



**“If you don’t make
your own noodles,
you’re just a soup shop”**

...is what an old ramen master told us back in 2012 when we were just starting out. It’s something that has stuck with us ever since, and is the spirit of everything we do.

From our homemade gyoza, broths, bases, and noodles which are made fresh each day in our Haggerston restaurant, to our collaboration craft beer, own recipe soft drinks, and award-winning Eat The Bits chilli oils – we’re big on only making and serving the best.

We make real ramen with real ingredients, for real people to enjoy. Meshiagare!



**DRINKS
MENU**

Follow us for all things ramen.

  @TonkotsuLondon

#KeepSlurping

WHITE WINE

	Glass	Carafe	Bottle
Bergerie de la Bastide Blanc (France) Grenache blanc, sauvignon blanc and ugni blanc. Zesty, floral, dry.	5.00	12.50	18.00
3404 Blanco (Spain) Chardonnay, Gewürztraminer and Sauvignon Blanc. Balanced, citrus, aromatic.	6.50	17.50	25.00

RED WINE

Bergerie de la Bastide Rouge (France) Grenache Noir and Merlot. Fresh, light, fruity.	5.00	12.50	18.00
Gran Cerdo (Spain) Temperanillo. Ripe, unoaked purity from the Rioja region.	6.50	17.50	25.00

ROSÉ WINE

Bergerie Rosé (France) Cinsault, Syrah and Grenache. Red berries and dried flowers.	5.00	12.50	18.00
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SPARKLING

Prosecco Cantina Bernardi NV (Italy) Almond, pear and soft florals.	5.00 (125ml)		28.00
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WHISKY

Nikka From The Barrel – 6.00
Spice, pepper, orange peel, sandalwood

Nikka Coffey Grain – 6.50
Sweet bourbon-like vanilla and corn notes

SAKE

Tonkotsu Futushu (Okayama)
180ml – 12.25
Brewed for us by our friends at the Tsuji Brewery in Okayama. Rich, creamy & full bodied. Perfect for our Tonkotsu ramen. Served warm.

Lapping Brook Daiginjo
100ml – 6.50 | 180ml – 11.00
Crisp, smooth and fruity. Served cold

Nikka Coffey Malt – 6.50
Robust, oily, spicy and rich

FLIGHT OF 3 – 15.50
Can't decide on a whisky? Try them all!

Black Face Junmai Daiginjo
100ml – 9.50 | 180ml – 17.00
Clean, crisp and bursting with orchard fruit. Served cold.

Kodokara Nanko Umeshu
50ml – 5.00
Japanese plum wine made from high quality sake. Served over ice.

BEER

Mondo & Tonkotsu Collaboration
Yuzu Pale Ale (4.6%) – 5.00
Mondo in Battersea brewed this yuzu ale especially for us. It's crisp, refreshing and works perfectly with our menu.

Kirin Ichiban Draught (4.6%)
Half – 2.80 | Pint – 4.95

Sapporo, Japanese Lager (5%) – 4.95

Mondo, Little Victories
Session IPA (4.3%) – 4.95

NEW Wiper & True, Small Beer
Light Pale Ale (2.7%) – 4.95

NEW Magic Rock, Salty Kiss
Gose (4.1%) – 5.00

Siren Craft Brew, Liquid Mistress
Red Rye IPA (5.8%) – 5.50

Hawkes Urban Orchard Cider
(4.5%) – 5.00

GO LOW

Big Easy (0.5%) – 4.95
Low alcohol pale ale

Stryyk 'Not Gin' (0.05%)
& Fever Tree Tonic – 4.50

TEA

Jasmine silver tip – 3.50

Whole leaf green – 3.50

Sri Lankan lemongrass tip – 3.50

COCKTAILS & SPIRITS

Smoked Hibiscus Margarita – 7.50
Don Julio blanco & reposado tequila mezcal, nori, smoked hibiscus flower, coriander seed, star anise, Persian lime

Umeshu Spritz – 7.50
Tanqueray gin, Umeshu plum wine, Prosecco, picked plum & river leaf, soda

Cherry Smoked Negroni – 8.00
Tanqueray Export gin, Gancia Aperitivo, Gancia Rosso, smoked cherry blossom tea

NEW Whiskey, Yuzu and Sesame Sour – 7.00
Bulleit bourbon, Choya yuzu liqueur, black sesame tincture

Suntory Roku Japanese Gin & Fever Tree Tonic
25ml – 5.50 | 50ml – 8.00

SOFTS

Premium sodas, created just for us.

Cherry blossom soda – 2.95

Yuzu lemonade – 3.00

Fiery ginger & sansho soda – 2.95

Coke – 2.98

Diet Coke – 2.90

Eager apple juice – 2.70

Still / sparkling water – 2.75

Oolong iced tea – 2.40