

Global standard

# RAMEN

Please select the firmness of your noodles:

SOFT  
(YAWA)

MEDIUM  
(FUTSU)

FIRM  
(KATA)

VERY FIRM  
(BARI KATA)

## 1. SHIROMARU CLASSIC £13

>> 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 £15

>> Shiromaru Classic with nitamago.

## 3. Shiromaru Chashu £17.5

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

## 4. Shiromaru Special £22

>> Shiromaru Classic 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, sesame kikurage mushrooms, spring onions and fried tofu.

## 14. Veggie Tamago £16

>> Veggie Ramen with Nitamago.

## 15. Veggie Special £20.5

>> 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 onions.



## 6. Akamaru Tamago £16

>> Akamaru Modern with nitamago.

## 7. Akamaru Chashu £18.5

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

## 8. Akamaru Special £23

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

## 9. KARAKA-MEN £15

>> Original tonkotsu broth, home-made thin and straight noodles, spicy 'Karakaka' 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 £15

>> Home-made medium-thin noodles, seaweed and mushroom dashi broth, spicy 'Karakaka' 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 £21.5

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

best value!

## SPECIAL TOPPING COMBINATION

**-PORK-** £9  
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** £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** £2  
Sesame kikurage mushrooms

**Tofu** £2  
2 slices of sauce-marinated fried tofu

**Negi** £1.5  
Spring onions

**Karakaka Miso** £2.5  
Home-made spicy miso paste

**Nori** £1.5  
Seaweed

**Nitamago** £2  
Marinated soft-boiled egg

**Onsen Tamago** £2  
Poached egg

**Pork Belly Chashu** £4.5  
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.

# HIRATA BUNS

Fluffy, freshly steamed buns with a filling of your choice

£4.5 1pc / £8 2pcs / £12 3pcs

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



## DONBURI and CURRY RICE *Rice dishes*

### 1. Chashu Don **£10.5**



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

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



### 2. Inferno Chicken Don **£10.5**

### 3. Chicken Katsu Don **£10.5**



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

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



### 4. Tofu Don **£10.5**

### 5. Japanese Curry Rice

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



- Plain **£8.5**
- Pork Chashu **£10.5**
- Chicken Katsu **£11.5**
- Chicken Kara-age **£11.5**
- Veggie Croquette **£9.5**
- Mega Curry Rice **£17**  
Chicken Katsu, Kara-age, Pork Chashu

## OTSUMAMI *Japanese Appetiser*

### 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. Spicy Goma Q **£5**

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

### 4. Spicy Otsumami Menma **£5**

Bamboo shoots served with home-made chilli oil.

### 5. Crispy Gyoza **£7.5 6pcs**

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

- chicken & veggie **£7.5 5pcs**
- vegetarian **£7.5 5pcs**

### 6. Chicken Kara-Age **£5 3pcs**

Ippudo-style fried chicken.

### 7. Age-Tako Yaki **£6 3pcs / £9 6pcs**

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

### 8. Chicken Wings **£7 5pcs**

Juicy deep-fried chicken wings. (Original / BBQ sauce / Inferno sauce)

## DRINK MENU

### JAPANESE BEER

	£6	£7 (pint)
<b>ASAHI SUPER DRY</b> (draft)	£6	£7 (pint)
	£4	£5 (half pint)
<b>Sapporo Premium</b> (bottle)	£5	£6 (330ml)
<b>Kirin Ichiban Shibori</b> (bottle)	£5	£6 (330ml)

### WINES

	£6	£7 (125ml)
-White- <b>La Reserve de Rafeque Sauvignon</b>	£6	£7 (125ml)
<i>Languedoc, France</i>	£6.5	£7.5 (175ml)
	£8.5	£9.5 (250ml)
-Red- <b>Ancora Sangiovese</b>	£19	£24 (750ml)
<i>Puglia, Italy</i>		
<b>Japanese Plum Wine</b>	£3.5	£4.5 (75ml)
<i>Choya Umeshi</i>	£29	£35 (750ml)

### Happy Hour

Monday - Friday  
open till 6pm

### SOFT DRINKS

<b>Coke / Diet Coke / 7Up / Ice Green Tea</b>	£3
<b>Orange / Apple / Lychee / Grapefruit</b>	£3
<b>Mineral Water</b> (Still / Sparkling)	£2.5 / £3.5 (330ml) (750ml)

### HOT TEA

<b>Sencha</b> (Japanese green tea)	£3.5
<b>Houjicha</b> (Japanese roasted green tea)	£3.5

## DESSERT

### Matcha Brownie **£4 (1pc)**

Home-made matcha brownie with dark chocolate.



*I'm gluten-free!*

### Mochi Ice-Cream

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

