

Kozara


小皿

SMALL PLATES




- VEGAN & VEGGIE
- Courgette Flower
- Deep fried courgette stuffed with shiitake tofu cream, roasted peppers and truffle honey.
- Japanese Aubergine
- Deep-fried aubergine drizzled with caramelized miso, soy dressing, and topped with chives.
- Vegetable Spring Rolls (4pcs)
- Delicious spring rolls filled with sautéed seasonal vegetables, served with sweet chilli sauce.
- SHIRAKIKU CHICKEN GYOZA (soya)
- Steamed and pan-fried chicken gyoza, drizzled with a spicy ponzu dressing.
- 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.
- BEEF
- Beef Gyoza (soya)
- Crispy deep-fried beef gyoza served with tomato ponzu, pepper dressing and Japanese cress.

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

- NOYA SPECIAL MAKI SECTION
- Vegetarian Roll (8pcs) (gf)
- A vibrant roll filled with cucumber, avocado and asparagus. Topped with a stem of broccoli and beetroot glaze broccoli powder.
- Pacific Heat (6pcs)
- Inside out maki filled with guacamole and crispy prawn. Topped with chilli and gochujang dressings.
- 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.
- 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.

Sokumen

側面

SALAD

- SALADS
- Heritage Tomato Salad
- A vibrant salad of heritage tomatoes mixed with cress, citrus ponzu, plum tomatoes and edible flowers.

Sosu

ソース

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.
- Yakitori Chicken Skewers (s)
- Juicy chicken thigh skewers grilled on the robata, glazed with yakitorisauce, and served with spring onion and shichimi lime.
- Donabe Vegetarian Clay Pot
- Kimchi fried rice mixed with sesame, truffle mushrooms, egg and Japanese vegetables.
- Donabe Meat Clay Pot
- Kimchi fried rice mixed with sesame, truffle mushrooms, egg and Japanese vegetables. Topped with strip beef.
- Vegetable Stir-fry Noodle
- Rice noodles stir-fried with colourful peppers, carrots, spring onion, asparagus, broccoli and a chef’s wok sauce.
- 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.
- Chicken Burger
- Grilled chicken paired with cherry tomatoes, avocado paste, green lettuce, fresh red onion and spicy mayo. Served with premium fries.
- Beef Burger
- A grilled 250g beef patty topped with caramelized onions, cheddar cheese, tai mayo, green lettuce and sliced tomatoes. Served with premium fries.
- 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.
- Chicken Katsu Curry (soya)
- Crispy Japanese chicken katsu served with house curry sauce, salad, pickled daikon, courgette and potato.
- Lamb Cutlet (4pcs) (soya) (£12 Addition)
- Tender lamb cuts marinated in a spicy kimchi sauce, served with daikon, crispy onions and fried chilli.
- WOK
- MAINS

Sokumen

側面

SIDES

- GET SOME SIDES
- Spicy Kimchi Rice
- Stir-fried basmati rice mixed with house-made kimchi.
- Gohan
- Steamed basmati rice, simple and satisfying.
- Premium Fries
- Crispy premium fries, a perfect accompaniment.
- NOYA Sweet Potato Mash
- Baked sweet potato mashed with parmesan cheese, chopped chives, and truffle dressing.

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