

# Global standard RAMEN

Please select the firmness of your noodles:

SOFT  
(YAWA)

MEDIUM  
(FUTSU)

FIRM  
(KATA)

VERY FIRM  
(BARI KATA)

## 1. SHIROMARU CLASSIC £12.5

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.



## 2. Shiromaru Tamago £14.5

>> Shiromaru Classic with nitamago.

## 3. Shiromaru Chashu £17

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

## 4. Shiromaru Special £21

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

## 5. AKAMARU MODERN £13.5

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



## 6. Akamaru Tamago £15.5

>> Akamaru Modern with nitamago.

## 7. Akamaru Chashu £18

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

## 8. Akamaru Special £22

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

## 9. KARAKA-MEN £14.5

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



## 10. Karaka Tamago £16.5

>> Karaka-Men with nitamago.

## 11. Karaka Chashu £19

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

## 12. Karaka Special £23

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

## 13. VEGGIE RAMEN £14

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

Recommended toppings: Nitamago £2

## 14. SPICY VEGGIE RAMEN £15

Home-made medium-thin noodles, seaweed and mushroom dashi broth, spicy 'Karak' miso paste, spring onions, bean sprouts, kikurage mushrooms, fried tofu, sansho pepper and 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 a fiery Miso Ramen -

Ask our staff for our current Special!

best value!

## SPECIAL TOPPING COMBINATION

\*buta £8.5  
pork belly chashu, bean sprouts, nitamago, spring onions, sesame kikurage mushrooms, seaweed.

\*veggie £6.5  
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	£2	Nori	£1.5
Sesame kikurage mushrooms		Seaweed	
Tofu	£2	Nitamago	£2
2 slices of sauce-marinated fried tofu		Marinated soft-boiled egg	
Negi	£1.5	Onsen Tamago	£2
Spring onions		Poached egg	
Karak Miso	£2.5	Pork Belly Chashu	£4.5
Home-made spicy miso paste		4 slices of simmered pork belly	

We apologise 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.


## Japanese Otsumami

# APPETISERS

- 1. Salted Edamame**  £4.5  
Boiled edamame soybeans tossed in sea salt.
- 2. Goma Q**  £5  
Crunchy Japanese cucumber drizzled with home-made sesame dressing.
- 3. Chicken Kara-Age** £6.5 4pcs / £9.5 8pcs  
Ippudo-style fried chicken served with oroshi ponzu sauce.
- 4. Age-Tako Yaki** £6 3pcs / £9 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 think 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

£4.5 1pc / £8 2pcs / £12 3pcs

## GYOZA SELECTION

Japanese dumplings:

- 1. Yaki Gyoza** £7.5 6pcs  
chicken & veggies, pan fried, soy & vinegar dip.
- 2. Crispy Gyoza**  
deep-fried, sweet chilli mayo dip
  - chicken & veggie £7.5 6pcs
  - vegetarian  £7.5 5pcs
- 3. Boiled Gyoza** £7.5 6pcs  
chicken & veggies, boiled, white miso sauce

## RICE DONBURI all £11



### 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, 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 the flavours of the day!



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

