

Kozara

小皿

SMALL PLATES

VEGAN & VEGGIE

Age Vegetable Gyoza (v)
Vegetable tempura dumplings with spicy kimchi mayo, fried onion.

Omakase Yasai Tempura (v)
Seasonal vegetables deep fried in tempura batter, furikake, complimented with spicy mayo.

CHICKEN

Shirakiku Chicken Gyoza
Steamed & pan-fried chicken gyoza with spicy ponzu dressing.

Spicy Chicken Karaage
Crunchy fried chicken tossed with spicy sweet Korean glaze, kimchee sesame, fresh chilli, chopped spring onions and fried noodles.

SEAFOOD

Crispy Ebi Prawn Tempura (5 Pcs)
Tiger king prawn deep fried in tempura batter, furikake, Japanese spicy mayo.

Popcorn Shrimp
Deep fried tiger king prawn, furikake, lime wedge, Japanese spicy mayo.

Crispy Japanese Shichimi Pepper Squid
Deep fried Squid toasted in Japanese seven spices lime & Coriander dipping sauce.

Prawn & Chive Gyoza
Steamed & pan-fried prawn & chive gyoza with spicy ponzu dressing.

MIXED

Mixed Vegetable & Ebi Prawn Spring Roll (4 Pcs)
Tiger king prawn, mixed sautéed seasonal vegetables, sweet chilli sauce.



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A service charge of 12.5% will be added to your bill at the discretion of Noya

No ya tokusei maki

のや特製まき

NOYA MAKI SPECIALS

SPECIALS

NOYA Special Lamb Maki
Katsu Lamb, korean glaze, Japanese sweet mayo, Anori powder.

Crab Maki
Inside out maki:
cucumber & avocado with shredded sesame mayo crabstick.

Crispy Crab Maki
Cucumber & avocado maki topped with crispy crabstick, gochu mayo and teriyaki sauce.

Chicken Kara Age Maki
Japanese fried chicken, avocado slice, cucumber baton, fried kadaifi, eel sauce, avocado and chive sauce.

Dragon Roll
Crispy ebi tempura, sliced avocado, spicy mayo, eel sauces, wasabi saseme, black tobiko.

Osaka Fire Maki
Maki with prawn tempura, fried shallots, orange tobiko, avocado & sweet sriracha mayo.

Maki

まき

MAKI

MAKI

Yasai Futo Maki Vegetarian (vegan) (v)
Japanese pickles, cucumber, avocado slices, bubu arare, beetroot glaze.

Soft Shell Crab Maki (6 Pcs)
Deep fried tempura crab, Japanese pickled, spicy kimchi mayo.

California Maki
Snow crab rolled with sliced cucumber, sliced avocado, sweet mayo, spicy mayo, 4 type tobiko.

Ninja Maki
Deep fried Tempura crispy salmon & cream cheese roll with avocado, sweet & spicy saikyo miso mayo, teriyaki sauce.

Volcano Maki
Tempura ebi, avocado, cucumber, spicy mayo, kimchee mayo, fried kataifi, eel sauce, bura arare.

Guriru

グリル

ROBATA GRILL

SMALL PLATES

Kushiyaki Chicken Skewers
Fresh chicken thigh skewers grilled on the robata, glazed in teriyaki sauce, Japanese pickles & sprinkled with Japanese shichimi powder.

Tebasaki Kushiyaki Wings
Marinated chicken wings, freshly grilled on the robata & glazed with Japanese spicy & tangy sauce with Japanese pickles.

Donabe Meat Clay Pot
Kimchi fried rice with mixed Japanese vegetables, crispy strip beef, truffle mushroom, egg.

Donabe Vegetarian Clay Pot (v)
kimchi fried rice with mixed Japanese vegetables, truffle mushroom, egg.

Vegetable Stir Fry Noodle
Udon Noodle with green and red pepper, spring onion & chef's wok sauce.

Noya Noodle
Chicken & prawn stir fry Udon Noodles with red & green pappers, spring onion and chef's wok sauce.

MAINS

Beef Burger Bonanza (NEW)
Grilled 200g beef patty, truffle teriyaki onion cheddar & parmesan cheese, topped with crispy chips and house peper sauce, green lettuce & slice tomato, served with premium fries.

Die Hard Chicken Burger (NEW)
Crispy chicken katsu burger, cheese coleslaw, chef mayo, lettuce & sliced tomato, served with premium fries.

USDA Sirloin 250G +12
Highest grade prime steak, cooked over fire with truffle teriyaki, Japanese Black pepper sauce, japanese pickles.

Lamb Cutlets (4 Pcs) +12
Lamb cuts marinated in spicy Korean glaze, fresh kimchi, Japanese herbs.

Grilled Asian Chicken
Fresh Chicken Marinade cooked over fire, sweet & tangy glazed sauce, Japanese micro herbs, fresh lime, japanese pickle.

Chicken Katsu Curry
Japanese chicken katsu with house curry sauce, salad & pickled daikon, served with rice.

Salmon Teriyaki
Fresh Norwegian farmed salmon, cooked over fire & glaze with Japanese teriyaki sauce & avocado crème sauce, Japanese micro herbs, lime, pickled cucumber.

Sosu

ソース

SAUCES

EXTRA FLAVOUR

Sweet Chilli
Kimchi Mayo
Dijon Mushroom
Spicy Mayo

Yuzu Mayo
Miso Truffle
Noya Black Pepper
Truffle Teriyaki

Sokumen

側面

SIDES

GET SOME SIDES. NOYA SAYS

Tender Stem Broccoli (vegan) (v)
Grilled tender stem broccoli with tokyo butter sprinkled with fried crispy onion.

Spicy Kimchi Rice
Stir fried Japanese rice with Noya made kimchi.

Gohan (vegan) (v)
Steamed rice

Noya Sweet Potato Mash (v)
Baked sweet potato with parmesan cheese, chopped chive & truffle dressing.

Premium Fries (vegan) (v)
Premium fries.

Truffle Parmesan Chips
Premium fries topped with grated truffle parmesan.

Haru Salad
Green lettuce, crispy beetroot, crunchy sweet potato, goma mayo & spicy mayo dressing, spring onion, fried shalot, teriyaki sauce.

Chicken Haru Salad
Grilled chicken with korean glaze, Green lettuce, crispy beetroot, crunchy sweet potato, goma mayo & spicy mayo dressing, spring onion, fried shalot, teriyaki sauce.

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

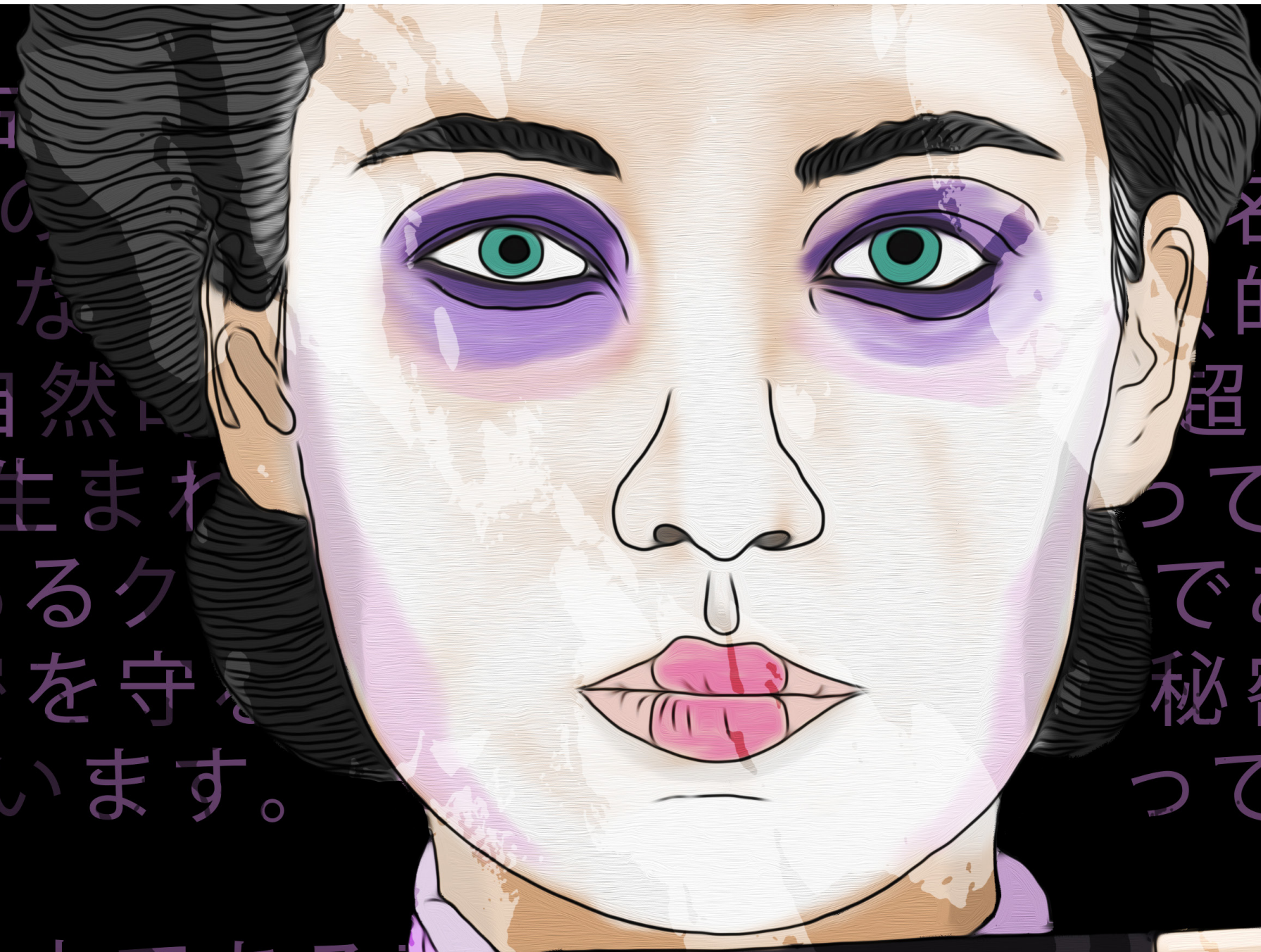
(NOYA SIGNATURE)

NOYA

Please inform the team of any special dietary requirements / intolerances

この物語は、古
ノヤという名の
いての幻想的な
ています。超自然
の心を持って生ま
自分の民であるク
の料理の秘密を守
っています。

古代日本に生きた
名の芸者戦士につ
的な神話に基づい
超自然的な力と戦士
って生まれた彼女は、
であるクマソの魔法
秘密を守る使命を負
っています。



NOVA

RESTAURANT MENU