



HEDDON YOKOCHO
retro ramen downtown

YOKOCHO SET MENU £25

Starter

Smoked Salmon Salad

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

Chicken Thigh Yakitori 3pcs

with teriyaki glaze

Pumpkin Croquette Bun (s)(v)

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

Char Siu Mini Don

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

Karaage Mini Don

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

Prawn Katsu (s)

succulent fried shrimp cutlet, original spicy sauce

Main

Tokyo Shoyu Ramen

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

Hakata Tonkotsu Ramen

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

Vegan Miso Ramen (s)(ve)

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

Tori Paitan Ramen

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

Spicy Tori Paitan Ramen (s)

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



Drink

Tea

choose one from full menu

Spring Water 330ml

Still | Sparkling

Coke |

Diet Coke 330ml

Beer pint + £1.99

Kirin Nama Draft (4.6%)
Asahi Draft (5.0%)

Gin & Tonic + £1.99

bombay gin and tonic water

Dessert

Mochi 2pcs

Matcha | Mango | Matcha Dark Chocolate

Yuzu Sorbet (ve) 2 scoops



(s) spicy (v) vegetarian (ve) vegan

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Sapporo Miso Ramen

15.60

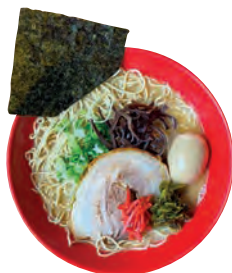
miso based chicken & pork broth | pork belly, minced pork, butter, sweet corn, pak choy, nitamago egg, menma bamboo, spring onion, nori



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



オススメ!!
RECOMMENDED

The Yokochō 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, black pepper

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Spicy Tori Paitan Ramen (s)

16.75

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

15.60

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, spring onion

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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Renge Sushi

Named after the spoon that they are served in. Eat them in one go to fully enjoy the flavour



Tuna Sushi

2pcs 5.20

with yuzu kosho pepper sauce on top



Fatty Tuna Sushi

2pcs 6.00

with takana mustard leaf on top



Salmon Sushi

2pcs 4.80

with ikura salmon caviar and yuzu peel on top



Unakyu Sushi

2pcs 4.00

unagi eel and cucumber



Cucumber Sushi (ve)

2pcs 3.20



Ume Shiso Sushi (ve)

2pcs 3.40

pickled plum, shiso perilla leaf and cucumber



Seasoned Shiitake Mushroom Sushi (ve)

2pcs 3.60

shiitake mushrooms cooked in ginger and soy sauce

Renge Sushi Set



Renge Sushi Set A

3pcs 6.60

Tuna | Cucumber | Salmon



Renge Sushi Set B (ve)

3pcs 5.10

Ume Shiso | Seasoned Shiitake Mushroom
Cucumber

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Temaki Hand Roll

We use exclusive premium grade Mikuniya Yakinori Seaweed which is thinner and crisper to perfectly match with our temaki. Fold it up and enjoy by hand



Tuna Hand Roll

1pc **7.00**

with yuzu kosho pepper sauce on top



Fatty Tuna Hand Roll

1pc **7.50**

with takana mustard leaf on top



Salmon Hand Roll

1pc **6.00**

with ikura salmon caviar and yuzu peel on top



Prawn Tempura Hand Roll (s)*

1pc **7.00**

with spicy caviar sauce



Unakyu Hand Roll

1pc **6.50**

unagi eel and cucumber



Cucumber Hand Roll (ve)

1pc **4.00**



Ume Shiso Hand Roll (ve)

1pc **4.00**

pickled plum, shiso perilla leaf and cucumber



Seasoned Shiitake Mushroom Hand Roll (ve)

1pc **4.50**

shiitake mushrooms cooked in ginger and soy sauce

Temaki Hand Roll Set



Temaki Hand Roll Set A

4pcs **21.00**

Prawn Tempura (s) | Tuna | Fatty Tuna | Cucumber



Temaki Hand Roll Set B

6pcs **30.00**

Fatty Tuna | Salmon | Ume Shiso
Seasoned Shiitake Mushroom | Prawn Tempura (s) | Unakyu

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Hosomaki Roll



Tuna Roll
6pcs **6.40**



Salmon Roll
6pcs **5.40**



Cucumber Roll (ve)
6pcs **4.00**



Ume Shiso Roll (ve)
6pcs **4.50**
pickled plum and shiso perilla leaf



**Seasoned Shiitake
Mushroom Roll (ve)**
6pcs **5.50**
shiitake mushrooms cooked in ginger and soy sauce

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Uramaki Inside Out Roll



Tuna & Avocado Roll
8pcs 8.60



Salmon & Avocado Roll
8pcs 7.60



Cucumber & Avocado Roll (ve)
8pcs 7.20

Special Roll



Salmon & Ikura Roll
8pcs 21.60

salmon, seafood stick, avocado with yuzu skin and ikura salmon caviar



California & Crab Roll
8pcs 18.90

salmon, sea bass, seafood stick, cucumber, avocado with special crab sauce



Spicy Mentaiko Caviar Roll (s)*
8pcs 16.90

salmon, sea bass, seafood stick, avocado with spicy tobiko sauce

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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

6.50

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



Special Char Siu Mini Don (s)*

7.50

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)
5.50

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



Prawn Tempura Bun (s)
6.20

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)
7.90

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

3pcs 6.00



Kimchi (s)

3.90

spicy korean pickled cabbage

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Yokochō 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 Tue - Sat from 6pm

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

オズ!!
RECOMMENDED



Kushikatsu Plate 5pcs
11.70
Chicken, Pork, Prawn,
Onion (v), Potato (v)



Kushikatsu Plate 8pcs
17.50
Chicken, Pork, Prawn, Squid,
Onion (v), Potato (v),
Shiitake Mushroom (v), Aubergine (v)



Vegetable Kushiikatsu
Plate 5pcs (v) 8.90
Onion, Potato, Pumpkin,
Asparagus, Renkon Lotus Root



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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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

Italy

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

glass 75ml 5.60 with soda 6.40

bottle 450ml 33.10

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SAKE

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 **14.30**

bottle 720ml **34.00**

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



オズ!!
RECOMMENDED

Yokochō Sake Flight 7.40

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

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

SUNTORY -196



**Lemon
Grapefruit**
can 330ml
6.50

a classic alcoholic beverage
that features a mix of
shochu, vodka and soda
water with a burst of lemon
or grapefruit flavour

COCKTAILS

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)

Stardust Yuzu Margarita 8.50

David Bowie 75th

a strong blend of tequila, blue curacao and yuzu syrup. served with red salt

Toki Highball 8.70

suntory Toki whisky topped with soda water



Spring Fever Highball 6.90

nihon sakari no.14 topped with soda water and a splash of sakura syrup,
decorated with edible flowers

Toki Ginger 7.90

suntory toki whisky and ginger ale

Ume Spark 6.50

gekkeikan umeshu plum and ginger ale

Melon Sour 5.90

melon soda, shochu, lemonade

Gin & Tonic 6.50

bombay gin and tonic water

MOCKTAIL



Pink Passion Mocktail (v) 5.90

a refreshing blend of coconut, lychee, and cranberry juices mixed with
gekkeikan alcohol-free sake, rounded off with a splash of caramel syrup and
decorated with edible flowers

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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)

Pretty in Pink Cream Soda

6.20

vanilla ice cream float with melon soda and sakura syrup, decorated
with edible flowers
Plant based ice cream option available (ve)

Spring Water

330ml 2.60 750ml 5.10

Still | Sparkling

Coke | Diet Coke | Coke Zero

330ml 3.95

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 | iced 3.95

from Kyushu

Genmai 3.95

from kyushu. brown rice and green tea

Hoji hot | iced 3.95

roasted green tea

Soba 3.95

buckwheat tea decaffeinated & no calories

Oolong hot | 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 | iced 4.70

Matcha Latte hot | 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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