



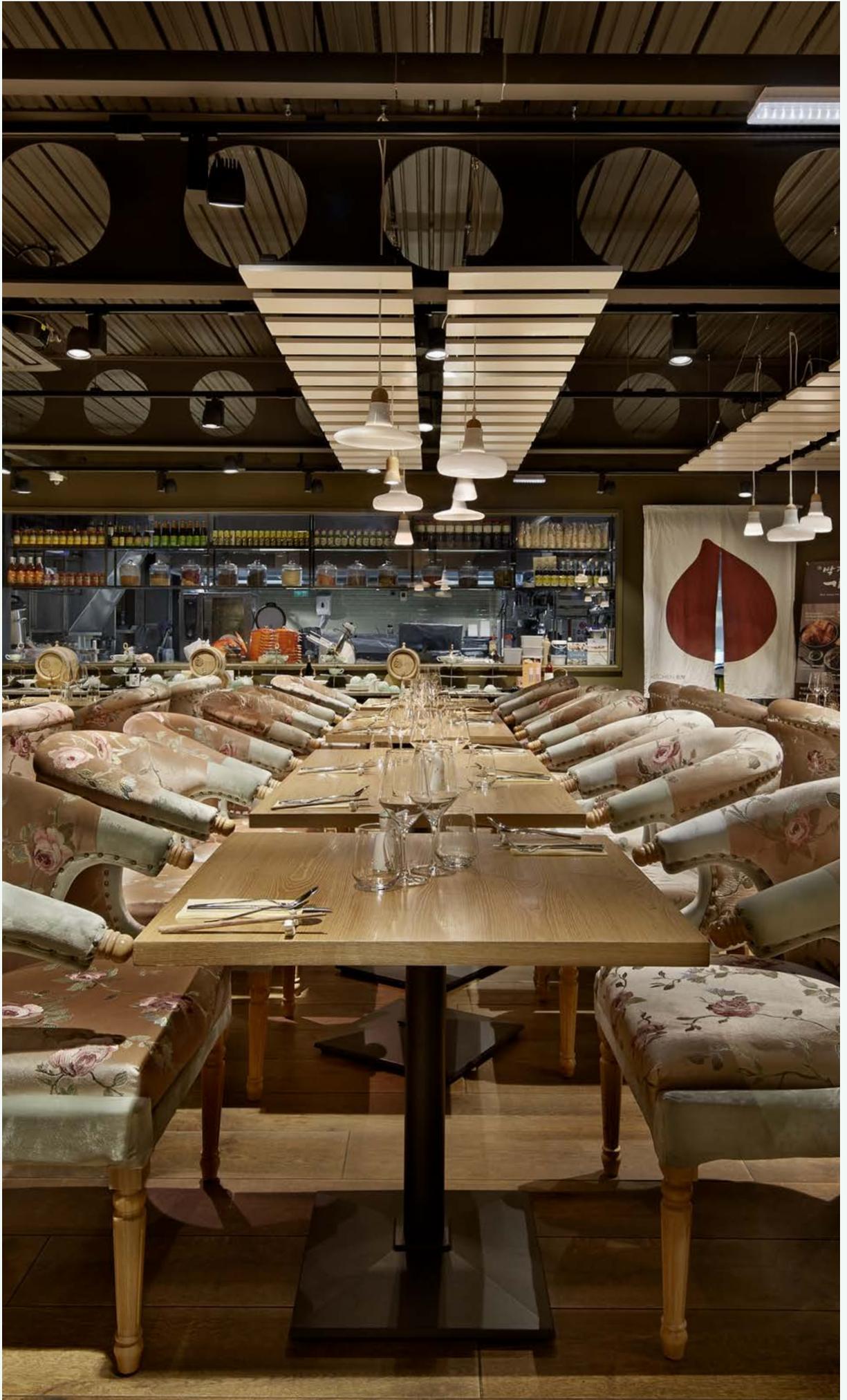
# DINNER MENU

**OISOI**

RESTAURANT & BAR

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賞味食集



# OISOI

OISOI is a made-up word for Oriental Soy Sauce. Soy Sauce is one of the most profound and important seasonings and is commonly and widely used every day across the world and represents Asia.

## **The OISOI Spirit**

Artisan food is the spirit of OISOI.

OISOI respects, encourages and inherits the essences of traditional artisan food which are history, technique and heritage. We source and collaborate with true and renowned artisan food makers from Asia. We used and advocate their artisan ingredients, techniques and knowledge to prepare and cook with the locally sourced fresh food.

## Premium Starters

### ARTISAN DIM SUM ASSORTMENTS

Steamed prawn dumplings, steam pork dumplings with crab sauce, steamed scallop dumplings.

6 Pieces for 2 Guests.

Contains crustaceans, mollusc, eggs, gluten and sulphites.

**Y** *Great with Ozeki Junmai Rai Sake/served hot or cold*

赏味手工点心拼盘

£11.95

### KOREAN KIMBAP (V) (GF) optional

Three pieces of hand-rolled Kimbap. Sticky rice with asparagus, cucumber and egg rolled in seaweed and topped with beef, shrimp and smoked salmon served with yuzu soy sauce. The best taste in one bite! (Vegetarian option— topped with tofu and mushroom, egg)

Contains crustaceans, eggs, fish, sesame seeds and gluten.

**Y** *Great with Ozeki Junmai Rai Sake/served hot or cold*

朴光熙 - 泡菜妈妈 韩式纯手工紫菜饭卷

£7.85

### BEIJING YA PEAR (V) (VE) (GF) optional

Selected fresh Beijing Ya Pear slowly stewed with natural herbs, manuka honey and goji berries in a clay pot for over two hours. OISOI Master Chef Che's Special. Limited quantity on a daily basis.

Contains nuts.

**Y** *Great with Ozeki Nigori Sake*

滋补炖雪梨

£7.85

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# To Start

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## Starters

### VIETNAMESE RICE PAPER ROLL (VE)(GF) optional

Freshly rolled with rice noodles, fresh green leaves, carrots and enoki mushrooms, in rice paper, and topped with smoked salmon. Drizzled with Yuzu soy sauce.

Contains gluten, fish, mustard, sesame seeds, soya and sulphites.

(Vegetarian option available - topped with fresh cut mango slice)

**Y** Great with *Finca la Linda Viognier/Argentina*

手工越式春卷

£6.65

### JING RIBS

Beijing homecooked-style short ribs with a sweet red sauce and served with crisp asparagus and goji berries.

Contains gluten and soya.

Great with *Canchales Rioja Tempranillo/Spain*

京都小排骨

£6.65

### OISOI SIGNATURE ORIENTAL BEEF & KIMCHI BURRITO

Loved by our customers since opening, OISOI's signature beef & kimchi with potato and vegetables.

Contains gluten, eggs, fish, sesame seeds and sulphites.

**Y** Great with *Septima Obra Cabernet Sauvignon/Argentina*

赏味特色牛肉煎饼卷

£6.65

### WASABI PRAWNS

Freshly fried prawns with crispy sweet potato slices, on wasabi green pea mash.

Contains crustaceans, eggs, dairy, sesame seeds, peanuts, soya, gluten, sulphites.

**Y** Great with *Graffigna Pinot Grigio /Italy*

日式山葵大虾

£6.95

### TERIYAKI CHICKEN

Grilled chicken skewers with Chef Wayson's handmade teriyaki sauce served with beansprouts, green and red peppers, carrots, mangetout and edamame.

Contains gluten, sesame seeds, soya and sulphites.

**Y** Great with *Stonewalker Pinotage - Rosé/South Africa*

日式照烧鸡串

£6.95

### BLACK FUNGUS AND ASPARAGUS SALAD (V) (VE)(GF) optional

Black fungus and asparagus, lotus roots and goji berry with Japanese-style sesame dressing.

Contains gluten, mustard, sesame seeds, soya and sulphites.

**Y** Great with *Particuliere Beblenheim Riesling Reserve/France*

赏味木耳莲藕芦笋拌芝麻酱

£4.95

## Soups

### MASTER CHEF CHE'S HOME-STYLE SICHUAN SPICY & SOUR SOUP

Classic Chinese soup with twisted king prawn, spinach, black fungus, fresh bamboo strips, Fresh Chinese pomelo pieces and topped up with topped with fresh coriander leaves.

Contains celery, gluten, eggs, soya, milk, sesame seeds, sulphites.

赏味特色蛋花酸辣汤

£4.50

### MASTER CHEF CHE'S HOME-STYLE FRESH WATERCRESS & TOFU SOUP (V) (VE)(GF) optional

Classic Chinese soup with fresh watercress and Chinese northern-styled fresh tofu pieces topped with premium Ningxia goji berries.

Contains soya.

赏味特色西洋菜豆腐纯素汤

£4.00



“Kimchi is a major part of Korean people’s lives. I have been planting and growing cabbages in a small mountain-surrounded village, named Mitan, for over two decades now just to make the best kimchi possible. I am respectful of the cultural and traditional techniques used within the kimchi-making process and I only use natural, seasonal ingredients provide by mother earth. My wish is to be able to carry on this tradition with future generations of my family and hope that they will also inherit my spirit, love and passion for the craft.”

**Kimchi Mama (Park Kwang Hee)**

# Korean

## Bibimbap

A traditional Korean dish with selected vegetables and Korean sticky rice. 'Bibim' means mixing, in Korean, and 'bap' means rice. Once you receive the food, you can mix it according to your own tastes.

### OISOI SIGNATURE BEEF BIBIMBAP 🍴

Marinated Spanish prime beef sirloin, enoki mushrooms, cucumber, spinach, carrots, beansprouts, courgette, and sunny side up fried egg on Korean sticky rice. Served with Kimchi Mama's Jujube gochujang sauce – air shipped from Korea

Contains gluten, eggs, sesame seeds, soya and sulphites.

🍷 Great with *Septima Obra Cabernet Sauvignon/ Argentina*

朴光熙 - 泡菜妈妈 秘制牛肉末石锅拌饭

£17.50

### KING PRAWNS BIBIMBAP (GF) optional

King prawns, shitake mushrooms, cucumber, spinach, carrots, beansprouts, courgette and sunny side up fried egg on Korean sticky rice. Served with Kimchi Mama's Jujube gochujang sauce – air shipped from Korea.

Contains eggs, sesame seeds and soya.

🍷 Great with *Vistamar Sepia Reserve Sauvignon Blanc/Chile*

韩式大虾石锅拌饭

£15.00

### VEGETABLE BIBIMBAP 🍴 (V) (VE) (GF) optional

Black eyed beans, shitake mushrooms, cucumber, spinach, carrots, beansprouts, courgette and herbs with Korean sticky rice. Served with Kimchi Mama's Jujube gochujang sauce – air shipped from Korea.

Contains sesame seeds and soya.

🍷 Great with *Septima Sauvignon Blanc/Argentina*

韩式纯素石锅拌饭

£12.50

## Korean Barbeque

### Premium Dishes

#### KOREAN-STYLE GRILLED PRIME SPANISH BEEF BULGOGI

Spanish beef sirloin marinated by Kimchi Mama artisan BBQ sauce. Served with pickled aubergine, garlic sautéed spinach and marinated roasted peppers.

Contains sesame seeds, gluten and soya.

🍷 Great with *Vistamar Brisa Merlot/Chile*

朴光熙 - 泡菜妈妈 秘制韩式烤肉

£23.00

#### KOREAN-STYLE GRILLED SECRETO IBERICO PORK WITH BBQ GLAZE

Spanish Iberico pork meat with Handmade Korean BBQ glaze served with Kimchi Mama's Artisan Korean pickles.

Contains sesame seeds, gluten and soya.

🍷 Great with *Monte Haro Rioja/Spain*

韩式炭烧顶级西班牙黑毛猪扒

£19.00

#### KIMCHI MAMA'S SWEET AND SPICY GRILLED CHICKEN (BULDAK) 🍴

Chicken leg meat marinated in Kimchi Mama's artisan chilli sauce. Served with sliced cabbage.

Contains sesame seeds, gluten and soya.

🍷 Great with *Victoria Park Chardonnay/Australia*

朴光熙 - 泡菜妈妈 韩式酸辣鸡

£16.50

KIMCHI MAMA'S JUJUBE GOCHUJANG SAUCE CONTAINS SOYA.

## Sides

### KIMCHI 🍴

Artisan Kimchi made with only natural ingredients by Kimchi Mama, air shipped to Sheffield.

Contains crustaceans, fish, soya and sulphites.

泡菜

£4.00

### KIMCHI & VEGETABLE FRIED RICE 🍴

Stir-fried rice with Kimchi Mama's artisan kimchi and vegetables.

Contains gluten, crustaceans, fish, eggs, sesame seeds, sulphites and soya.

赏味特色泡菜炒饭

£4.00

### JAPCHAE (V) (VE) optional

Glass noodles with stripes of egg, spinach, carrot, cucumber, shitake mushrooms, mixed with soy sauce and sesame oil.

Contains gluten, eggs, sesame seeds, soya, mustard and sulphites.

韩式杂拌菜

£3.80

with marinated beef £4.80



“I was born in Penang, Malaysia. When I was young, my parents would often take me to the local markets to seek the freshest ingredients for us to use when cooking for the family that day. My parents’ cooking became a warm beloved and memory in my life because of this. When I became a chef, I travelled around Asia as I was fascinated by the diversity of cultures and methods of cooking you could find locally. I excitedly observed, learned and accumulated these experiences and I believe fresh ingredients are the key elements to making tasty and healthy South East Asian style foods. Therefore, I have interpreted this and created my own methods for making the finest and freshest curry dishes of South East Asia.”

**Chef Wayson Ang**

# South East Asian

## Curry

### CHICKEN MALAYSIAN CURRY Ⓞ optional

Chicken with yam, purple aubergine, red onions and potatoes.

Contains celery, gluten, eggs, milk, mustard, sesame seeds.

🍷 *Great with Victoria Park Sauvignon Blanc/Australia*

马来西亚鸡腿肉咖喱

£14.50

### LAMB THAI MASSAMAN CURRY 🍖

Lamb and sweet potato with baby corn, cherry tomatoes, green beans and coriander.

Contains celery, gluten, crustaceans, eggs, milk, mustard and sesame seeds.

🍷 *Great with Stonewalker Shiraz/South Africa*

泰式羊咖喱

£15.50

### BLACK TIGER PRAWN

#### THAI RED CURRY 🍖 Ⓞ optional

Black tiger prawn with tofu, tenderstem broccoli, cherry tomatoes and watermelon.

Contains celery, gluten, crustaceans, eggs, milk, mustard and sesame seeds.

🍷 *Great with Dom De Savary Picpoul De Pinet/France*

泰式红咖喱大虾

£16.00

### VEGETABLE MALAYSIAN CURRY Ⓟ Ⓜ Ⓞ optional

Malaysian curry with potato, aubergine, fine beans, shimeji mushrooms, peppers with pomegranate seeds.

Contains soya.

🍷 *Great with Paparuda Pinot Noir/Romania*

马来西亚纯素咖喱

£12.50

## Sides

### COCONUT THAI RICE Ⓟ Ⓜ Ⓞ optional

Best served with any of our curry dishes.

赏味特色椰浆饭

£4.00

## Premium Dishes

### LOBSTER MALAYSIAN CURRY Ⓞ optional

Fresh lobster with tenderstem broccoli, okra, aubergine, shimeji mushrooms and pineapple with hints of lime and red chilli.

Contains celery, gluten, crustaceans, milk, mustard and soya.

🍷 *Great with Finca La Linda Viognier/Argentina*

赏味招牌龙虾咖喱

£29.85

### SEABASS THAI MASSAMAN CURRY

Seabass in a Thai Massaman curry with diced mango, oyster mushrooms, carrots, lemongrass and fish balls.

Contains celery, gluten, crustaceans, eggs, fish, milk and mustard.

🍷 *Great with Particuliere Beblenheim Riesling Reserve/France*

泰式清香鲈鱼咖喱

fried seabass £17.00

steamed seabass £18.00

Ⓞ optional





“I was born and raised in Macau, China and have been a chef since the age of 18. I have been working as Southern China/Hong Kong-style chef for over 30 years. I remember the early days of when I was learning to be a chef and the strict and tough training I had to endure. From this I gained knowledge and skills that had been passed down from their predecessors. I believe I am a strict chef; in order to cook the best flavours into my interpretations of wok fried food, I select fresh ingredients as a priority first, then use my skills to complete the dish.”

**Chef Hao Che**

# Chinese

## Stir-fried Dishes

### CUBED BEEF WITH CRISPY LOTUS ROOT <sup>(GF) optional</sup>

Sirloin beef stir-fried with red pepper, green beans and Shimeji mushrooms in a black pepper sauce.

Contains celery, gluten, eggs, milk, mustard, sesame seeds and soya.

**Y** Great with *Vistamar Brisa Merlot/Chile*

酱香焖炒牛肉粒

..... £17.00

### WOK FRIED SPICY BEEF WITH OKRA (LADIES' FINGERS)

Sirloin beef slices, wok fried in burst fire and served with fresh okra and premium-made chilli sauce.

Contains celery, gluten, eggs, milk, mustard, soya, and sesame seeds.

**Y** Great with *Rioja Monte Haro/Spain*

赏味特色麻辣西班牙西冷牛肉片爆炒秋葵

..... £17.00

### OISOI SIGNATURE KUNG PAO CHICKEN

Chicken leg meat stir-fried with dried chilli, spring onion, sliced garlic and peanuts.

Contains celery, gluten, eggs, milk, mustard, peanuts, sesame seeds and soya.

**Y** Great with *Victoria Park Chardonnay/Australia*

赏味特色宫保鸡丁

..... £12.95

### SWEET & SOUR CHICKEN <sup>(GF) optional</sup>

Fried chicken breasts with peppers, pineapple and pomegranate.

Contains celery and eggs.

**Y** Great with *Victoria Park Chardonnay/Australia*

赏味特色咕嚕鸡

..... £12.95

### COD FILLET <sup>(GF) optional</sup>

Steamed cod fillet with black bean sauce served with cordyceps, slices of ginger, goji berries and red chilli.

Contains gluten, fish, sesame seeds and soya.

**Y** Great with *Errazuriz Sauvignon Blanc/Chile*

清蒸银鳕鱼柳

..... £16.00

### KING PRAWNS WITH DONG DING TEA LEAVES <sup>(GF) optional</sup>

Shallow wok-fried king prawns, black fungus, celery with premium Taiwanese Yoshan Dong Ding tea leaves.

Contains celery, gluten, crustaceans, eggs, milk, mustard, sesame seeds and soya.

**Y** Great with *Finca La Linda Viognier/Argentina*

游山东方美人乌龙茶炒虾仁

..... £16.00

### AUBERGINE TOWER

Aubergine stacks with prawn meat, peppers, onions, black beans and mushrooms.

Contains celery, gluten, crustaceans, eggs, milk, mustard, sesame seeds and soya.

**Y** Great with *Graffigna Pinot Grigio/Italy*

赏味特色豆豉茄子塔

..... £15.50

### BRAISED AUBERGINE WITH TOFU <sup>(V) (VE) (GF) optional</sup>

Aubergine stir-fried with tomatoes, onions and peppers in chilli bean sauce.

Contains celery, gluten, milk, eggs, mustard, sesame seeds and soya.

**Y** Great with *Vistamar Sepia Reserve Sauvignon Blanc/Chile*

赏味特色纯素红烧茄子

..... £12.00

### PREMIUM SIGNATURE LOBSTER NOODLES

Whole lobster and fresh vegetables wok-fried with OISOI signature spinach noodles in XO sauce.

Contains celery, gluten, crustaceans, eggs, milk, mustard, sesame seeds and soya.

**Y** Great with *Finca La Linda Viognier/Argentina*

赏味招牌粤式龙虾菠菜面

..... £29.85

### CUMIN SEED LAMB ON BREAD (4 PIECES)

Lamb leg meat stir-fried with red onions, spinach, Shimeji mushrooms, coriander in XO sauce, served on Italian garlic bread.

Contains celery, gluten, eggs, milk, mollusc, mustard, sesame seeds and soya.

**Y** Great with *Septima Obra Malbec/Argentina*

赏味特色爆炒羊肉配蒜蓉面包

..... £19.00

## Sides

THAI RICE <sup>(V) (VE) (GF)</sup> £3.00

EGG FRIED RICE <sup>(V) (GF)</sup> £3.00

MIXED VEGETABLES FRIED RICE <sup>(V) (GF)</sup> £4.00

VEGETABLE WOK FRIED NOODLES £5.00

with beef £6.50

with chicken £6.00

SINGAPORE PRAWN VERMICELLI NOODLES <sup>(GF)</sup> £6.00

STIR-FRIED FRESH VEGETABLES <sup>(V) (GF)</sup> £6.00

SEASONAL GREENS <sup>(V)</sup> £5.00

Cooked in garlic / oyster sauce / premium Sibanuma soy sauce

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order. All prices are inclusive of vat. A discretionary service charge of 10% will be added to the total bill.



**OISOI**  
Restaurant & Bar

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Unit 2, 2 St. Paul's Place, 121 Norfolk Street,  
Sheffield, S1 2FJ

[www.oiso.co.uk](http://www.oiso.co.uk)

