

Global standard RAMEN

Please select the firmness of your noodles:

SOFT
(YAWA)

MEDIUM
(FUTSU)

FIRM
(KATA)

VERY FIRM
(BARI KATA)

1. SHIROMARU CLASSIC £12

Original creamy tonkotsu pork broth, home-made thin and straight noodles, pork belly chashu, ajikiku mushrooms, bean sprouts, and spring onions. A classic, Hakata-style ramen.



5. AKAMARU MODERN £13

Original tonkotsu broth, special-blended miso paste and fragrant garlic oil. Home-made thin straight noodles, pork belly chashu, bean sprouts, ajikiku mushrooms and spring onions.



9. KARAKA-MEN £14

Original tonkotsu broth, home-made thin & straight noodles, spicy 'Karak' miso paste, pork belly chashu, bean sprouts, ajikiku mushrooms, spring onions, sansho pepper and fragrant garlic oil.



2. Shiromaru Tamago £14

>> Shiromaru Classic with nitamago.

3. Shiromaru Chashu £16

>> Shiromaru Classic with extra portion of pork belly chashu.

4. Shiromaru Special £19.5

>> Shiromaru Classic with extra portion of pork belly chashu, bean sprouts, nitamago, spring onions, ajikiku mushrooms, and seaweed.

6. Akamaru Tamago £15

>> Akamaru Modern with nitamago.

7. Akamaru Chashu £17

>> Akamaru Modern with extra portion of pork belly chashu.

8. Akamaru Special £20.5

>> Akamaru Modern with extra portion of pork belly chashu, bean sprouts, nitamago, spring onions, ajikiku mushrooms, and seaweed.

10. Karaka Tamago £16

>> Karaka-Men with nitamago.

11. Karaka Chashu £18

>> Karaka-Men with extra portion of pork belly chashu.

12. Karaka Special £21.5

>> Karaka-Men with extra portion of pork belly chashu, bean sprouts, nitamago, spring onions, ajikiku mushrooms, and seaweed.

13. VEGGIE RAMEN £13.5

Home-made medium-thin noodles, seaweed and mushroom dashi broth, special-blended miso paste, fragrant garlic oil, bean sprouts, sesame kikurage mushrooms, spring onions and fried tofu.

Recommended toppings: Nitamago £2

14. SPICY VEGGIE RAMEN £14.5

Medium-thin noodles, seaweed and mushroom dashi broth, spicy Karaka Miso paste, spring onions, bean sprouts, kikurage mushrooms, sansho pepper, fragrant garlic oil.

Recommended toppings: Onsen tamago £2
Nori £1.5



Limited edition

SPECIAL RAMEN

We are constantly working on bringing you new, exciting, and absolutely delicious dishes, including seasonal ramen!

Delicate yet full of umami Yuzu Shoyu, chilled Hiyashi, the all time favourite Tsukemen dipping noodles, or maybe fiery Miso Ramen -

ask our staff for our current Special!

best value!

SPECIAL TOPPING COMBINATION

*buta £7.5
pork belly chashu, bean sprouts, nitamago, spring onions, sesame kikurage mushrooms, seaweed.

*veggie £5
fried tofu, bean sprouts, nitamago, spring onions, sesame kikurage mushrooms, seaweed.



KAEDAMA extra noodles £2

Feeling hungry? Get an extra portion of noodles!

We recommend ordering Kaedama when you are half way through your ramen - it takes less than 1 minute to prepare, and allows you to enjoy the perfect noodle texture throughout the whole meal.

RAMEN TOPPINGS



| | | | |
|--|------|--|------|
| Ajikiku Sesame kikurage mushrooms | £1.5 | Nori Seaweed | £1.5 |
| Tofu 2 slices of sauce-marinated fried tofu | £1.5 | Nitamago Marinated soft-boiled egg | £2 |
| Negi Spring onions | £1 | Onsen Tamago Poached egg | £2 |
| Karak Miso Home-made spicy miso paste | £2.5 | Pork Belly Chashu 4 slices of simmered pork belly | £4 |

We apologize that we do not do takeaway or packing of leftover ramen dishes due to stringent food quality control.

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


Please advise our friendly staff of any food allergies or dietary requirements.

APPETISERS *Japanese Otsumami*

- 1. Salted Edamame**  £4.5
Boiled edamame soybeans tossed in salt.
- 2. Goma Q**  £5
Crunchy Japanese cucumber drizzled with home-made sesame dressing.
- 3. Chicken Kara-Age** £6.5 4pcs / £8 8pcs
Ippudo-Style fried chicken served with oroshi ponzu sauce.
- 4. Age-Tako Yaki** £6 3pcs / £8 6pcs
Octopus fried in batter, Takoyaki sauce, Japanese mayo, green seaweed, bonito fish flakes.
- 5. Chicken Wings** £7 5pcs
Temptingly juicy deep-fried chicken wings seasoned with a combination of spices.
- 6. Renkon Chips** £3
Deep-fried thin slices of lotus root, salt, lemon.
- 7. Aburi Chashu** £8
Seared slices of pork belly chashu, ponzu sauce, spicy bean sprouts, yuzu-flavoured paste.

HIRATA BUNS


Fluffy, freshly steamed buns with a filling of your choice:

- pork belly chashu
- chicken katsu
- veggie croquette 
- sweet chilli shrimp
- teriyaki pork

£4.2 1pc / £7 2pcs / £10 3pcs

GYOZA SELECTION

Japanese dumplings:

- 1. Yaki Gyoza** £7 6pcs
chicken & veggies, pan fried, soy & vinegar dip
- 2. Crispy Gyoza** £7 6pcs
deep fried, sweet chili mayo dip
- chicken & veggies £7 5pcs
- vegetarian 
- 3. Boiled Gyoza** £7 5pcs
chicken & veggies, boiled and served with white miso sauce.

RICE DONBURI all £10



1. Chashu Don

Pork belly chashu in sweet & spicy sauce, Japanese mayo, shredded lettuce, spring onions, sesame seeds.



2. Inferno Chicken Don

Kara-age chicken in extra spicy sauce, shredded lettuce, Japanese mayo, spring onions, red ginger, sesame seeds.



3. Chicken Katsu Don

Chicken cutlet, shredded lettuce, special katsu sauce, red ginger, spring onions, sesame seeds.



4. Tofu Don

Tofu marinated in sweet & spicy sauce, shiitake mushrooms, Japanese mayo, shredded lettuce, red ginger, spring onions, sesame seeds.

DESSERTS

- 1. Ice-Cream** £3
- vanilla
- green tea
- black sesame



- 2. Mochi Ice-Cream** £2 1pc / £5 3pcs
ask our staff for a flavour of the day!



- 3. Matcha Brownie** £3.8 1pc
Home-made matcha brownie with dark chocolate

