

JAPAN-INSPIRED COCKTAILS

Yuzu-Chelo	£9
Yuzu Shu, vodka, lemon, soda	
Ume Spritz	£8
Plum Wine, lime juice, soda	

NON-ALCOHOLIC
S E L E C T I O N

SOFT DRINKS

JAPANESE RAMUNE	£3
All time favourite Japanese lemonade.	
Choose your flavour:	
- original	
- orange	
- watermelon	
- lychee	
- yuzu	
COKE	£2.5
DIET COKE	£2.5
LEMONADE	£2.5
GINGER ALE	£2.5
APPLE JUICE	£2.5
CRANBERRY JUICE	£2.5
ORANGE JUICE	£2.5
LYCHEE JUICE	£2.5
CALPICO (water / soda)	£3
ICED GREEN TEA	£3
STILL MINERAL WATER	£2.5 330ml £3.5 750ml
SPARKLING MINERAL WATER	£2.5 330ml £3.5 750ml

MOCKTAILS

IPPUDO MOJITO	£4.5
calpis, lime, mint, soda	
LYCHEE BURST	£4.5
lychee, apple juice, elderflower, soda	
LEMON SODA	£4
lemon, mint, sugar syrup, soda	

HOT TEA

SENCHA	£3.5
Japanese green tea	
HOJICHA	£3.5
Japanese roasted green tea	

A discretionary 12.5% service charge will be added to your bill.

£2
best
value

LUNCH
SETS

Monday - Friday, open till 5pm

Add a side to your main dish order for just £2!

Choose your favourite:

SET A	Yaki Gyoza	5pcs
SET B	Crispy Gyoza	5pcs
SET C	Kara-age	4pcs
SET V	Veggie Gyoza	4pcs

Available with every ramen | rice donburi | Japanese Curry order.

BEER &
BUNS

£10
mix &
match

Monday - Wednesday, 2pm till 7pm

3 Hirata Bus of your choice and
a pint of Asahi beer
for just £10!

Select from:	pork belly chashu
	chicken katsu
	veggie croquette
	sweet chili shrimp



DRINKS
MENU

Happy Hour Monday - Friday, 2pm till 7pm

JAPANESE BEERS

ASAHI (draft)		
pint	£4	£5.5
1/2 pint	£2.5	£3.5
KIRIN ICHIBAN SHIBORI 330ml	£3.5	£4.5
SAPPORO PREMIUM 330ml	£3.5	£4.5

WINES

WHITE WINES

Sauvignon Blanc 2015 £6.5 £7.5 175ml
Capestang, France £20 £24 750ml

Rielsing Dr. Loosen £7.5 £8.8 175ml
Mosel, Germany £24 £28 750ml

Gavi 'La Luciana' £7 £8 175ml
Piemonte, Italy £22 £26 750ml

RED WINES

Sierra Alta Malbec £6.5 £7.5 175ml
Mendoza, Argentina £20 £24 750ml

OrganicIngeno Nero d'Avola £7.5 £8.5 175ml
Sicily, Italy £23 £27 750ml

SPARKLING WINE

Prosecco Lunetta £5.5 £6.5 175ml
Veneto, Italy £22 £25 750ml

JAPANESE FRUIT LIQUERS

PLUM WINE £4.5 75ml / £35 750ml

YUZU SHU £6 75ml / £50 750ml

SPIRITS

WHISKY / GIN / VODKA £3 25ml
£5 50ml

DIY COCKTAIL

Pick your favourite spirit and add a mixer of your choice!

Our favourites include:

- Gin & Tonic
- Whisky & Soda (Japanese Highball)
- Cranberry & Vodka

£5 single
£7 double

SAKE SELECTION

kanpai!

SPARKLING SAKE

MIO £7.5 150ml
Perfect balance of naturally sweet and sour taste, derived only from rice and koji.

HANA AWAKA Sparkling Peach £8 250ml
Refreshing, fizzy, low-alcohol sake, perfect as brunch and after-work drinks. Mildly sweet with a hint of acidity.

HANA AWAKA Sparkling Yuzu £8 250ml
Yuzu-infused sake for a refreshing, new sparkling taste.

IPPUDO HOT SAKE

Japan's drink of choice on a cold winter day. £10 250ml / £14 400ml

JAPANESE SHOCHU

Unlike sake, shochu is a traditional Japanese spirit, usually distilled from barley, sweet potatoes, or buckwheat, on average containing 25% alcohol by volume.

KUOKIRISHIMA £4 50ml / £45 700ml
sweet potato

Enjoy straight, on the rocks, or diluted with cold or hot water.

SAKE TASTING SET

£23 3x90ml

Selection of 3 sake glasses.

Take your ramen experience to the next level. Choose your favourite sake and discover new flavours.

SAKE BY GLASS

£9 90ml

A glass of sake of your choice.

Enjoy the moment with a perfect glass of chilled sake. Ask our staff for the best choice to compliment your food.

NEUTRAL

HAKKAISAN YUKIMURO JUNMAI GINJO

£33 300ml
£60 720ml

This sake is aged for 3 years in tanks chilled by tons of pure winter snow. Round and smooth, with mellow finish. Sweet notes of cream and pear.

OSAKAYA CHOBEI DAIGINJO

£23 300ml
£42 720ml

Rich, fruity aroma, and delicate flavour with a refreshing aftertaste. Sweet notes of melon and lychee.

CHIYOMUSUBI GOURIKI JUNMAI GINJO

£23 300ml
£42 720ml

Straw yellow in colour with deep, full-bodied flavours and buttery smooth taste. Dark fruit and chocolate aromas.

TOSATSURU AZURE GINJO

£23 300ml
£42 720ml

Smooth and clean, this sake is made with mineral-rich deep sea water from a natural spring at the bottom of the North Pacific Ocean. Hints of citrus, pear, and green apple.

DENSHIN RIN JUNMAI DAIGINJO

£32 300ml
£59 720ml

Soothing, semi-dry sake that carries the 'cold and crisp' of harsh winters it experienced at the brewery. Subtle taste of olives and honey.

ICHINOKURA MUKANSA EXTRA DRY HONJOZO

£23 300ml
£42 720ml

Light and crisp with smooth texture, this is an everyday easy to drink sake. Best enjoyed alongside food. Mint & nutty notes with subtle vanilla taste.

CHIYOMUSUBI RYO JUNMAI GINJO

£11 180ml

Bright, yet smooth and subtle. Enjoy a dry finish with subtle bitterness. Light caramel aroma, hints of minerals and rice.

SEMI
DRY

premium selection

AKASHI-TAI JUNMAI DAIGINJO GENSU

£33 300ml
£62 720ml

Brewed in mid-late winter months only, this international award-winning sake takes over 2 months to complete - almost two times longer than most others. Aromas of lilies and pear, dry citrus finish.

SHIRAKABEGURA JUNMAI DAIGINJO

£30 300ml
£55 640ml

Premium quality sake with delicately dry and acidic taste. As it warms to room temperature it becomes bolder and rich in umami. Sweet notes of strawberries and melon.

ASAHI SHUZO DASSAI 23 JUNMAI DAIGINJO

£35 300ml
£65 720ml

Premium quality sake made of rice polished to just 23% of its original size. It was gifted to Barack Obama by Japan's Prime Minister in 2014. Sweet like honey with crisp aftertaste.