SNACKS

Ikura Namasu いくらなます
ikura roe with daikon pickle 12

Otsukemono 自家製漬け物
seasonal homemade pickles 6.3 ve

Chicory + KOYA Umami Oil チコリとこやうまみオイル
crunchy almond oil and whipped tofu 6.3 ve

Onsen Tamago 温泉卵
Japanese poached rich yolk egg in chilled fish dashi 4.5

Umeboshi 梅干し
pickled plums 4.1 ve

KOYA SAKE COCKTAIL

Kagawa Dream 香川ドリーム
junmai sake, sparkling sencha, honey and lemon 10

Gari Gibson ガリ・ギブソン
junmai sake, vodka, fino sherry and gari brine 12

DONBURI

rice bowl served with miso soup

Gyudon 牛丼
grass-fed thinly sliced beef in soy dashi 17.9

Chicken Kara-age don 鶏の唐揚げで親子丼
herb fed fried chicken and rich yolk egg 17.3

Yasai Tendon 野菜天丼
seasonal vegetable tempura
(served with wakame soup) 19 v

Tendon 天丼
two prawns and seasonal vegetable tempura 21

Ten-Tojidon 天とじ丼
two prawns and rich yolk egg 21

vo - vegan option ve - vegan v - vegetarian

allergens and intolerances please ask a member of staff

a discretionary service charge of 12.5% will be added to your bill – all service charge is distributed among the staff

IZA'KOYA PLATES

Atsu-Age 厚揚げの網焼き
grilled organic Clean Bean tofu,
with leek oil and soy 12.4 ve

Kaiso Sunomono 胡瓜と海藻と生姜の酢の物
cucumber, fresh seaweed and ginger salad 9.9 ve

Namayasai Salad ナマヤサイ農園のサラダ
seasonal namayasai farm salad 11.3 ve

Chicken Kara-age 鶏の唐揚げとピクルス
fried herb-fed chicken with negi-onion sauce,
and golden beetroot senmaizuke S 7 | M 13

Kakuni アップルサイダーで豚の角煮
braised Cherry Orchard pork belly with cider S 6.5 | M 12

Ten Mori 天ぷら盛り合わせ
two prawns and seasonal vegetable tempura 21

HANDMADE UDON NOODLES

vegetarian

Kinoko 木の子のくるみ味噌
shiitake, shimeji, enoki, and eryngi mushrooms
with hispi cabbage and walnut miso 16.7 ve
Atsu-Atsu | Hiya-Atsu

Kitsune きつね
fried, braised sweet tofu with spring onion,
organic Clean Bean tofu 15.5 vo
Atsu-Atsu | Hiyashi

Yasai Ten 野菜天
seasonal vegetable tempura 19 v
Hiya-Atsu | Zaru

Gomadare 胡麻だれ
miso sesame dipping sauce 12.5 ve
Zaru

Curry カレー
Japanese curry with seasonal vegetables 15.5 ve
Atsu-Atsu

fish

Tempura 天ぷら
prawn tempura 14.9
Atsu-Atsu

Saba 鯖と青菜
smoked mackerel and mizuna greens 15.6
Atsu-Atsu | Hiyashi

Tenzaru 天ざる
prawn and seasonal vegetable tempura 21
Hiya-Atsu | Zaru

meat

Home Style Chicken 鶏と唐辛子[ハラール]
spicy braised chicken and chilli 16.7 halal
Atsu-Atsu | Hiya-Atsu

Tori 鶏団子
Legghorn hen meat dumplings 15.5
Atsu-Atsu | Hiya-Atsu

Buta Miso 豚味噌
Cherry Orchard pork and miso 15
Atsu-Atsu | Hiya-Atsu | Hiyashi

Lamb Cumin Miso ラムクミン味噌
Syrian lamb mince and miso 16.6
Atsu-Atsu | Hiya-Atsu | Hiyashi

Niku 肉
grass-fed thinly sliced beef (served rare) 17.9
Atsu-Atsu | Hiya-Atsu

Kamo 鴨
roasted and brined duck breast 19
Atsu-Atsu | Hiya-Atsu



Atsu-Atsu かけ
hot noodles in
hot broth



Hiya-Atsu ひやあつ
cold noodles with
hot broth



Hiyashi ひやし
cold noodles with
cold sauce to pour



Zaru ざる
cold noodles with
cold dipping sauce

KOYA OMAKASE SET

everything you need to discover KOYA

Start with our **daikon namasu** pickles
with **ikura** roe and crunchy **chicory** and
KOYA umami oil.

Followed by grilled **atsu-age tofu** and our braised
kakuni pork belly.

Choose from
Saba smoked mackerel | **Kitsune** braised
tofu | **Tori** hen meat dumplings

35 per person
minimum 2 people

TEMPURA TOPPINGS

+Fish Tempura 白身魚の天ぷら
white fish 1pc 3.5 | 3pcs 10

+Tempura Egg 半熟卵の天ぷら
soft-boiled rich yolk egg 4

+Yasai Tempura 野菜天ぷら
seasonal vegetables 9 v

+Enoki Mushroom Tempura えのきの天ぷら
enoki mushroom 3.5 v

+Tanuki たぬき
tempura batter scraps 1.1

+soy tendashi dipping sauce and garnish plate 4 vo

EXTRA TOPPINGS

+Wakame 生わかめ fresh wakame seaweed 4.2 ve

+Natto 納豆 fermented soy beans 4.8 ve

+Tamago 温泉卵 Japanese poached rich yolk egg 3.5 v

+Soy Pickled Chillies 赤唐辛子の醤油漬け
soy pickled red chillies 1.8 ve

KOYA ICE CREAM

scoops 4.5 | 8.5 | 12

Kinako きなこ
nutty kinako with sweet kuromitsu syrup

Hojicha tea ほうじ茶
roasted green tea with azuki beans