50

ASK YOUR SERVER FOR THE SPECIAL OF THE DAY!

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

WINES on tap

glass | 500ml | 1ltr

YUU SPARKLE, ITALY 7.50 | 20.00 | 34.00
lightly sparkled, clean, refreshing, fruity

YUU WHITE, ITALY 8.00 | 20.00 | 36.00
dry, deliciously refreshing

YUU RED, ARGENTINA 8.50 | 22.00 | 38.00
smooth, red fruit, dry, oh-so-drinkable

WHITES & sparkling

LAVERGNE CHAMPAGNE BRUT, FRANCE
bold, acidic, nutty and vegetal notes **80.00**

ADOBE RESERVA GEWURZTRAMINER, CHILE
jasmine, lychee, honey, apricot and clementine **9.00 | 35.00**

MOUNT BEAUTIFUL SAUVIGNON BLANC, NEW ZEALAND
citrus, tree fruit, tropical **10.50 | 42.00**

MACON-LUGNY LES CHARMES BICHOT, CHARDONNAY FRANCE
well balanced, structured, with a refreshing finish **55.50**

REDS

GALEAM MONASTRELL (organic), SPAIN
black fruit and spicy aromas **9.00 | 35.50**

HORIZON PINOT NOIR BICHOT, FRANCE
black fruit, cherry, pepper **10.75 | 44.00**

LORO LANGHE ROSSO, NEBBIOLO & BARBERA, ITALY
well balanced, bright fruit, blackberry, spice, cola, cedarwood **55.50**

Rose

GAVOTTE COTES DE PROVENCE, FRANCE
pale, delicate, peaches, pears **10.0 | 40.00**

Beer

ASAHI SUPER DRY, DRAUGHT 4.00 | 7.00
clean, sophisticated, refreshingly crisp 5%

MEANTIME ANYTIME IPA, DRAUGHT 4.00 | 7.00
tropical refreshment from the heart of London, 4.7%

KIRIN ICHIBAN, BOTTLE | 5.25
crisp, citrus, toasty biscuit, clean finish, 5%

TIGER BEER, BOTTLE | 5.25
Smooth, refreshing, healthy Pilsner 5%

WIGNAC CIDRE ROSE, BOTTLE | 6.50
this is a pure fruit juice rose cider 4.5%

PERONI NASTRO NA, BOTTLE | 4.50
non-alcoholic lager 0.00%

BUBBLE Tea

6.50

lychee | apple | lemon | peach

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

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

HOUSE SPIRITS & SOFTS 25ml 6.00 | 50ml 9.00
premium spirits available - ask your server

SEEDLIP - GARDEN & SPICE 94 4.50 | 8.00
mix with tonic for a refreshing G&T - less the alcohol and calories!

SOFT | 3.50

JUICE | 4.00

COFFEE/TEA | 2.50/3.00

STILL AND SPARKLING WATER 750ml | 3.50

CLASSIC COCKTAILS ALSO AVAILABLE

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

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