



# WELCOME!

Sip on a selection of Asian-inspired signature cocktails, premium wines, bubbles, draught beers, and refreshing bubble teas. Complement your drink with the vibrant and fresh flavours of South-East Asia and the Pacific Rim, showcased in our signature dishes, bao buns, and seafood plates.

Our food menu highlights classic dishes such as the signature Pork Katsu Yaki, Spicy Tuna Rice Cake, and Buttermilk Chicken Bao. New favourites on the menu include Chicken Karaage, Monkfish, Roasted Leeks, and Burnt Miso Hispi Cabbage. For dessert lovers, the striking purple Ube Dessert Bao is a must-try, and our dessert cocktails, including the "Yuu 're Sweet" and Mocha Martini, offer a delightful finish to your meal.

Enjoy a variety of Yuu Kitchen's signature dishes in a sharing style (we recommend at least 3-4 dishes per person). Dine at our high-top tables surrounded by quirky hand-painted manga murals and watch our chefs delivering magic on your plate.

# COCKTAILS



### **OOLONG MOJITO | 13**

Kraken Black Spiced Rum, Oolong Tea, Apple Juice, Mint Leaves, Lime Juice

### MOSCOW M-YUU-LE | 13.50

Hoxton Spiced Whisky, Ginger Beer, Mint, Lime





# COCKTAILS



### YUU BRAMBLE | 13

Hoxton Pink Gin, Lemon Juice, Coconut, Simple Syrup & Ube Soda Water

### GINGER NINJA | 13.50

Hoxton Tropical, Yuzu Shu Sake, Angostura Bitters, Ginger Beer



### CALAMANSI MARGARITA | 12.50

Olmeca Tequila, Calamansi Purée, Triple Sec, Agave



# COCKTAILS



### YUU FASHIONED | 13.50

Hoxton Banana Rum, Angostura Bitters, Brown Sugar

## YUU FAVOURITE! | 13

Zubrowka Vodka, Disaronno Amaretto, Lime Juice, Simple Syrup, Pickled Ginger, Sesame & Sugar Rim





### SPRITZ SOUR | 12

Hoxton Amaro, Lemon Juice, Simple Syrup



# MOCKTAILS



## VIRGIN MOJITO | 7.50

Mint Leaves, Lime, Ginger Beer

### **TOKYO SUNSET | 7.50**

Guava Juice, Orange Juice, Passionfruit Purée, Lime Juice, Grenadine



### **SOBER CALAMANSI | 7.50**

Pineapple Juice, Apple Juice, Calamansi Purée, Blue Curacao Syrup





# CHARLES JOUBERT CUVÉE RESERVE BRUT CHAMPAGNE, FRANCE 70

If Prosecco is not good enough, Champagne will be the one!

#### STEENBERG SPARKLING SAUVIGNON BLANC, S. AFRICA 10 | 55

Our only Sauvignon Blanc, but sparkling! Crisp, zippy, lip smacking & all round delicious.

## BISCARDO BOLLICINE PROSECCO DOC, ITALY 7.50 | 40

Prosecco is always a good idea!

# DRANGE WINE

#### ORANGE NATURAL WINE, ROMANIA 10 | 42

Handpicked, organic grapes, fermented on skins for 3 weeks, partly in amphorae, then lightly oak aged. Structured, textured, gentle stone fruit, herbal & complex.



#### ULTIMATE PROVENCE, CÔTES DE PROVENCE, FRANCE 15 | 60

Everything you'd expect from a southern French: Layers of raspberry, strawberry jam in the nose invite you to a gorgeous yet spicy palate.





#### PONTE DE LIMA VINHO VERDE, PORTUGAL | 8 | 33

A hint of effervescence dances across your tongue with this crisp dry white.

#### FUNKSTILLE GRÜNER VELTLINER, AUSTRIA | 10.50 | 44

Grüner is just so groovy, the coolest thing we have tasted in years.

#### BOUCHARD FINLAYSON BLANC DE MER RIESLING, S. AFRICA 11 50

A mostly Riesling blend with a dash of Viognier, Sauvignon Blanc & Chardonnay.

#### GEWURZTRAMINER MICHEL LEON, FRANCE | 13 | 55

Full, spicy, aromatic wine with perfect acidity.

#### **ULTIMATE PROVENCE, FRANCE | 70**

An aromatic clarity marked by zesty citrus notes. A surprising & refreshing whirlwind of aromas. This wine offers an explosion of aromas: citrus & peppery notes.

#### CHABLIS 1ER CRU BEAUROY DOMAINE DE LA MOTTE, FRANCE | 80

A rich, rounded style, this has aromas of buttered toast yet with classic mineral tones & fresh lemon on the finish.



#### AI GALERA 'POETICO CASTELÃO' - TRINCADEIRA, PORTUGAL | 8 | 33

Soft, mellow, easy drinking Portuguese blend. Perfect for lunches... & all afternoon too!

#### BELHARA ESTATE & 'AMAYAN' MALBEC, ARGENTINA | 10.50 | 44

Malbec at a different level.

#### GLENELLY ESTATE 'GLASS COLLECTION' CABERNET FRANC, S. A. | 12 | 55

Our best kept secret, full flavoured & richly textured.

#### **ULTIMATE PROVENCE ROUGE, FRANCE | 65**

Elegant, delicately spiced with red berry notes & a touch of dark chocolate on the finish.

#### LUIS CAÑAS. RIOJA RESERVA. SPAIN 170

Our finest red wine, oozing gravitas.





#### KIZAKURA TSU NO HONJOZO 80ML 7 | 180ML 13.50

Complex Honjozo with deep aroma. Smooth & balanced.

#### BIJOFU REI 80ML 9.50 | 300ML 27

Beautiful light & elegant Junmai Ginjo. Perfect served chilled.

#### UME NO YADO - ARAGOSHI UMESHU 80ML 10.50 | JUG (150ML) 19 | 720ML 84

Sake based plum wine with rich fruity flavours. This plum wine promises you refreshing taste & texture. Great as a dessert sake.

#### KIYOKO YUZU 80ML 12 | JUG (150ML) 20 | 720ML 86

An aperitif infused with freshly squeezed yuzu. Vibrant, bright bursts of aromatic yuzu followed by a complex mix of tart, slightly savoury, citrusy and citrus blossom notes.

#### HEAVENSAKE JUNMAI GINJO, LABEL AZUR 720ML 85

A Spring floral nose, fruity and full-bodied on the palate with a silky finish.

This creation by Urakasumi and Regis Camus is all about elegance

#### HEAVENSAKE JUNMAI DAIGINJO, LABEL ORANGE 720ML 180

Smooth, pure and elegant this multi-layered blend is made with two yeasts proprietary to Urakasumi including the famous "Kyokai 12".

Made with a secret blend of Yamada Nishiki rice and a local variety from the Miyagi.



# BEER & CIDER

#### ASAHI SUPER DRY, PINT | HALF PINT 4.10 | 7.30

Clean, sophisticated, refreshingly crisp, 5%

# MEANTIME OF THE DAY, PINT | HALF PINT 4.10 | 7.30

Banging refreshment from the heart of London, 4.7%

#### SINGHA, BOTTLE 5.70

White grape initially, sweet malty bread, spicy hops, 5%

# TIGER BEER, BOTTLE 5.90

Smooth, refreshing, healthy pilsner, 5%

#### ASAHI 0.0 NA, BOTTLE 4.90

Non-alcoholic lager, 0.00%

## CORNISH ORCHARDS GOLDEN CIDER, BOTTLE

Lightly sparkling & immensely refreshing with fruity apple tones.

#### OLD MOUT CIDER BOTTLE

7

Berries & Cherries | Kiwi & Lime

# BUBBLE TEA

**ALL 6.50** 

### LYCHEE | APPLE | LEMON | PEACH

Choose your tea base (green or oolong)
Choose your flavour and we'll add the bubbles!

You can also have it as a boozy cocktail. Just choose your booze (ask your server)





#### HOUSE SPIRITS 25ML 6.50 | 50ML 9.50

Premium spirits available - please ask your server

SEEDLIP - N/A GIN 4.50 | 8

# PREMIUM SPIRITS

ROKU GIN 25ML 7.50 | 50ML 13

HAKU VODKA 25ML 7.50 | 50ML 13

TEQUILA GOLD / BLACK 25ML 7.50 | 50ML 13

> SUNTORY TOKI 25ML 8 | 50ML 15

NIKKA FROM THE BARREL 25ML 10 | 50ML 19.50



COCA-COLA, COCA-COLA ZERO LEMONADE, GINGER BEER | 4

STILL OR SPARKLING WATER 750ML | 4.50

**JUICES | 3.75** 

COFFEE | 2.50 / TEA | 3.50



# THANK YUU!

Thanks for visiting us, we hope to see you again soon.

Please note that we add 12.5% service charge to your bill & all tips go directly to the guys working hard to make this an awesome place!

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