



YUU
KITCHEN

WELCOME!

Sip on a selection of our Asian inspired signature cocktails, the finest wines, bubbles, draught beers & bubble teas, while savouring the fresh, fun, flavours from South-East Asia & the Pacific Rim, incorporated into our signature dishes, bao buns & fish plates.

Our food menu highlights classic dishes such as our signature Short Ribs, Rice Cake & Spicy Tuna and Crispy Soft Shell Crab Bao, while popular new dishes on our menu include the Adobo Wings, Sashimi Set (Tuna, Salmon, Hamachi) and Salmon Steak Bao. Well known for its striking purple colour, our Ube Dessert Bao is highly recommended for those with a sweet tooth, while our dessert cocktails including the Samurai S'more & Moch-tini offer a quirkier way to complete your Yuu Kitchen experience.

Ordering a selection of signature Yuu Kitchen dishes in our classic sharing style for the table (we recommend at least 3-4 dishes per person), guests can enjoy high top tables surrounded by quirky hand-painted manga murals, with a front row seat of our chefs in the kitchen.



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

COCKTAILS

OOLONG MOJITO | 13

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



BOULEVARD-YUU | 14

Nikka from the Barrel,
Campari, Martini Rosso



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

COCKTAILS



SMOKING GEISHA | 12

East London Vodka, Extra Dry Martini,
Ube Lychee Purée

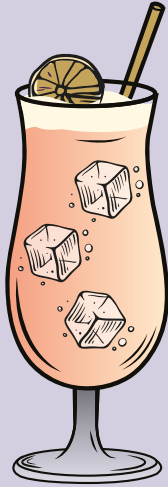
THAI MARGARITA | 12

Lemongrass, Ginger & Cilantro infused
Tequila, Triple Sec, Agave, Lime Juice



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

COCKTAILS

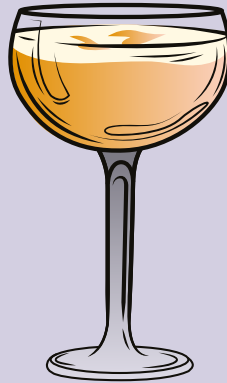


LYCHEE MAI TAI | 13

East London Rum,
Amaretto Disaronno, Lychee Juice,
Lime Juice, Grenadine

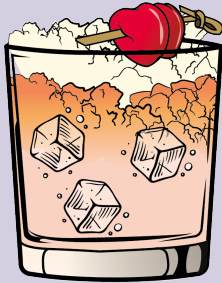
GINGER NINJA | 13.50

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



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

COCKTAILS



ASIAN WHISKEY SOUR | 14

Suntory Toki Whiskey, Umeshu Sake,
Lemon Juice, Simple Syrup

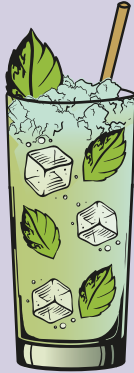
YUU FASHIONED | 14

Hoxton Banana Rum, Angostura
Bitters, Brown Sugar



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

MOCKTAILS

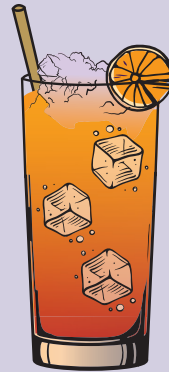


VIRGIN MOJITO | 7.50

Mint Leaves, Lime, Ginger Beer

TOKYO SUNSET | 7.50

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



YUU SPICED | 7.50

Apple Juice, Pineapple Juice,
Pumpkin Spiced Syrup,
Lemon Juice



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

SPARKLING

LAVERGNE CHAMPAGNE BRUT, FRANCE

70

Champagne is always a good idea!

STEENBERG SPARKLING SAUVIGNON BLANC, S. AFRICA

10 | 55

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

BISCARDO MILLESIMATO VINTAGE PROSECCO ROSE, ITALY

7.50 | 40

Prosecco is wearing pink today! As good as it gets, all rose petals, strawberries, & raspberries. Lush.

ORANGE 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.

ROSE

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.



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

WHITE WINE

PONTE DE LIMA VINHO VERDE, PORTUGAL

8.30 | 33

A hint of effervescence dances across your tongue with this crisp dry white.
Scallops & Prawn Gyoza love it!

FUNKSTILLE GRÜNER VELTLINER, AUSTRIA

9.50 | 40

Grüner is just so groovy, the coolest thing we have tasted in years. Enjoy with
Chicken Karaage or any of our seafood dishes.

BOUCHARD FINLAYSON BLANC DE MER RIESLING, S. AFRICA

11 | 50

A mostly Riesling blend with a dash of Viognier, Sauvignon Blanc & Chardonnay.
Nothing better with our famous Sashimi set.

GEWURZTRAMINER MICHEL LEON, FRANCE

60

Full, spicy, aromatic wine with perfect acidity. Excellent with Oriental cuisine.
The YUU's Favourite!

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.



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

RED WINE

AI GALERA 'POETICO CASTELÃO' – TRINCADEIRA, PORTUGAL
7.50 | 30

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

BELHARA ESTATE & 'AMAYAN' MALBEC, ARGENTINA
9.50 | 40

Malbec at a different level. The ideal match for our Short Ribs & our Wagyu Beef Bao.

GLENELLY ESTATE 'GLASS COLLECTION' CABERNET FRANC, S. AFRICA
11.50 | 50

Our best kept secret, full flavoured, richly textured & an utter joy with dishes across the entire menu. The YUU's Favourite!

ULTIMATE PROVENCE ROUGE, FRANCE
65

Elegant, delicately spiced with red berry notes & a touch of dark chocolate on the finish. Cab Sauv & Syrah dancing together with 'the other half' which is the Duck breast!

LUIS CAÑAS, RIOJA RESERVA, SPAIN
70

Our finest red wine, oozing gravitas & simply irresistible with the Iberico Pork Pluma.



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

SAKE

KIZAKURA TSU NO HONJOZO **80ML 7.00 | 180ML 13.50**

Complex Honjozo with deep aroma. Smooth & balanced.

BIJOFU REI **80ML 9.50 | 300ML 27.00**

Beautiful light & elegant Junmai Ginjo. Perfect served chilled.

UME NO YADO - ARAGOSHI UMESHU **720ML 84.00 | 80ML 10.50 | JUG (150ML) 19.00**

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

UME NO YADO - YUZUSHU **720ML 86.00 | 80ML 12.00 | JUG (150ML) 20.00**

Yuzu is a Japanese citrus fruit & this sake has lots of it. Well balanced acidity & subtle sweetness.

BIJOFU JUNREI TAMA **720ML 85.00**

Medium-sweet sake with honey, melon & grapefruit notes in the taste.

KAWATSURA -BLACK LABEL **720ML 125.00**

Luxury Junmai Daiginjo. Rich & mature with caramel & banana aromas.

BUNRAKU - GOLD **720ML 150.00**

Sweet aroma with a clean finish. Perfectly balanced sake, brewed with 40% polished rice. Refined, silky & luxurious.



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

BEER & CIDER

ASAHI SUPER DRY, DRAUGHT

4 | 7

Clean, sophisticated, refreshingly crisp, 5%

MEANTIME OF THE DAY, DRAUGHT

4 | 7

Banging refreshment from the heart of London, 4.7%

SINGHA, BOTTLE

5.25

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

TIGER BEER, BOTTLE

5.25

Smooth, refreshing, healthy pilsner, 5%

ASAHI 0.0 NA, BOTTLE

4.50

Non-alcoholic lager, 0.00%

CORNISH ORCHARDS GOLDEN CIDER, BOTTLE

6.80

Perfect chilled on a summer evening or with a BBQ, 5%



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

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)

SOFT

SOFT | 3.50

JUICE | 4

COFFEE | 2.50

TEA | 3.50

STILL OR SPARKLING WATER 750ML | 3.50



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

SPIRITS

HOUSE SPIRITS
25ML 6.00 | 50ML 9.00

Premium spirits available - please ask your server

SEEDLIP - N/A GIN
4.50 | 8.00

PREMIUM SPIRITS

ROKU GIN
25ML 7.00 | 50ML 13.00

HAKU VODKA
25ML 7.00 | 50ML 13.00

TEQUILA GOLD/BLACK
25ML 7.00 | 50ML 13.00

SUNTORY TOKI
25ML 8.00 | 50ML 15.00

NIKKA FROM THE BARREL
25ML 10.0 | 50ML 19.50



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

THANK YOU!

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!



29 Commercial St, London E1 6NE
yuukitchen.com

© yuu_kitchen