

## Japanese Otsumami APPETISERS

### 1. Salted Edamame

Boiled edamame soybeans tossed in salt.

£4.5

### 2. Goma Q

Crunchy Japanese cucumber drizzled with homemade sesame dressing.

£5

### 3. Yaki Gyoza

Japanese dumplings filled with chicken & veggies, pan fried and served with soy & vinegar dip.

£7 6pcs

### 4. Crispy Gyoza

Deep-fried Japanese dumplings served with sweet chili mayo dip.

- chicken & veggies
- vegetarian 

£7 6pcs

£7 5pcs

### 5. Chicken Kara-Age

Ippudo-Style fried chicken served with oroshi ponzu sauce.

£6.5 4pcs / £8 8pcs

### 6. Age-Tako Yaki

Octopus fried in batter, Takoyaki sauce, Japanese mayo, green seaweed, bonito fish flakes.

£6 3pcs / £8 6pcs

### 7. Chicken Wings

Temptingly juicy deep-fried chicken wings seasoned with a combination of spices.

£7 5pcs

### 8. Inferno Chicken Wings


Temptingly juicy deep-fried chicken wings covered in extra spicy sauce.

£8 5pcs

## HIRATA BUNS

1pc £4.2  
2pcs £7  
3pcs £10

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

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



# APPETISERS

# 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.



## 3. Chicken Katsu Don

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



## 4. Tofu Don

Marinated tofu and shiitake mushrooms, pan-fried in sweet & spicy sauce, Japanese mayo, shredded lettuce, red ginger, spring onions.



## 5. Veggie Kaki-Age Don

Deep-fried veggie fritter, tent-suyu sauce, shredded seaweed, red ginger, spring onions.

*vegan*

## JAPANESE CURRY

Home-made vegetable based Japanese Curry served with rice and a topping of your choice.

Choose your topping:

- |                               |     |
|-------------------------------|-----|
| - plain                       | £9  |
| - veggie croquette            | £11 |
| - chicken katsu               | £11 |
| - chicken kara-age            | £11 |
| - pork belly chashu           | £11 |
| - ebi furai (breaded shrimps) | £11 |



# RICE DONBURI & CURRY



## 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 'Karakaka' 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

## RAMEN TOPPINGS

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



Nori £1.5  
Seaweed

Nitamago £2  
Marinated soft-boiled egg

Onsen Tamago £2  
Poached egg

Pork Belly Chashu £4  
4 slices of simmered pork belly

Ajikiku £1.5  
Sesame kikurage mushrooms

Tofu £1.5  
2 slices of sauce-marinated fried tofu

Negi £1.2  
Spring onions

Karakaka Miso £2.5  
Home-made spicy miso paste

### Kaedama

£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.

Please select the firmness of your noodles:

SOFT (YAWA) MEDIUM (FUTSU) FIRM (KATA) VERY FIRM (BARI KATA)

We recommend firm noodles for the best texture.  
Try very firm noodles for real Hakata-style experience!

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.

# RAMEN

## BEERS

Asahi draft	1/2 pint	<i>Happy Hour</i> <i>Mon-Fri. 2-7pm</i> £3	£3.5
	pint	£4.5	£5.5
Sapporo Premium	330ml	£3.5	£4.5
Kirin Ichiban Shibori	330ml	£3.5	£4.5

## WINES

La Reserve de Rafegue Sauvignon Languedoc, France	£6.5	£7.5	175ml
	£8.5	£9.5	250ml
	£21	£24	750ml
Ancora Sangiovese Puglia, Italy			
Fiorita Procecco Doc Treviso Veneto, Italy	£5.5	£6.5	125ml
	£22	£25	750ml

## JAPANESE FRUIT LIQUEURS

Plum Wine	£4.5	75ml	£35	750ml
Yuzu Shu	£6	75ml	£50	750ml

## SPIRITS

Whisky / Gin / Vodka	£3	25ml	£5	50ml
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### DIY Cocktail

Pick a spirit and add a mixer of your choice! Our favourites include:

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

## Japan-inspired

### COCKTAILS & MOCKTAILS

Lemon Soda £4  
fresh lemons, mint, sweet syrup, soda

Yuzu-Chelo £9  
Yuzu Shu, vodka, lemon, soda

Ume Spritz £8  
Plum Wine, lime juice, soda



## SOFT DRINKS

Pepsi / Diet Pepsi / Lemonade / Ginger Ale	£2.5
Juice apple, cranberry, orange, grapefruit, lychee	£2.5
Ramune ask for available flavours	£3
Calpico water / soda	£3
Iced Green Tea	£3
Mineral Water still / sparkling	£2.5 330ml £3.5 750ml

## HOT TEA

Sencha Japanese green tea	£3.5
Houjicha Japanese roasted green tea	

## KANPAI

Japanese Sake Selection

## SAKE BY GLASS

£9 90ml

Glass of sake of your choice.

## SAKE TASTING SET

£23 3x90ml

Selection of 3 sake glasses.

## Ippudo's favourites

### HOT SAKE

Japan's choice of drink on a cold winter's day.

### CHIYOMUSUBI RYO JUNMAI GINJO

Super dry sake with light caramel aroma, hints of minerals and rice.



£10 250ml  
£14 400ml

### OZEKI STRAWBERRY NIGORI

Unfiltered, 'cloudy' silky sweet sake with light, refreshing strawberry flavour.



£11 180ml

£12 300ml

### KUROKIRISHIMA

Japanese shochu - spirit made of sweet potato. Drink straight, over ice, or mixed with cold or hot water!



£4 50ml  
£45 700ml

## SPARKLING SAKE

### Mio

Perfect balance of naturally sweet and sour taste.

£7.5 150ml

### Hana Awaka 'Sparkling Peach'

Mildly sweet with a hint of acidity.

£8 250ml

### Hana Awaka 'Sparkling Yuzu'

Infused with refreshing yuzu.

£8 250ml

### IkezoYuzu Jelly Sake

Yuzu-flavoured canned sake cocktail with exciting jelly texture.

£6 180ml



### SHIRAKABEGURA JUNMAI DAIGINJO

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.

£30 300ml  
£55 640ml

sweet



### AKASHI-TAI JUNMAI DAIGINJO

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

£33 300ml  
£62 720ml

sweet



### DEWANOSATO 36 SAMURAI JUNMAI

Light and smooth texture with extremely elegant umami and gentle, dry finish.

Notes of soy sauce, hints of dragon fruit.

£18 300ml  
£39 720ml

semi-dry



### DENSHIN RIN JUNMAI DAIGINJO

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

£32 300ml  
£59 720ml

dry

# DRINKS