

# **Please select the firmness of your noodles:**

SOFT (YAWA)

MEDIUM (FUTSU)

(KATA)

9. KARAKA-MEN 🌥

**VERY FIRM** (BARI KATA)

>> Original tonkotsu broth, home-made thin

# **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 £17.5

>> 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**

best value!

£20.5

£16

£15

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

#### **5. AKAMARU MODERN** £14

>> 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**

£18.5

£16

>> 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.



# **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 🕪 🌥



>> 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

# 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.

# pork belly chashu, bean sprouts, nitamago, spring onions, sesame kikurage mushrooms, seaweed. -VEGGIE- **£6.5** fried tofu, bean sprouts, nitamago, spring onions, sesame kikuraye mushrooms,

# RAMEN TOPPINGS

£2

£2

£1.5

Aiikiku 🟏 Sesame kikurage mushrooms

Tofu 🔽 2 slices of sauce-marinated fried tofu

Negi 👐 Spring onions Karaka Miso 🧶

£2.5 Home-made spicy miso paste

Nori 🔰 Seaweed

£1.5

**Nitamago** Marinated soft-boiled egg **Onsen Tamago** 

Poached egg

£2

£4.5

£2

**Pork Belly Chashu** 

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 3:30pm

Available with every ramen or rice dish

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

**SET V Veggie Gyoza (4pcs)** 



# DONBURI and CURRY RICE Rice dishes

# **1. Chashu Don**



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

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

£5

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



4. Tofu Don 🔀

# **5. Japanese Curry Rice**

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



£10.5

£17

-Plain -Pork Chashu -Chicken Katsu -Chicken Kara-age

£11.5 £11.5 -Veggie Croquette 💜 £9.5

-Mega Curry Rice Chicken Katsu, Karaage, Pork Chashu

# Iavanese Avvetisei

£4.5 1. Salted Edamame 🥪

Boiled edamame soybeans tossed in sea salt.

2. Goma 0 树 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 mayo dip.

- chicken & veggie - vegetarian 💆

£7.5 6pcs £7.5 50cs

6. Stick Kara-age

**£5** 3pcs

£3

£3

£3.5

£3.5

£2.5 / £3.5

(330ml) (750ml)

Japanese fried chicken on a stick.

Coke / Diet Coke / 7Up / Ice Green Tea

Orange / Apple / Lychee / Grapefruit

**Houiicha** (Japanese roasted green tea)

Mineral Water (Still / Sparkling)

**7. Age-Tako Yaki** 

SOFT DRINKS

HOT TEA

£6 ancs / £9 ancs

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

**8. Chicken Wings** (Original / BBQ sauce / Inferno sauce) £7 5pcs Juicy deep-fried chicken wings.

DRINK MENU

Нарру Ноиг

IAPANESE BEER

**ASAHI SUPER DRY** (draft) £7 (pint) £4 £5 (half pint)

**Sapporo Premium** (bottle) £5 £6 (330ml)

Kirin Ichiban Shibori (bottle) £5 £6 (330ml)

WINFS

-White-

La Reserve de Rafegue £6 £7 (125ml) Sauvignon £6.5 Languedoc, France

-Red-**Ancora Sangiovese** 

Puglia, Italy

**Japanese Plum Wine** Choya Umeshi

£7.5 (175ml) £8.5 £9.5 (250ml) £19 £24 (750ml)

£4.5 (75ml)

£35 (750ml)

£3.5

£29

**Ice-Cream** 

**Sencha** (Japanese green tea)

Vanilla / Green tea / Black sesame single £3 / double £5 / triple £7



# **Mochi Ice-Cream**

Vanilla / Mango / Raspberry / Chocolate / Green tea 1pc £2 / 3pcs £5 / 5pcs £8

