Please select the firmness of your noodles:

£16

£18.5

(YAWA)

MEDIUM (FUTSU)

(KATA)

VERY FIRM (BARI KATA)

1. SHIROMARU CLASSIC

>> 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

>> Shiromaru Classic with nitamago.

3. Shiromaru Chashu

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

4. Shiromaru Special

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

13. VEGGIE RAMEN 👐

>> 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.

14. Veggie Tamago

>> Veggie Ramen with Nitamago.

15. Veggie Special

£20.5

£16

£15

£17.5

>> Veggie ramen with extra portion of fried tofu, bean sprouts, nitamago, spring onions, ajikiku mushrooms, and seaweed.



5. AKAMARU MODERN

>> 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



6. Akamaru Tamago

>> Akamaru Modern with nitamago.

7. Akamaru Chashu

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

8. Akamaru Special

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



9. KARAKA-MEN (

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



10. Karaka Tamago

£17

>> Karaka-Men with nitamago.

11. Karaka Chashu

£19.5

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

12. Karaka Special

£24

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

16. SPICY VEGGIE RAMEN 👐 譥

>> Home-made medium-thin noodles, seaweed and mushroom dashi broth, spicy 'Karaka' miso paste, spring onions, bean sprouts, kikurage mushrooms, fried tofu, sansho pepper and fragrant

garlic oil.

17. Spicy Veggie Ontama

£17

>> Spicy Veggie ramen with Onsen Tamago.

18. Spicy Veggie Special

>> Spicy Veggie ramen with extra portion of fried tofu, bean sprouts, nitamago, spring onions, ajikiku mushrooms, and seaweed.

KAEDAMA £2 extra noodles

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

Tofu 🔰 2 slices of sauce-marinated fried tofu

Negi 👐 Spring onions

Karaka Miso 🧌 Home-made spicy miso paste

£2.5

£1.5

Onsen Tamago Poached egg

Nori 🔰

Nitamago

Seaweed

£2

£4.5

£1.5

£2

Pork Belly Chashu

Marinated soft-boiled egg

4 slices of simmered pork belly

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



Monday-Friday, open till 3pm

Available with every ramen or rice dish

SET A Crispy gyoza (5pcs) SET B **Kara-age (3pcs)**

SFT C **Edamame**

Veggie Gvoza (4pcs)



DONBURI and CURRY RICE Rice dishes

1. Chashu Don



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

extra spicy sauce, shredded lettuce, Japanese mayo, spring onions, red ginger, sesame seeds.



2. Inferno Chicken Don

3. Chicken Katsu Don



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

£5

£5

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

SET V



4. Tofu Don 🕪

5. Japanese Curry Rice

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



£7.5 6pcs

£7.5 5pcs

£3

£3

-Plain £8.5 -Pork Chashu £10.5 -Chicken Katsu £11.5 -Chicken Kara-age £11.5 -Veggie Croquette 💜 £9.5

£17 -Mega Curry Rice Chicken Katsu, Karaage, Pork Chashu

OTSUMAM

Japanese Appetiser

1. Salted Edamame	*	£4.5
Boiled edamame soybean	s tossed in sea salt.	

2. Goma 0 树 £5 Crunchy Japanese cucumber drizzled with

home-made sesame dressing. 3. Spicy Goma Q 🥪 🍓

Crunchy Japanese cucumber drizzled with home-made spicy sesame dressing.

4. Spicy Otsumami Menma 🥪 🌢

Bamboo shoots served with home-made chilli oil.

5. Crispy Gyoza

Deep-fried Japanese dumplings served with sweet chilli mavo dip.

- chicken & veggie -vegetarian 💆

£5 3pcs **6. Stick Kara-age**

Japanese fried chicken on a stick.

£6 apcs / £9 apcs **7. Age-Tako Yaki**

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

8. Chicken Wings (Original / BBQ sauce / Inferno sauce) £75pcs Juicy deep-fried chicken wings.

DRINK MENU

IAPANESE BEER

Нарру Ноиг

£19

£3.5

£29

ASAHI SUPER DRY (bottle) £5

Sapporo Premium (bottle)

Kirin Ichiban Shibori (bottle) £5

WINES

-White-

La Reserve de Rafegue £6 £7 (125ml) Sauvignon £6.5 £7.5 (175ml) Languedoc, France £8.5 £9.5 (250ml)

-Red-**Ancora Sangiovese**

Puglia, Italy

Japanese Plum Wine

Choya Umeshi

£6 (330ml)

£6 (330ml)

£6 (330ml)

£24 (750ml)

£4.5 (75ml)

£35 (750ml)

HOT TEA

SOFT DRINKS

Sencha (Japanese green tea)

£3.5

Houicha (Japanese roasted green tea)

Coke / Diet Coke / 7Up / Ice Green Tea

Orange / Apple / Lychee / Grapefruit

Mineral Water (Still / Sparkling)

£3.5

£2.5 / £3.5

(330ml) (750ml)

Matcha Brownie

£4 (1pc)

Home-made matcha brownie with dark chocolate.



Vanilla / Mango / Raspberry / Chocolate / Green tea

1pc (£2) / 3pcs (£5) / 5pcs (£8)



