RAMEN MONSTER

GYOKAI TONKOTSU TSUKEMEN

20 Hour Pork Bone Broth, Menma, Red onion, Shallots, and Spring onion,
Served in Sizzling Hot Stone. Chilled, Silky, Freshly Made Noodles.

Topped with Torched Pork Chashu, Ajitama Egg, & Narutomaki.

PAITAN RAMEN

16-Hour Chicken Broth,
Sea Salt Base.
Sous Vide Chicken Breast, Pork Chashu
Nori, Ajitama Egg,
Spring Onion & Menma.

GYOKAI SHOYU RAMEN

16-Hour Chicken Broth
Seafood Shoyu Fusion base.
Sous Vide Chicken Breast, Pork Chashu
Nori, Ajitama Egg,
Spring Onion, Menma & Fried Burdock.

TANTANMEN

Soy milk Broth with Dan Dan Sauce
Miso Tofu & Mushroom Paste,
Chinese Leaf, Spring Onion, Shallots,
Menma & Red Onion.

KATSU CURRY

House Special Four Base Curry Sauce, served with Japanese Rice, Potatoes & Fukujinzuke Pickles.

220g Katsu Pork | 200g Katsu Chicken | Pumpkin Croquettes | Veggie Croquettes

TATSUTAAGE

Fried Marinated Chicken
Dipped in NanBan Sauce
Fresh Tartar Sauce.

TAKOYAKI

Crispy Octopus Bites
Mayonnaise, Tonkatsu Sauce,
Katsuobushi Flakes, Nori.

EBI FRY

Panko-Coated Prawns
Served with Mayonnaise.

WAKAME SALAD

Wakame Seaweed
mixed with Sesame.

EDAMAME

Topped with Sea Salt.

GYOZA

Pan-Fried Japanese Gyoza
Served with Gyoza Sauce.

Pork | Veggie

KATSU

Panko Pork or Chicken with
Mayonnaise & Tonkatsu Sauce.

Pork | Chicken

CROQUETTES

Panko Croquettes with
Mayonnaise.

Pumpkin | Veggie

ALLERGEN INFORMATION

GLUTEN | EGG | NUT | DAIRY | CRUSACEAN | CELERY | SOYA | FISH | SESAME | MUSTARD

ADD TO YOUR MEAL

Ramen	140 g	£ 3.20
Tsukemen	160 g	£ 3.20
Pork Chashu	3 pieces	£ 4.20
Sous Vide Chicken	4 pieces	£ 4.50
Menma	50 g	£ 2.50
Narutomaki	3 pieces	£ 2.00
Ajitama Egg	1 egg	£ 2.00
Bean Sprout	50 g	£ 1.50
Nori	2 pieces	£ 2.50
Rice	300 g	£ 3.00
Kimchi	100 g	£ 2.80

Asian Monster

SAPPORO
Premium 330ml
A Light, Mild Malt with a Semi-Dry Aftertaste & Crisp Edges.

4.20

KIRIN
Ichiban Shibori 330ml
Light, Smooth & Rich.

4.20

ASAHI
Super Dry 330ml
A Unique Dryness with a Crisp Bite.
Light & Refreshing.

4.20

DASSAI
Junmai Daiginjo 175ml
Honeydew Melon Aromas & A light, Tropical, Fruity Taste.

15.15

Tamanohikari Junmai Ginjo Tokusen 175 ml
A Slight Acidity that Draws Out The Umami of The Rice, Finishing Cleanly.

12.95

Hakkaisan Tokubetsu Honiozo 175 ml
Woody Notes in The Aroma Along With a Hint of Spice & Tropical Fruit.

14.10

Kikumasamune Tokusen Junmai 300ml
Floral & Fruity Notes with a Rich, Savory Junmai Finish.

19.80

Ozeki Josen Kinkan Taruzake 300ml
Fragrant Yoshino Cedar Aroma. Smooth yet Spicy with a Mild Finish.

19.50

Peach sparkling Hana Awaka 250ml
A Sparkling Sake with Notes of Sweet Peach. Zingy, Refreshing & Perfectly Balanced.

12.90

Yuzu sparkling Hana Awaka 250ml
A Perfect Balance of Sweet & Acidic Notes, with a Zingy Sparkle From Citrusy Yuzu Juice.

12.90

OZEKI Kanjyuku Umeshu 125ml
A Uniquely Mellow Sweetness From Slow, Tree-Ripened Nanko-Ume Plums.

8.80

HAKUTSURU
125ml
A Refreshing Semi-Sweet & Sour Plum Liqueur with a Rich, Matured Aroma.

6.80

SUNTORY Japanese whisky
A Classic Japanese Blend with Notes of Citrus, Honey & a Lightly Spicy, Smooth Finish.

Single 5.20 Double 9.20

Highball 9.50

HATOZAKI Pure Malt Whisky
A Blended Malt Finished in Rare Mizunara Oak. Rich With Dried Fruit & Malt, Followed by a Smoky, Honeyed Finish.

Single 5.20 Double 9.20

Highball 9.50

SOFT DRINK

Apple Juice	3.00	Coca Cola	3.00	Hot Green Tea	3.50	Milk Soda	3.95
Orange Juice	3.00	Lemonade	3.00	Iced Green Tea	3.50	Hata Bin Ramune	3.95
Aloe vera	3.00	Fanta Orange	3.00	Iced Oolong Tea	3.50	Sparkling Water	3.20
						Still Water	2.80

If you have a food allergy or any dietary requirements. Please speak to a member of staff for more information regarding our dishes before placing your order.

All prices are inclusive of VAT.
A discretionary 10% service charge is added to the final bill for dine-in customers.