

3 COURSE SET MENU £50pp

FOR THE TABLE - TO SHARE ONE BETWEEN THREE

CITRUS YUZU EDAMAME (soya) or SPICY FLAMED EDAMAME (soya)

STARTERS - CHOOSE ONE

VEGETARIAN MAKI - SUSHI (gf)(vegan)

A vibrant roll filled with cucumber, avocado and asparagus. Topped with a stem of broccoli and beetroot glaze broccoli powder.

DRAGON ROLL - SUSHI

Crispy tempura prawn and avocado, topped with smooth avocado slices that resemble dragon's scales. Finished with a lively blend of spicy mayo and savory eel sauce, complemented by bursts of black tobiko.

CALIFORNIA MAKI - SUSHI

A classic roll featuring crisp cucumber, avocado, and tender snow crab, layered with a duo of spicy and sweet mayo sauces and tobiko.

SPICY CHICKEN KARAGE

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.

CHICKEN GYOZA (soya)

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

BEEF GYOZA (soya)

Crispy deep-fried beef gyoza served with tomato ponzu, pepper dressing and Japanese cress.

POPCORN SHRIMP

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

CRISPY BABY SQUID

Deep-fried squid seasoned with Japanese seven spices, served with lime, celery and a side of spicy mayo.

VEG SPRING ROLL (vegan)

Delicious spring rolls filled with sautéed seasonal vegetables, served with sweet chilli sauce.

ROBATA GRILL & WOK - CHOOSE ONE

VEGETARIAN STIR-FRY NOODLES (vegan)

Rice noodles stir-fried with colourful peppers, carrots, spring onion, asparagus, broccoli and a chef's wok sauce.

NOYA NOODLE

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

GRILLED ASAIN CHICKEN (s)

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

CHICKEN KATSU CURRY (soya)

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

BEEF BURGER

A grilled 250g beef patty topped with caramelized onions, cheddar cheese, tai mayo, green lettuce and sliced tomatoes. Served with premium fries.

SALMON TERIYAKI

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 (soya) +£10

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

BEEF RIB NOODLE +£10

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

USDA SIRLOIN +£10

Prime grade steak, grilled and served with a selection of black pepper sauce or shiitake mushroom sauce.

SIDES - CHOOSE ONE

GOHAN RICE

Steamed basmati rice, simple and satisfying.

HERITAGE TOMATO SALAD +£5

A vibrant salad of heritage tomatoes mixed with cress, citrus ponzu, plum tomatoes and edible flowers.

BROCCOLI

Grilled tender stem broccoli tossed with chilli and yogurt, sprinkled with crispy fried onions.

TRUFFLE SWEET POTATO MASH +£5

Baked sweet potato mashed with parmesan cheese, chopped chives, and truffle dressing.

HOUSE SALAD

Japanese mixed micro-herbs, mixed with shredded daikon and carrots. Finished with sliced cucumber & goma dressing. (s)(gf)

TRUFFLE FRIES +£5

Premium fries topped with grated truffle parmesan.

PREMIUM FRIES

Crispy premium fries, a perfect accompaniment.

BURRATA SALAD +£5

Burrata cheese combined with crispy chilli sauce, avocado cream, edamame beans, cucumber, pea shoots and crispy onion.

DESSERTS - CHOOSE ONE

UPGRADE TO 4 COURSES FOR ONLY +£10 MORE, AND INCLUDE A DESSERT TO YOUR SET MENU

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.

CHOCOLATE BROWNIE

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

MATCHA YUZU CHEESECAKE

Creamy cheesecake with earthy matcha and refreshing yuzu on a buttery biscuit base, served with smooth vanilla ice.

のや
NOYA