

Teburu  
テーブル

## FOR THE TABLE

- Citrus Yuzu Edamame (vegan) (v)** 6  
Blanched soya beans sprinkled with yuzu sea salt.
- Spicy Flame Edamame (vegan) (v)** 6  
Blanched soya beans tossed with roasted chilli garlic sauce.

Kozara  
小皿

## SMALL PLATES

- Age Vegetable Gyoza (v)** 11  
Vegetable tempura dumplings with spicy kimchi mayo, fried onion.
- Omakase Yasai Tempura (v)** 10  
Seasonal vegetables deep fried in tempura batter, furikake, complimented with spicy mayo.
- Shirakiku Chicken Gyoza** 13.5  
Steamed & pan-fried chicken gyoza with spicy ponzu dressing.
- Spicy Chicken Karaage** 14.5  
Crunchy fried chicken tossed with spicy sweet Korean glaze, kimchee sesame, fresh chilli, chopped spring onions and fried noodles.
- Crispy Ebi Prawn Tempura (5 Pcs)** 15.5  
Tiger king prawn deep fried in tempura batter, furikake, Japanese spicy mayo.
- Popcorn Shrimp** 16  
Deep fried tiger king prawn, furikake, lime wedge, Japanese spicy mayo.
- Crispy Japanese Shichimi Pepper Squid** 15  
Deep fried squid toasted in Japanese seven spices lime & Coriander dipping sauce.
- Prawn & Chive Gyoza** 14  
Steamed & pan-fried prawn & chive gyoza with spicy ponzu dressing.
- Mixed Vegetable & Ebi Prawn Spring Roll (4 Pcs)** 9  
Tiger king prawn, mixed sautéed seasonal vegetables, sweet chilli sauce.



Follow **NoyaLondon**



Scan for **Website**

A service charge of 12.5% will be added to your bill at the discretion of Noya

Sashimi  
刺身

## SHARING PLATTERS

- Noya Maki Platter (5 Pcs per maki roll)** 65  
Volcano roll, California roll, Dragon maki, Soft shell crab maki.

No ya tokusei maki  
のや特製まき

## NOYA MAKI SPECIALS

- NOYA Special Lamb Maki** 19  
Katsu Lamb, korean glaze, Japanese sweet mayo, Aonori powder.
- Crab Maki** 18  
Inside out maki: cucumber & avocado with shredded sesame mayo crabstick.
- Crispy Crab Maki** 18  
Cucumber & avocado maki topped with crispy crabstick, gochu mayo and teriyaki sauce.
- Chicken Kara Age Maki** 17  
Japanese fried chicken, avocado slice, cucumber baton, fried kadaifi, eel sauce, avocado and chive sauce.
- Dragon Roll** 19  
Crispy ebi tempura, sliced avocado, spicy mayo, eel sauces, wasabi saseme, black tobiko.
- Japanese A5 Wagyu Maki Special** 21  
Baby asparagus, sliced cucumber & takvan rolled with miso truffle sauce, topped with 6 pieces of sliced seared beef topped with caviar nigiri style, eel sauce, Gold leaf.
- Osaka Fire Maki** 18  
Maki with prawn tempura, fried shallots, orange tobiko, avocado & sweet sriracha mayo.

Maki  
まき

## MAKI

- Yasai Futo Maki Vegetarian (vegan) (v)** 11.5  
Japanese pickles, cucumber, avocado slices, bubu arare, beetroot glaze.
- Soft Shell Crab Maki (6 Pcs)** 18  
Deep fried tempura crab, Japanese pickled, spicy kimchi mayo.
- California Maki** 18  
Snow crab rolled with sliced cucumber, sliced avocado, sweet mayo, spicy mayo, 4 type tobiko.
- Ninja Maki** 19  
Deep fried Tempura crispy salmon & cream cheese roll with avocado, sweet & spicy saikyo miso mayo, teriyaki sauce.
- Volcano Maki** 19  
Tempura ebi, avocado, cucumber, spicy mayo, kimchee mayo, fried kataifi, eel sauce, bura arare.

Guriru  
グリル

## ROBATA GRILL

- Kushiyaki Chicken Skewers** 17  
Fresh chicken thigh skewers grilled on the robata, glazed in teriyaki sauce, Japanese pickles & sprinkled with Japanese shichimi powder.
- Tebasaki Kushiyaki Wings** 17  
Marinated chicken wings, freshly grilled on the robata & glazed with Japanese spicy & tangy sauce with Japanese pickles.
- Donabe Meat Clay Pot** 22  
Kimchi fried rice with mixed Japanese vegetables, crispy strip beef, truffle mushroom, egg.
- Donabe Vegetarian Clay Pot (v)** 17  
Kimchi fried rice with mixed Japanese vegetables, truffle mushroom, egg.
- Vegetable Stir Fry Noodle** 18  
Udon Noodle with green and red pepper, spring onion & chef's wok sauce.
- Noya Noodle** 22  
Chicken & prawn stir fry Udon Noodles with red & green pappers, spring onion and chef's wok sauce.
- Beef Noodle** 22  
Stir fried tender beef with egg noodles, green and red peppers, spicy mongolia sauce.
- Beef Burger Bonanza (NEW)** 19  
Grilled 200g beef patty, truffle teriyaki onion cheddar & parmesan cheese, topped with crispy chips and house peper sauce, green lettuce & slice tomato, served with premium fries.
- Die Hard Chicken Burger (NEW)** 18  
Crispy chicken katsu burger, cheese coleslaw, chef mayo, lettuce & sliced tomato, served with premium fries.
- Salt Dry Aged Rib-Eye Steak 250G** 37  
Salt aged rib eye steak with Japanese pickles.
- USDA Sirloin 250G** 35  
Highest grade prime steak, cooked over fire with truffle teriyaki, Japanese Black pepper sauce, Japanese pickles.
- Lamb Cutlets (4 Pcs)** 33  
Lamb cuts marinated in spicy Korean glaze, fresh kimchi, Japanese herbs.
- Grilled Asian Chicken** 23  
Fresh Chicken Marinate cooked over fire, sweet & tangy glazed sauce, Japanese micro herbs, fresh lime, Japanese pickle.
- Grilled Half Chicken** 24  
Grilled half chicken, marinated with exotic galangal, coriander & lemongras.
- Chicken Katsu Curry** 24  
Japanese chicken katsu with house curry sauce, salad & pickled daikon, served with rice.
- Salmon Teriyaki** 26  
Fresh Norwegian farmed salmon, cooked over fire & glaze with Japanese teriyaki sauce & avocado crème sauce, Japanese micro herbs, lime, pickled cucumber.
- Black Cod Miso** 38  
72-hour marination in saikyo miso sauce, Japanese Oba leaves, fresh lime, ginger stem, lime zest.

Sossu  
ソース

## SAUCES

- Sweet Chilli** 2    **Yuzu Mayo** 2
- Kimchi Mayo** 2    **Miso Truffle** 2
- Dijon Mushroom** 2    **Noya Black Pepper** 2
- Spicy Mayo** 2    **Truffle Teriyaki** 2

Sokumen  
側面

## SIDES

- Tender Stem Broccoli (vegan) (v)** 8  
Grilled tender stem broccoli with tokyo butter sprinkled with fried crispy onion.
- Spicy Kimchi Rice** 7  
Stir fried Japanese rice with Noya made kimchi.
- Gohan (vegan) (v)** 6  
Steamed rice
- Noya Sweet Potato Mash (v)** 8  
Baked sweet potato with parmesan cheese, chopped chive & truffle dressing.
- Premium Fries (vegan) (v)** 6  
Premium fries.
- Truffle Parmesan Chips** 9  
Premium fries topped with grated truffle parmesan.
- Haru Salad** 9  
Green lettuce, crispy beetroot, crunchy sweet potato, goma mayo & spicy mayo dressing, spring onion, fried shalot, teriyaki sauce.
- Chicken Haru Salad** 13.5  
Grilled chicken with korean glaze, Green lettuce, crispy beetroot, crunchy sweet potato, goma mayo & spicy mayo dressing, spring onion, fried shalot, teriyaki sauce.

Hanashi  
話

## STORY

The story is based on a fantastical myth about a geisha warrior named Noya, who lived during ancient Japan. Having been born with supernatural powers and a warrior's heart, she was tasked with protecting the magical culinary secrets of her people (you), the Kumaso.

Taira No Masakado, Japan's first samurai, taught Noya the art of the bow and blade. Noya's Mystic powers and gift of immortality made her a formidable adversary for those seeking to unlock Kumaso's culinary arts and secrets. It is at Noya where she celebrates a new era of Japanese gastronomy where all are welcome to experience her masterful dishes, cocktails, and so much more.

特別

(NOYA SIGNATURE)

# NOYA

Please inform the team of any special dietary requirements / intolerances

この物語は、古  
ノヤという名の  
いての幻想的な  
ています。超自然  
の心を持って生ま  
自分の民であるク  
の料理の秘密を守  
っています。

古代日本に生きた  
名の芸者戦士につ  
的な神話に基づい  
超自然的な力と戦士  
って生まれた彼女は、  
であるクマソの魔法  
秘密を守る使命を負  
っています。

の武士で

のや

NOVA

秘的な力  
ソの料理



RESTAURANT MENU