

Kozara

小皿

SMALL PLATES

FOR THE TABLE	Padron Peppers (vegan) Deep fried pepper served with salt, lime juice and shichimi powder.	6
	Citrus Yuzu Edamame (soya) Blanched soya beans sprinkled with zesty yuzu sea salt for a refreshing taste.	6
	Spicy Flame Edamame (soya) Blanched soya beans tossed in a fiery roasted chilli garlic sauce.	6
VEGAN & VEGGIE	Courgette Flower Deep fried courgette stuffed with shiitake tofu cream, roasted peppers and truffle honey.	10
	Japanese Aubergine Deep-fried aubergine drizzled with caramelized miso, soy dressing, and topped with chives.	11
	Vegetable Spring Rolls (4pcs) Delicious spring rolls filled with sautéed seasonal vegetables, served with sweet chilli sauce.	11
CHICKEN	Shiitake Croquette (d) (v) Deep-fried shiitake mushrooms rolled in bechamel sauce, served with truffle mayo and parmesan.	14
	Shirakiku Chicken Gyoza (soya) Steamed and pan-fried chicken gyoza, drizzled with a spicy ponzu dressing.	12
	Spicy Chicken Karaage 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.	14
BEEF	Beef Gyoza (soya) Crispy deep-fried beef gyoza served with tomato ponzu, pepper dressing and Japanese cress.	14
	Bau Bun Beef (mollusc) Tender beef cheek cooked in traditional oyster sauce, accompanied by cucumber, kimchi, tai mayo, crispy onions and chives.	15
	Crispy Baby Squid Deep-fried squid seasoned with Japanese seven spices, served with lime, celery and a side of spicy mayo.	15
SEAFOOD	Crispy Ebi Prawn Tempura (5pcs) Tiger prawns deep-fried in a light tempura batter, sprinkled with furikake and served with Japanese spicy mayo.	16
	Popcorn Shrimp Deep-fried tiger prawns served with chives, lime wedge and Japanese spicy mayo.	16

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

(vegan) vegan, (v) vegetarian, (df) dairy free, (gf) gluten free, (n) contains nuts, (s) sesame seeds, (f) fish, (mollusc) mussels.



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Seusi Seupesyeol

스시 스페셜

SUSHI SECTION

SHARING	NOYA Maki Platter (6pcs per maki roll) A delightful assortment featuring Volcano Roll, California Roll, Dragon Maki and Soft Shell Crab Maki.	68
	Vegetarian Roll (8pcs) (gf) A vibrant roll filled with cucumber, avocado and asparagus. Topped with a stem of broccoli and beetroot glaze broccoli powder.	11
	Chicken Karaage Maki (8pcs) (soya) Crispy fried chicken karaage rolled with cucumber, avocado and kadaif crunch. Finished with a drizzle of eel sauce, avocado-chive cream and a touch of bubu are for a satisfying crunch.	18
NOYA SPECIAL MAKI SECTION	Pacific Heat (6pcs) Inside out maki filled with guacamole and crispy prawn. Topped with chilli and gochujang dressings.	19
	Osaka Fire Maki (6pcs) (soya) Refreshing cucumber and smooth avocado, wrapped and dipped in bold, pink-flavoured tenkasu. Each piece is topped with a rich, savory blend of prawn, orange tobiko, crispy shallots and teriyaki sauce.	19
	Soft Shell Crab Maki (6pcs) Wrapped in chive and yuzu sesame-seasoned rice on a nori sheet, filled with crisp cucumber, tangy Japanese pickled daikon and crispy tempura soft shell crab. Finished with vibrant orange tobiko and a bold kick of kimchi mayo.	19
	NOYA California Maki (8pcs) A classic roll featuring crisp cucumber, avocado, and tender snow crab, layered with a duo of spicy and sweet mayo sauces and tobiko.	19
	Salmon Yuzu Roll (6pcs) (s) Rolled with cucumber and avocado purple tenkasu. Fresh salmon marinated in yuzu and orange. Topped with chives and sprinkled with shichimi powder.	20
	Dragon Roll (8pcs) 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.	20
	NOYA Ninja Maki (5pcs) Fresh salmon, creamy soft cheese, cucumber, and avocado rolled and lightly tempura-fried for a crispy finish. Topped with spicy gochujang mayo, sweet teriyaki and crunchy bubu are.	20
	NOYA Volcano Maki (8pcs) 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 are and crispy kadayif.	20
	NOYA Japanese A5 Wagyu Maki Special (6pcs) Crispy asparagus, pickled daikon and cucumber wrapped in rice and nori, topped with seared wagyu beef. Drizzled with miso-truffle and eel sauces. Topped with a touch of caviar for a rich, umami-packed finish.	22

Sōsu

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SAUCES

EXTRA FLAVOUR	Sweet Chilli	2
	Kimchi Mayo	2
	Spicy Mayo	2
	Truffle Teriyaki	2
	Miso Truffle	3

Guriru

グリル

ROBATA GRILL

SMALL PLATES	Tebasaki Kushiyaki Wings (f) Marinated chicken wings grilled to perfection, glazed with a tangy Japanese sauce and served with chives and lime.	18
	Yakitori Chicken Skewers (s) Juicy chicken thigh skewers grilled on the robata, glazed with yakitori sauce, and served with spring onion and shichimi lime.	19
	Yakitori Beef Skewers (gf) Marinated dry-aged ribeye grilled on the robata, served with padron pepper, homemade mayo and topped with spring onions and lime.	21
WOK	Donabe Vegetarian Clay Pot Kimchi fried rice mixed with sesame, truffle mushrooms, egg and Japanese vegetables.	18
	Donabe Meat Clay Pot Kimchi fried rice mixed with sesame, truffle mushrooms, egg and Japanese vegetables. Topped with strip beef.	23
	Vegetable Stir-fry Noodle Rice noodles stir-fried with colourful peppers, carrots, spring onion, asparagus, broccoli and a chef's wok sauce.	19
	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.	22
	Beef Rib Noodle 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.	32
	Chicken Burger Grilled chicken paired with cherry tomatoes, avocado paste, green lettuce, fresh red onion and spicy mayo. Served with premium fries.	21
MAINS	Beef Burger A grilled 250g beef patty topped with caramelized onions, cheddar cheese, tai mayo, green lettuce and sliced tomatoes. Served with premium fries.	23
	Grilled Asian Chicken (s) Marinated chicken thigh grilled to perfection, glazed with a sweet and tangy sauce, served with Japanese micro herbs and fresh lime.	24
	Chicken Katsu Curry (soya) Crispy Japanese chicken katsu served with house curry sauce, salad, pickled daikon, courgette and potato.	24
	Lamb Cutlet (4pcs) (soya) Tender lamb cuts marinated in a spicy kimchi sauce, served with daikon, crispy onions and fried chilli.	33
	USDA Sirloin 250g Prime grade steak, grilled and served with a selection of black pepper sauce or shiitake mushroom sauce.	36
	Salt Dry Aged Ribeye Steak 250g Aged ribeye steak served with a selection of black pepper sauce or shiitake mushroom sauce.	38
SEA	Salmon Teriyaki Fresh Norwegian salmon grilled and glazed with teriyaki sauce, served with avocado crème, Japanese herbs and fresh lime.	26
	Black Cod (gf) Marinated for 72 hours in saikyo miso sauce, served on Japanese oba leaves, lime zest and torched lime.	38

Guriru

グリル

WEEKEND SPECIALS

ONLY FRI, SAT & SUN	Grilled Sea Bass (gf) Grilled sea bass served with miso lime dashi beurre blanc sauce, topped with caviar and steamed pak choi.	32
	Short Rib Slow-cooked short rib in Japanese stock, glazed with a sweet and spicy sesame sauce, served with grilled spring onion.	33
	Tomahawk Steak to Share for 3 (1400g) A massive bone-in ribeye, rich, tender, and juicy, served with truffle sauce, crispy chilli, and chimichurri sauce.	90

Sokumen

側面

SIDES

GET SOME SIDES	Spicy Kimchi Rice Stir-fried basmati rice mixed with house-made kimchi.	6
	Gohan Steamed basmati rice, simple and satisfying.	6
	Premium Fries Crispy premium fries, a perfect accompaniment.	6
	Tender Stem Broccoli Grilled tender stem broccoli tossed with chilli and yogurt, sprinkled with crispy fried onions.	8
	NOYA Sweet Potato Mash Baked sweet potato mashed with parmesan cheese, chopped chives, and truffle dressing.	8
	Truffle Parmesan Chips Premium fries topped with grated truffle parmesan.	11

Sokumen

側面

SALAD

SALADS	Heritage Tomato Salad A vibrant salad of heritage tomatoes mixed with cress, citrus ponzu, plum tomatoes and edible flowers.	9
	Burrata Salad Burrata cheese combined with crispy chilli sauce, avocado cream, edamame beans, cucumber, pea shoots and crispy onion.	11
	NOYA Prawn Cocktail Iceberg lettuce mixed with chilli tomato mayo, red onion, radish, sweetcorn, grilled avocado and ebi prawn tempura.	12

Hanashi

話

STORY

The story is based on a fantastical myth about a geisha warrior named Noya, who lived during ancient Japan. Having been born with supernatural powers and a warrior's heart, she was tasked with protecting the magical culinary secrets of her people (you), the Kumaso.

Taira No Masakado, Japan's first samurai, taught Noya the art of the bow and blade. Noya's Mystic powers and gift of immortality made her a formidable adversary for those seeking to unlock Kumaso's culinary arts and secrets. It is at Noya where she celebrates a new era of Japanese gastronomy where all are welcome to experience her masterful dishes, cocktails, and so much more.

特別

(NOYA SIGNATURE)

NOYA