

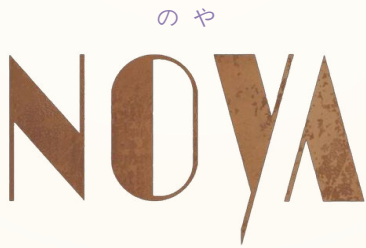
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FESTIVE MENU



FESTIVE MENU

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CHRISTMAS 2026

£39 Per Person

TWO COURSES

Irasshaimase — welcome to the table of Noya

* STARTERS 前菜

CHOOSE ONE

VEG GYOZA *vegan*

Vegetable gyoza deep-fried in a light tempura batter, served with kimchi mayo and fried shallots.
Suitable for vegans – served without mayo.

SPICY CHICKEN KARAAGE *d*

Crispy fried chicken tossed in a spicy sweet Korean glaze, garnished with kimchi sesame, fresh chilli and chopped spring onions, finished with fried rice noodles.

SHIRAKIKU CHICKEN GYOZA *soya*

Steamed and pan-fried chicken gyoza, drizzled with a spicy ponzu dressing.

POPCORN SHRIMP

Deep-fried tiger prawns tossed in Japanese spicy mayo, served with chives and a lime wedge.

NOYA VOLCANO MAKI *8 pcs*

A fiery roll with cucumber, avocado and crispy ebi tempura prawn, layered with a spicy blend of kimchi, sweet and spicy mayo, plus eel sauce. Finished with crunchy bubu arare and crispy kadayif.

BEEF GYOZA *soya*

Crispy deep-fried beef gyoza served with chefs special house sauce, pepper dressing and Japanese cress.

* MAINS 主菜

CHOOSE ONE

VEGETABLE STIR-FRY NOODLE

Flat noodles stir-fried with colourful peppers, carrots, spring onion, broccoli and a chef's wok sauce.
Vegan option available.

THAI CHICKEN CAESAR *g*

Crispy katsu chicken on romaine lettuce, tossed in a house Caesar mayo of anchovy and olive oil.
Layered with kimchi, shaved parmesan, dried crispy onion and crunchy bubu arare.

CHICKEN KATSU CURRY *soya · g*

Crispy Japanese chicken katsu served with house curry sauce, salad and pickled daikon.

KATSU CHICKEN BURGER *g · e*

Crispy katsu chicken glazed in a sweet and spicy Korean sauce, layered with spicy mayo, fresh lettuce, mint, crispy and pickled onions and shaved pecorino. Served in a soft toasted brioche bun with premium fries.

GRILLED ASIAN CHICKEN *s · g*

Marinated chicken thigh grilled to perfection, glazed with a sweet and tangy sauce, served with Japanese micro herbs and fresh lime.

NOYA NOODLE

Stir-fried chicken and prawn flat noodles with peppers, carrots, spring onion and broccoli, all tossed in a chef's wok sauce.

SALMON TERIYAKI *soya*

Fresh Norwegian salmon grilled and glazed with teriyaki sauce, served with avocado crème, Japanese herbs and fresh lime.

BLACK COD *gf +£10*

Marinated for 72 hours in saikyo miso sauce, served on Japanese oba leaves, lime zest and torched lime.

LAMB CUTLET *4 pcs · soya +£10*

Tender lamb cuts marinated in a spicy kimchi sauce, served with kohlrabi, crispy onions and fried chilli.

BEEF RIB NOODLE *s +£10*

Slow-cooked beef rib placed on top of flat noodles, peppers, carrots, spring onion and broccoli, all tossed in a chef's wok sauce.

* SIDES 側面

CHOOSE ONE

GOHAN

Steamed basmati rice, simple and satisfying.

EGG FRIED RICE

Wok-fried rice with egg and spring onion.

SPICY KIMCHI RICE *g*

Stir-fried basmati rice mixed with house-made kimchi.

TENDER STEM BROCCOLI

Grilled tender stem broccoli glazed in Tokyo butter, finished with chilli powder.

PREMIUM FRIES

Crispy premium fries, a perfect accompaniment.

CREAMY MASHED POTATO *d*

Smooth, velvety mash made with creamy butter and fresh cream.

TRUFFLE PARMESAN CHIPS *+£5*

Premium fries topped with grated truffle parmesan.

* DESSERTS 甘味

ADD A DESSERT FOR +£10 — CHOOSE ONE

STICKY TOFFEE PUDDING

A rich, moist date sponge smothered in zesty orange miso toffee sauce, paired with smooth vanilla ice cream for a perfect sweet-savoury balance.

TRIPLE CHOCOLATE BROWNIE

A decadent rich brownie made with three layers of indulgent chocolate, served with vanilla ice cream.

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Please inform the team of any dietary requirements or intolerances — some dishes may not be altered.

A discretionary 12.5% service charge will be added to your bill.

DIETARY KEY — (vegan) vegan · (v) vegetarian · (g) contains gluten · (gf) gluten free · (d) contains dairy · (e) contains egg · (c) contains celery · (s) sesame seeds · (soya) soya · (f) contains fish · (n) contains nuts