

# おしながき

## EAT

### RAMEN

Tokyo Shoyu 10.90

→ Tokyo 1910  
 ↓ 3hrs - soy based chicken & pork broth  
 ≡ chijire wave & medium thickness  
 ♥ menma, bbq pork belly, spring onion, naruto fish cake, nitamago egg, nori



The Yokocho 12.90

→ London 2020  
 ↓ 3hrs - soy based chicken & pork broth  
 ≡ chijire wave & medium thickness  
 ♥ menma, bbq pork belly, spring onion, cabbage, extra pork belly, naruto fish cake, nitamago egg, nori

Sapporo Miso 14.50

→ Sapporo 1955  
 ↓ 3hrs - miso based chicken & pork broth  
 ≡ smooth chijire wave & medium thickness  
 ♥ beansprouts, bbq pork belly, minced pork, corn, pak choi, nitamago egg, butter, nori, spring onion

Hakodate Shio 12.50

→ Hakodate 1884  
 ↓ 6hrs - salt based chicken & pork broth  
 ≡ chijire wave & medium thickness  
 ♥ menma, spring onion, bbq pork belly, nitamago egg, naruto fishcake, nori, umeboshi

Hakata Tonkotsu 12.90

→ Fukuoka 1947  
 ↓ 12hrs - tonkotsu based pork broth  
 ≡ hosomen thin & straight  
 ♥ kigurage, bbq pork belly, spring onion, takana mustard, nitamago egg, nori, red ginger

Kumamoto Tonkotsu 13.90

→ Kumamoto 1950  
 ↓ 12hrs - tonkotsu based pork broth with garlic oil & fried garlic  
 ≡ hosomen thin & straight  
 ♥ kigurage, bbq pork belly, spring onion, nitamago egg, nori seaweed, red ginger, beansprouts

Tantan Men **s** 14.50

→ Tokyo 1958  
 ↓ 3hrs - sesame based chicken & pork broth  
 ≡ hosomen thin & straight  
 ♥ minced pork, menma, pak choi, nitamago egg, chilli oil, jalapeño, beansprouts

Vegan Napoli **ve** 12.90

→ London 2020  
 ↓ 1hr - tomato based vegetable broth  
 ≡ smooth chijire wave & medium thickness  
 ♥ grilled tomato, grilled mushroom, basil, vegan cheese

Vegan Miso **s ve** 13.50

→ London 2020  
 ↓ 1hr - miso based vegetable broth  
 ≡ hosomen thin & straight  
 ♥ ganmo tofu, menma, kigurage, tenderstem broccoli, nori

### —EXTRA TOPPINGS—

Kaedama Extra Noodles 2.60

request refill noodles for your remaining soup available for hakata tonkotsu ramen and kumamoto tonkotsu ramen only

BBQ Pork Belly 2.80

Nitamago Egg 2.20

Menma **ve** 2.80

### HIRATA BUNS

BBQ Pork Bun **s** 4.90

char siu bbq pork belly, hirata spicy sauce with japanese mayo

Chicken Karaage Bun **s** 4.90

soy marinated crisp chicken karaage, hirata spicy sauce with japanese mayo

Pumpkin Croquette Bun **s v** 4.90

pumpkin croquette, iceberg lettuce, cucumber, hirata spicy sauce with japanese mayo

### SIDES

Hakata Tetsunabe Pork Gyoza 6pcs 8.25

Chicken Karaage 8.00

soy marinated crispy chicken pieces

Takoyaki 8.00

deep fried diced octopus balls, japanese mayo, takoyaki brown sauce, bonito flakes, aonori

Kimchi **s** 4.00

Edamame **ve** 4.50

hakata yuzu sea salt

Potato Salad **ve** 5.50

crushed potato, lettuce, cucumber, tomato and vegan mayo

### ROLL SUSHI TEMAKI SUSHI

Available from 5pm Everyday

California Roll 9.80

salmon & avocado, tobiko

Chicken Katsu Roll 9.80

chicken katsu, lettuce, japanese mayo, tobiko

Avocado Hosomaki Roll **ve** 5.90

avocado, sesame

Inari Sushi **ve** 2pcs 4.90

sushi rice filled marinated fried tofu pockets

Salmon & Avocado Temaki 4.00

Spicy Salmon Temaki **s** 4.50

salmon, spicy japanese mayo, cucumber

Vegan Temaki **ve** 3.80

marinated inari fried tofu, kanpyo gourd, cucumber

**s** spicy **v** vegetarian **ve** vegan

for information about allergens in our dishes please ask a member of staff

# お飲み物・甘味

## DRINK & DESSERT

### BEER

Kirin Nama Draft 4.6%	1/2 pint	3.00
served japanese style with super froth in a chilled glass		
	pint	5.50
Asahi Draft 5.2%	1/2 pint	3.50
served japanese style with super froth in a chilled glass		
	pint	6.30
Sapporo Lager 4.7%	330ml	4.50

### PLUM WINE

On The Rocks or with Soda + 0.50p

Choya Yuzu Citrus	glass 75ml	7.00
	bottle 700ml	64.00
Umenishiki	110ml	7.50
Umeshu with Plum		

### SHOCHU

On The Rocks, Mizuwari or Neat

Satsuma Kannoko	glass 75ml	6.00
Kagoshima, Barley	bottle 720ml	53.00
Kirishima Black	glass 75ml	9.00
Kagoshima, Sweet Potato	bottle 900ml	95.00

### HIGHBALLS

Toki Highball	8.00
suntory toki whisky topped with soda, on the rocks	
Kakubin Yellow Highball	9.00
suntory kakubin whisky topped with soda, on the rocks	
Chūhai	7.00
shochu mixed with fresh lemon, topped with soda	
Limoncello Chūhai	8.00
shochu mixed with limoncello, topped with soda	
Calpis Chūhai	6.00
shochu mixed with calpico, topped with soda	
Ryokucha - Hai	6.00
shochu mixed with fresh cold sencha, topped with soda	
 Shochu Sour Original	5.50
shochu and sour mix	
 Shochu Sour Berry	6.50
shochu, sour mix and fresh strawberries	

### SAKE

Gekkeikan Gensen Sozai	glass 100ml	5.00
Kyoto	bottle 300ml	13.00
Chilled / Room Temp / Warm		
a crystal clear junmai sake with a full-bodied mouth and dry taste		
Gekkeikan Tarusake	glass 100ml	5.50
Kyoto	carafe 300ml	15.00
Chilled   Room Temp   Warm		
japanese cedar gives a spicy nose with a hint of seaweed		
Gekkeikan Nigori	glass 100ml	6.00
Kyoto, Cloudy Sake	carafe 300ml	17.00
Chilled	bottle 720ml	40.00
fruity aroma, balanced and easy to drink		
Gekkeikan Daiginjo	glass 100ml	7.00
Kyoto	carafe 300ml	19.00
Chilled   Room Temp	bottle 720ml	45.00
fruity aroma and refreshing finish		

### YOKOCHO SAKE FLIGHT 8.00

3 Servings of 50ml Each  
Chilled | Room Temp | Warm

Gekkeikan Gensen Sozai 14% abv  
Junmai

Gekkeikan Tarusake 15% abv  
Speciality Style

Gekkeikan Nigori 10% abv  
Cloudy

### ONE CUP

DIY Sake Cup

Gekkeikan "The Shot"	180ml	8.30
Kyoto, Daiginjo		
Chilled   Room Temp		
Kasumitsuru Tamba no Hokori	180ml	10.00
Hyogo, Honjozo		
Chilled   Room Temp   Warm		
Kasumitsuru Yamahai	180ml	12.50
Hyogo, Junmai		
Chilled   Room Temp   Warm		
Tamanohikari	180ml	13.00
Kyoto, Junmai Ginjo		
Chilled   Room Temp		
Kikusui Funaguchi	200ml	14.00
Niigata, Nama Genshu		
Chilled   Room Temp		

In accordance with 1995 weights and measurements act, the standard measure for sale on the premises is 50ml or multiple thereof. All spirits are served in measures of 50ml and upon request in measures of 25ml. Smaller measures for wines and spirits are available upon request. Should you have any allergies or intolerances please do ask a member of staff who will be more than happy to assist.

 spicy  vegetarian  vegan

for information about allergens in our dishes please ask a member of staff

とん

## WINE

### - White -

Piattini Pinot Grigio, IGT Italy	glass 125ml	5.00
	glass 175ml	5.80
	bottle 750ml	23.00
Patriarche Viognier France	glass 125ml	6.50
	glass 175ml	7.00
	bottle 750ml	29.00
La Musa Grillo, IGT Italy	glass 125ml	7.00
	glass 175ml	7.80
	bottle 750ml	31.00
Sutil Sauvignon Blanc Chile	glass 125ml	8.50
	glass 175ml	9.30
	bottle 750ml	36.00

### - Rose & Bubbles -

Mirabello Pinot Grigio Rose Italy	glass 125ml	5.50
	glass 175ml	6.00
	bottle 750ml	24.00
Sancerre Rose France	glass 125ml	8.00
	glass 175ml	8.50
	bottle 750ml	32.00
Zia Prosecco, IGT Italy	glass 125ml	8.00
	bottle 750ml	39.00

### - Red -

Mucho Mas Merlot Chile	glass 125ml	5.00
	glass 175ml	5.80
	bottle 750ml	23.00
Patriarche Pinot Noir France	glass 125ml	7.00
	glass 175ml	7.50
	bottle 750ml	31.00
La Cacciatora Nero D'avola Italy	glass 125ml	7.50
	glass 175ml	8.00
	bottle 750ml	32.00
La Puerta Alta Malbec Argentina	glass 125ml	8.80
	glass 175ml	9.30
	bottle 750ml	38.00

## BOOZELESS

Alcohol Free

 Soda Sour Original soda and sour mix	4.00
 Soda Sour Berry soda, sour mix and fresh strawberries	5.00
Yuzu Jasmine Fizz iced jasmine tea and yuzu syrup, topped with soda	5.50

## SOFT DRINKS

Spring Water	330ml	2.50
Still   Sparkling	750ml	4.50
Coke - Diet Coke	330ml	3.30
Apple   Orange   Pineapple   Cranberry Juice		3.00
Calpico	hot   iced	3.50
a refreshing, light fructose & calcium drink, similar to yakult, a japanese favourite		
Fever Tree	200ml	3.30
Tonic   Ginger Ale   Ginger Beer		
Merchant's Heart Soda	200ml	3.30




## TEA

Sencha from Kyushu	hot   iced	3.50
Genmai from Kyushu		3.80
brown rice and green tea		
Hoji	hot   iced	3.50
roasted green tea		
Soba		3.20
buckwheat tea decaffeinated & no calories		
Oolong	hot   iced	3.20
Jasmine Dragon Pearl		3.20
Matcha	hot   iced	4.00
Matcha Latte	hot   iced	4.50

## COFFEE

Espresso	s. 1.80
	d. 2.50
Americano	2.50
Cappuccino	3.00
Latte	3.00

## DESSERTS

Matcha Dark Chocolate Truffle Mochi	4.00
indulgent ball of fudgy dark chocolate truffle encased in delicate green tea chewy mochi	
Matcha Cheesecake	5.50
Red Bean Dorayaki Pancakes	1pc 3.50
 Sake Kasu Affogato	4.00
sake lees ice cream "drowned" with a shot of hot espresso (kasu contains alcohol)	
Ice Cream	2 scoops 4.50
Matcha   Black Sesame   Sake Kasu   Sakura   Vegan Mango    Vegan Salted Caramel Miso    Mixed	
Yuzu Sorbet 	2 scoops 5.00
Mochi Ice Cream	1pc 3.00
Matcha   Black Sesame   Yuzu   Coconut   Vegan Chocolate 	3pcs 7.90

 spicy  vegetarian  vegan

for information about allergens in our dishes please ask a member of staff

とん