

YOKOCHO FESTIVE SET MENU

3 courses + drink - £28

----- Starter -----

Xmas Chicken Katsu bun

crisp panko breaded chicken breast, with cranberry sauce, iceberg lettuce and sliced cucumber

Xmas Prawn Katsu bun

fried shrimp cutlet with cranberry sauce, iceberg lettuce and sliced cucumber

Pumpkin Croquette Bun (s)(v)

pumpkin croquette, lettuce, cucumber, hirata spicy sauce with japanese mayo
(careful the pumpkin croquette can be very hot!)

----- Ramen -----

Tokyo Shoyu

3hrs - soy based chicken & pork broth with chijire wave & medium thickness noodles.

menma bamboo shoots, bbq pork belly, spring onion, naruto fish cake, nitamago egg, nori seaweed

Hakata Tonkotsu

12hrs - tonkotsu based pork broth with hosomen thin & straight noodles.

kikurage mushrooms, bbq pork belly, spring onion, takana mustard, nitamago egg, nori seaweed, red ginger

Vegan Miso (s)(ve)

1hr - miso based vegetable broth with hosomen thin & straight noodles.

spicy piri piri sauce, ganmo tofu, menma bamboo shoots, kikurage mushrooms, tenderstem broccoli, nori seaweed

----- Dessert -----

Yuzu Sorbet 2 scoops (ve)

Sakura Mochi Donut Ice Cream Stack

sakura mochi donut, matcha ice cream and strawberry pocky stick

Chocolate Mochi Donut Ice Cream Stack

chocolate mochi donut, vanilla ice cream and chocolate pocky stick

----- Drink -----

Xmas Melon Cream Soda

vanilla ice cream float with melon soda and garnished with a maraschino cherry.

Might contain alcohol. Plant based ice cream option available (ve)

Prosecco 125ml

Bella Retta Prosecco Brut (125ml)

Frozen Espresso Martini

our own special blend of UCC coffee infused vodka, espresso coffee, homemade vanilla syrup and salted caramel crunch