NOYA

PAN-ASIAN RESTAURANT · BAR · LOUNGE

Our starters and sushi are prepared in separate sections of the kitchen – each dish is served fresh as soon as it is ready and may arrive at different times.

SMALL PLATES 小皿

Citrus Yuzu Edamame *soya · gf* 6
Blanched soya beans sprinkled with zesty yuzu sea salt for a refreshing taste.

Spicy Flame Edamame *soya · gf* 6
Blanched soya beans tossed in a fiery roasted chilli garlic sauce.

Vegetable Spring Rolls *4 pcs* 11
Delicious spring rolls filled with sautéed seasonal vegetables, served with sweet chilli sauce.

Veg Gyoza *vegan* 11
Vegetable gyoza deep-fried in a light tempura batter, served with kimchi mayo and fried shallots.
Suitable for vegans – served without mayo.

Shirakiku Chicken Gyoza *soya* 12
Steamed and pan-fried chicken gyoza, drizzled with a spicy ponzu dressing.

Beef Gyoza *soya* 14
Crispy deep-fried beef gyoza served with chefs special house sauce, pepper dressing and Japanese cress.

◆ **Spicy Chicken Karaage** *d* 14
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.

Crispy Ebi Prawn Tempura *5 pcs* 16
Tiger prawns deep-fried in a light tempura batter, sprinkled with aonori flakes and served with Japanese spicy mayo.

◆ **Popcorn Shrimp** 16
Deep-fried tiger prawns tossed in Japanese spicy mayo, served with chives and a lime wedge.

GRILLED STARTER グリル

Tebasaki Kushiyaki Wings *f · s* 14
Marinated chicken wings grilled to perfection, glazed with a tangy Japanese sauce and served with chives and lime.

Yakitori Chicken Skewers *s · gf* 15
Juicy chicken thigh skewers grilled on the robata, glazed with yakitori sauce, served with spring onion and shichimi lime.

Kushiyaki Beef Skewers *gf* 21
Marinated dry-aged ribeye grilled on the robata, served with padron pepper, homemade mayo, spring onions and lime.

SUSHI 寿司

NOYA Maki Platter *sharing · 6 pcs per roll* 68
A delightful assortment featuring Volcano Roll, California Roll, Dragon Maki and Chicken Karaage Maki.
Only vegetarian substitutions are permitted.

Vegetarian Roll *8 pcs · gf · vegan* 11
A vibrant roll filled with cucumber, avocado and asparagus, topped with a stem of broccoli and beetroot glaze broccoli powder.

Chicken Karaage Maki *8 pcs · soya* 18
Crispy fried chicken karaage rolled with cucumber, avocado and kadayif crunch. Finished with a drizzle of eel sauce, avocado cream and a touch of bubu arare.

NOYA California Maki *8 pcs* 19
A classic roll featuring crisp cucumber, avocado and tender snow crab, layered with a duo of spicy and sweet mayo sauces and tobiko.

◆ **Dragon Roll** *8 pcs* 20
Crispy tempura prawn and avocado, topped with smooth avocado slices that resemble dragon's scales. Finished with spicy mayo, savoury eel sauce and bursts of black tobiko.

NOYA Volcano Maki *8 pcs* 20
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.

NOYA Japanese A5 Wagyu Maki Special *6 pcs* 22
Crispy asparagus, pickled daikon and cucumber wrapped in rice and nori, topped with seared wagyu beef, miso-truffle and eel sauces, and a touch of caviar.

CLAY POT 土鍋

Donabe Vegetarian Clay Pot 18
Kimchi fried rice mixed with sesame, truffle mushrooms, egg and Japanese vegetables.
Vegan option available without the egg.

Donabe Meat Clay Pot 23
Kimchi fried rice mixed with sesame, truffle mushrooms, egg and Japanese vegetables. Topped with cubed beef.

WOK 中華鍋

Vegetable Stir-fry Noodle 19
Flat noodles stir-fried with colourful peppers, carrots, spring onion, broccoli and a chef's wok sauce.
Vegan option available.

◆ **NOYA Noodle** 22
Stir-fried chicken and prawn flat noodles with peppers, carrots, spring onion and broccoli, all tossed in a chef's wok sauce.

Beef Rib Noodle *s* 32
Slow-cooked beef rib placed on top of flat noodles, peppers, carrots, spring onion and broccoli, all tossed in a chef's wok sauce.

ROBATA GRILL MAINS 主菜

Katsu Chicken Burger *g · e* 21
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.

Beef Burger 23
A grilled 250g beef patty topped with caramelised onions, cheddar cheese and chimichurri mayo. Served with premium fries.

Chicken Katsu Curry *soya · g* 24
Crispy Japanese chicken katsu served with house curry sauce, salad and pickled daikon.

Grilled Asian Chicken *s · g* 24
Marinated chicken thigh grilled to perfection, glazed with a sweet and tangy sauce, served with Japanese micro herbs and fresh lime.

Short Rib *s* 26
Slow-cooked short rib in Japanese stock, glazed with a sweet and sesame sauce, served with fresh spring onion.

◆ **Lamb Cutlet** *4 pcs · soya* 33
Tender lamb cuts marinated in a spicy kimchi sauce, served with kohlrabi, crispy onions and fried chilli.

Salt Dry Aged Ribeye Steak 250g 38
Aged ribeye steak served with a selection of black pepper sauce or shiitake mushroom sauce.

SEA 海

Salmon Teriyaki *soya* 26
Fresh Norwegian salmon grilled and glazed with teriyaki sauce, served with avocado crème, Japanese herbs and fresh lime.

Black Cod *gf* 38
Marinated for 72 hours in saikyo miso sauce, served on Japanese oba leaves, lime zest and torched lime.

SALAD サラダ

NOYA Prawn Cocktail *g* 12
Iceberg lettuce with chilli tomato mayo, red onion, sweetcorn, grilled avocado and ebi prawn tempura.

Thai Chicken Caesar (MAIN) *g* 16
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.

SIDES 側面

Gohan 6
Steamed basmati rice, simple and satisfying.

Spicy Kimchi Rice *g* 6
Stir-fried basmati rice mixed with house-made kimchi.

Premium Fries 6
Crispy premium fries, a perfect accompaniment.

Egg Fried Rice 8
Wok-fried rice with egg and spring onion.

Tender Stem Broccoli 8
Grilled tender stem broccoli glazed in Tokyo butter, finished with chilli powder.

Creamy Mashed Potato *d* 8
Smooth, rich and velvety mashed potatoes made with creamy butter and fresh cream – a luxurious, indulgent side with a delicious buttery finish.

◆ **Truffle Parmesan Chips** 11
Premium fries topped with grated truffle parmesan.

EXTRA FLAVOUR ソース

Sweet Chilli 2
Sriracha 2
Kimchi Mayo 2
Spicy Mayo 2
Truffle Teriyaki 2

STORY 話

Born of an ancient myth, Noya was a geisha warrior of old Japan – keeper of her people's magical culinary secrets, gifted with mystic powers and a warrior's heart.

Today, Noya celebrates a new era of gastronomy, where all are welcome to experience masterful dishes, cocktails and so much more.



GROUPS & PRIVATE DINING

Classic £50 set menu
Premium £70 set menu

bookings@noyalondon.com · 020 3540 4999

◆ NOYA favourite
our guests' most-loved dishes

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.

Please inform the team of any special dietary requirements or intolerances.

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

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