

Soup-less Ramen

Our most popular dish!

ABURA SOBA

Futsumori regular 13 / Oomori large 14.5
A soup-less ramen. Thick, chewy ramen noodles on a sesame-oil based sauce and: spring onions, bean sprouts, fried shallots, slow cooked pork, bamboo, very soft poached egg, toasted seaweed, pickled ginger and fine strings of cayenne pepper

✓ **GO VEGETARIAN** Replace pork with Nametake (marinated Japanese mushrooms).
Sauce is also completely vegetarian.

TAIWAN MAZE SOBA

Futsumori regular 13 / Oomori large 14.5
Thick, chewy ramen noodles, spicy miso fried pork mince, a very soft poached egg, chives, bean sprouts, toasted seaweed, onion, minced garlic and katsu powder

🍴 **MUST-HAVE EXTRA**
Mop up rice 3

MENTAIKO CREAM MAZEMEN

Oomori large 17
Thick, chewy ramen noodles, cream sauce, marinated nametake mushrooms, spring onions, bamboo, toasted seaweed, very soft poached egg and mentaiko (cod roe)

Summer Specials

HIYASHI CHUKA

Futsumori regular 13 / Oomori large 14.5 (Takeaway regular 11/ large 12.5)
Chilled ramen salad with tomato, cucumber, ham, omelette strips, soft-boiled and seasoned egg, bean sprouts, spring onions

🍴 **CHOOSE VINAIGRETTE**

🍴 **CHOOSE THICKNESS OF NOODLES**

🍴 **MUST-HAVE EXTRA**

Yaki Nori Toasted seaweed 1

Beni-shouga Shredded, pickled ginger 1

✓ **GO VEGETARIAN** Replace ham with Nametake (marinated Japanese mushrooms)

JA JA MEN

Futsumori regular 13 / Oomori large 14.5
Chilled, thick, chewy ramen noodles, slightly sweet/spicy pork mince, baby bamboo, shiitake, cucumber, very soft poached egg, toasted seaweed and garlic

Ramen with pork bone soup

Choose the hardness of your noodles

SHOYU TONKOTSU

Futsumori regular 13 / Oomori large 14
Umami-infused soy sauce with creamy pork bone soup, thin cut noodles, bean sprouts, spring onions, kikurage (Chinese mushrooms) and 1 slice of slow cooked pork belly

SPICY TONKOTSU

Futsumori regular 16 / Oomori large 17
Shoyu Tonkotsu ramen with spicy miso pork mince
Choose spice level: LOW MID HIGH

MENTAIKO CREAM RAMEN

Futsumori regular 17 / Oomori large 18
Pork bone soup, mentaiko (spicy cod roe), thin cut noodles, bean sprouts, spring onions, kikurage (Chinese mushrooms), Yaki Nori toasted seaweed and 1 slice of chashu (slow cooked pork belly)

CHILLI SANSHO MISO

Oomori large 16
Pork bone soup blended with different miso types, chillies, sansho pepper, medium thick noodles, bean sprouts, spring onions, pork kakuni and toasted seaweed

ALSO CONTAINS PEANUT

🍴 **MUST-HAVE EXTRA**
Butter & corn 1.5

OPTIONS & TOPPINGS

Ajitsuke tamago Soft-boiled and seasoned egg	2
Chashu Extra slice of slow cooked pork belly	2
Beni-shoga Shredded, pickled ginger	1
Yaki Nori Toasted seaweed	1
Zenbu-nose All the toppings above with £2 discount	4
Memma Seasoned bamboo shoots	1
Onsen tamago Very soft poached egg	2
Kaedama Second portion of noodles	2

THE BIG BOY SPICY SPECIAL

Oomori large 20

Shoyu Tonkotsu large size, all the toppings, extra egg and spicy miso pork mince

Choose spice level: LOW MID HIGH

Vegan Soup Ramen

New dish!

VEGAN TAN TAN MEN

Futsumori regular 15 / Oomori large 16
Creamy sesame flavoured soup with medium thick noodles, spring onions, bean sprouts, pak choi, toasted seaweed and spicy miso-fried seitan

ALSO CONTAINS PEANUT

Drinks

Beer

Ubu UK craft amber ale 500ml	6
Owa Japanese craft ale 330ml	6
Asahi Nama Draft lager	Pint 6 / Half 3.50

Nihon Shu

Kizakura Kappa Cup Smooth hot sake	200ml glass 8
Nigori Zake Unfiltered sake	125ml glass 7 375ml bottle 18

Shochu/Shochu Cocktails

Shira Shinken Shochu Japanese barley spirit	90ml glass 6 750ml bottle 44
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Kurokirishima

Japanese sweet potato	90ml glass 6 900ml bottle 56
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Oolong Hai

Shochu with oolong tea	8
Calpis Water Hai / Soda Hai Shochu with Calpis water / Calpis soda	8

Ume Shu

Ume Shu Japanese plum wine	125ml glass 7 750ml bottle 36
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Ume Soda

	8
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Soft Drinks

Coke/Diet Coke	3
Calpis / Calpis Soda Japanese dairy soft drink	4
Oolong Tea Traditional Chinese partially fermented tea	3
Houjicha Japanese roasted green tea	3
Mugicha Chilled barley tea	3
Belu Sparkling/still water	3

Otsumami

Edamame

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WE MAKE FRESH NOODLES
EVERYDAY IN OUR KITCHEN

PLEASE LET US KNOW OF
ANY ALLERGIES YOU HAVE
- WE CAN TELL YOU
WHAT'S IN EACH DISH.

