RAMEN ラーメン





Sapporo Miso Ramen 15.60

miso based chicken & pork broth | pork belly, minced pork, butter, sweet corn, pak choi, nitamago egg, menma bamboo, spring onion, nori



Kumamoto Tonkotsu Ramen 15.60

tonkotsu based pork broth | pork belly, garlic oil, fried garlic, nitamago egg, beansprouts, red ginger, kikurage mushrooms, spring onion, nori



Hakata Tonkotsu Ramen 15.60

tonkotsu based pork broth | pork belly, takana mustard leaf, nitamago egg, red ginger, kikurage mushrooms, spring onion, nori



The Yokocho Ramen 15.25

soy based chicken & pork broth | pork belly, nitamago egg, naruto, menma bamboo, cabbage, spring onion, nori



Tokyo Shoyu Ramen 14.25

soy based chicken & pork broth | pork belly, nitamago egg, naruto, menma bamboo, spring onion, nori



Tori Paitan Ramen 15.60

chicken broth | chicken, nitamago egg, menma bamboo, beansprouts, kikurage mushrooms, spring onion, nori

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RAMEN ラーメン





Spicy Tori Paitan Ramen (s)

chicken broth | chicken, piri piri sauce, chilli threads, nitamago egg, menma bamboo, beansprouts, cabbage, kikurage mushrooms, spring onion, nori



Yuzu Shio Ramen (s) 15.90

salt based chicken & pork broth | pork belly, original yuzu kosho pepper sauce, yuzu peel, naruto, nitamago egg, menma bamboo, spring onion, nori



Wantan Ramen

salt based chicken & pork broth | pak choi, cantonese style dumplings, naruto, nitamago egg, menma bamboo, spring onion



Curry Ramen (s) 15.90

curry based chicken & pork broth | pork belly, minced pork, butter, sweet corn, naruto, nitamago egg, broccoli, beansprouts, menma bamboo



Vegan Miso Ramen (s)(ve) 14.95

miso based vegetable broth | ganmo tofu, piri piri sauce, broccoli, menma bamboo, kikurage mushrooms, nori

EXTRA TOPPINGS トッピング

Kaedama Extra Noodles 2.50

an extra portion of noodles for your remaining soup, as per tradition kaedama is recommended for only hakata tonkotsu ramen and kumamoto tonkotsu ramen

Char Siu Pork Belly 2.50

Nitamago Egg 2.00 Menma Bamboo (ve) 3.00 Red Ginger (ve) 1.00 Nori (ve) 1.00

Broccoli (ve) 1.60 Ganmo Tofu (ve) 3.00 Piri Piri Spicy Sauce (s)(ve) 1.60 Prawn Tempura 1.50

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RICE ご飯もの





Chicken Katsu Curry* 13.95

white rice, crisp panko chicken breast, chef's speciality curry sauce, japanese pickles



Pumpkin Croquette Curry (v)* 13.95

white rice, pumpkin croquette, chef's speciality curry sauce, japanese pickles



Char Siu Mini Don

white rice, diced pork belly, teriyaki sauce, shiso perilla leaf, spring onion, sesame



Special Char Siu Mini Don (s)*

white rice, diced pork belly, teriyaki sauce, mentai spicy cod roe, takana mustard leaf, shiso perilla leaf, nitamago egg



Karaage Mini Don 6.50

white rice, soy-marinated fried chicken, lettuce, tomato, aonori, japanese mayo



Onigiri 1pc 4.20

Salmon | Pickled Plum (ve) | Mentai Spicy Cod Roe (s) *



White Rice (ve) 3.00

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Char Siu Pork Bun (s) 5.50

char siu pork belly, lettuce, cucumber, hirata sauce, japanese mayo



Chicken Karaage Bun (s) 5.50

soy-marinated fried chicken, lettuce, cucumber, hirata sauce, japanese mayo



Pumpkin Croquette Bun (s)(v)

pumpkin croquette, lettuce, cucumber, hirata sauce, japanese mayo



Prawn Tempura Bun (s)

prawn tempura, lettuce, cucumber, hirata sauce, japanese mayo



Hakata Tetsunabe Pork Gyoza 6pcs 8.00

bite size gyoza served in a sizzling tetsunabe cast-iron skillet



Chicken Karaage 8.00

soy-marinated japanese-style fried chicken, japanese mayo



Takoyaki 7.70

deep fried octopus balls, japanese mayo, brown sauce, bonito flakes, aonori, red ginger



Spicy Takoyaki (s)

deep fried octopus balls, japanese spicy mayo, brown sauce, bonito flakes, aonori, sliced jalapeño



Prawn Tempura 4pcs 6.00

light and crisp, served with grated daikon, ginger, tempura sauce



Prawn Katsu (s) 6.20

succulent fried shrimp cutlet, original spicy sauce

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Arabiki Sausages
4.50

smoky japanese style mini pork sausages



Fried Chicken Wings 7.50

salt & pepper chicken wings, lemon wedge



A Portion of Chips (ve) 4.20

comes salted with tomato ketchup on the side



Fried Sweet Potato (ve)
4.50

satsumaimo sweet potato, aonori



Chicken Thigh Yakitori 3pcs 6.20

with teriyaki glaze



Cheese Tsukune Yakitori 3pcs 6.90

chicken meatballs with teriyaki glaze topped with cheese



Xiao Long Bao _{4pcs} 5.00

steamed pork dumplings



Siu Mai* 4pcs 6.00

steamed pork and prawn dumplings



Steamed Prawn & Chicken Dumplings



Kimchi (s) 3.90

spicy korean pickled cabbage

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Yokocho Salad (ve)*
5.00

seaweed, crisp chijire ramen noodles, sesame dressing



Smoked Salmon Salad 6.50

smoked salmon, salad, tomato, cucumber, parmesan cheese, yuzu wasabi dressing



Edamame (ve) 3.90

with hakata yuzu sea salt



Spicy Edamame (s)(ve) 4.20

with spicy sweet chilli sauce



Yakko Tofu (ve) 4.70

chilled, creamy tofu, spring onion & ginger



Spicy Yakko Tofu (s) 5.20

chilled creamy tofu, kimchi & spring onion



Salmon Sashimi* 3pcs 5.00



Miso Soup 3.50

miso based bonito broth, wakame, spring onion

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Available Wed, Thu, Fri, Sat from 6pm

Kushikatsu: Crispy, deep-fried skewers served with a tangy dipping sauce, lemon and truffle salt



Kushikatsu Plate A 8.00

Chicken | Pork | Eringi Mushroom



Kushikatsu Plate B

9.50

Chikuwa Cheese (fish cake with cheese) Pork & Shiso Leaf Roll | Hotate Scallops



Kushikatsu Plate C 15.00

Ebi Prawn | Salmon | Wagyu Beef | Shishamo Smelt Fish



Oden Set 10.00

japanese hotpot dishes consisting of daikon mooli, gobouten burdock with fishcake, chikuwa fishcake, ganmo tofu, and egg served with naruto and tender broccoli

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DRINK お飲み物



BEER & CIDER

Beer Bucket 23.00

5 bottles of asahi

Kirin Nama Draft 4.6%

1/2 pint 4.50 pint 6.70

served japanese style with super froth

Japanese Ice Beer 4.6%

1/2 pint 4.60 pint 6.80

refreshing ice cold japanese beer with a frozen icy top

Asahi Draft 5.0%

1/2 pint 4.45 pint 6.70

served japanese style with super froth

Asahi Super Dry 5.0% 330ml **5.20**

Kirin Perfect Free 0.0%

350ml 6.00

alcohol free beer

Asahi Super Dry 0.0%

330ml 5.70

alcohol free beer

Asahi Dry Cider 5.0% 200ml 5.90

WHISKY

Suntory Toki Whisky 25ml 3.65 50ml 7.30

round and sweet blend with a refreshing citrus character and a spicy finish

WINE

WHITE

El Ninot De Paper Sauvignon Blanc glass 125ml 4.10 glass 175ml 5.70 bottle 750ml 24.20

ROSE

Mirabello Pinot Grigio Rose glass 125ml 4.60 glass 175ml 6.40 bottle 750ml 27.30 Italy

RED

Andes Peak Merlot glass 125ml 4.70 glass 175ml 6.50 bottle 750ml **27.50** Chile

PLUM WINE

On the rocks or with soda

Gekkeikan Umeshu alass 75ml 5.60 with soda 6.40 bottle 450ml 33.10

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DRINK お飲み物



SAKE

COCKTAILS

Nihon Sakari No.14 glass 100ml 4.40 carafe 300ml 13.00 bottle 720ml 31.20

Hyogo, Junmai chilled | room temp | warm a rich textured and refreshingly dry tasting sake

Gekkeikan Tarusake glass 100ml 4.70 carafe 300ml 14.00

Kyoto, Speciality Style
chilled | room temp | warm
japanese cedar gives a spicy nose with a hint of seaweed

Gekkeikan Nigori glass 100ml 4.80 carafe 300ml 17.30 bottle 720ml 34.70

Kyoto, Cloudy Honjazo chilled fruity aroma, balanced and easy to drink. japanese scientists have proven nigori sake helps lower cholesterol

Limoncello Chūhai 9.30

shochu mixed with limoncello, topped with soda water

Yopparai Melon Cream Soda 7.40

vanilla ice cream float with melon soda and midori liqueur and is garnished with a maraschino cherry

Plant based ice cream option available (ve)

Toki Highball 8.70

suntory Toki whisky topped with soda water

Melon Sour 4.80

melon soda, shochu, lemonade

Gin & Tonic 6.50

bombay gin and tonic water



Yokocho Sake Flight 7.40

3 servings of 50ml each chilled | room temp | warm

Nihon Sakari No.14, Junmai Tarusake, Speciality Style Nigori, Cloudy



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DRINK お飲み物



SOFT DRINKS



Melon Cream Soda * **
6.20

Original | Blue Hawaii
vanilla ice cream float with melon soda, maraschino cherry
Plant based ice cream option available (ve)

Spring Water 330ml **2.60** 750ml **5.10**

Still | Sparkling

Coke | Diet Coke | Coke Zero

Apple | Orange | Pineapple 3.95

Aloe Juice 500ml 4.40

Ramune Soda 200ml 4.20

Punchy Drinks 250ml 5.00

Blood Orange & Cardamom | Cucumber, Yuzu & Rosemary | Peach, Ginger & Chai

Schweppes 200ml 3.80

Ginger Ale | Lemonade

Schweppes 150ml 3.70

Tonic | Soda

TEA

Sencha hot I iced 3.95

from Kyushu

Genmai 3.95

from kyushu. brown rice and green tea

Hoji hot I iced 3.95

roasted green tea

Soba 3.95

buckwheat tea decaffeinated & no calories

Oolong hot I iced 4.20

Jasmine 4.40

Yuzu Tea 4.40

our own bespoke blend of jasmine tea, green tea, lemongrass and lemon & yuzu peel

Matcha hot I iced 4.70

Matcha Latte hot I iced 4.90

COFFEE

Espresso s. 3.20 d. 4.30

espresso shot, rich, bold and balanced

Americano 3.95

long black coffee, the Japanese style, rich and balanced

Cappuccino 4.00

espresso with textured milk, rich and creamy

Latte 4.00

espresso with steamed milk, smooth and indulgent

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DESSERTS デザート





Sakura Mochi Donut Ice Cream Stack* 6.80

sakura mochi donut, matcha ice cream, strawberry pocky stick



Chocolate Mochi Donut Ice Cream Stack 6.80

chocolate mochi donut, vanilla ice cream, chocolate pocky stick



Mochi Ice Cream
1pc 2.95 3pcs 8.50 8pcs 19.50

Mango & Passion Fruit | Vegan Chocolate Miso & Cookie Dough (ve)



Mochi
1pc 2.90 3pcs 7.50 8pcs 18.00

Matcha | Mango | Matcha Dark Chocolate



Ice Cream
1 scoop 2.50 2 scoops 4.60

Matcha | Black Sesame | Chocolate Miso | Vanilla | Vegan Mango (ve) | Vegan Vanilla (ve)



Yuzu Sorbet (ve)
2 scoops 4.60

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KIDS SET MENU お子様セット



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KIDS SET MENU 7.50

Our Kids Set Menu is available for children 11 years and under



KIDS MAIN



Mini Hakata Tonkotsu Ramen



Mini Vegan Miso Ramen (ve)



Chicken Karaage & White Rice



DRINK





Orange or Apple Juice



DESSERT + 1.00



Scoop of Vegan Mango Ice Cream (ve)



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