

ラーメン RAMEN

→ Place of Origin, Year Created 🎵 Type of Broth 🍜 Type of Noodles 🍖 Toppings



MISO
札幌味噌らめん
Sapporo Miso Ramen
15.50
→ Sapporo 1955
🎵 3hrs - miso based chicken & pork broth
🍜 smooth chijire wave & medium thickness
🍖 beansprouts, bbq pork belly, minced pork, corn, pak choi, nitamago egg, butter, nori seaweed, spring onion



CHICKEN SPICY
旨辛鶏白湯らめん
Spicy Tori Paitan Ramen
16.50
→ Unknown
🎵 12 hrs - chicken broth
🍜 smooth chijire wave & medium thickness
🍖 top secret spicy gochujang sauce, grilled chicken, nitamago egg, menma bamboo shoots, cabbage, spring onion, beansprouts, kikurage mushrooms, nori seaweed, chili threads

おすすめ!
RECOMMENDED



SOY
ザ・横丁らめん
The Yokocho Ramen
14.95
→ London 2020
🎵 3hrs - soy based chicken & pork broth
🍜 chijire wave & medium thickness
🍖 menma bamboo shoots, bbq pork belly, spring onion, cabbage, extra pork belly, naruto fish cake, nitamago egg, nori seaweed



SESAME SPICY
担々めん
Tantan Men Ramen
15.50
→ Tokyo 1958
🎵 3hrs - sesame based chicken & pork broth
🍜 hosomen thin & straight
🍖 minced pork, menma bamboo shoots, pak choi, nitamago egg, chilli oil, jalapeño, beansprouts



CHICKEN
鶏白湯らめん
Tori Paitan Ramen
15.50
→ Unknown
🎵 12 hrs - chicken broth
🍜 smooth chijire wave & medium thickness
🍖 grilled chicken, nitamago egg, menma bamboo shoots, spring onion, beansprout, kikurage mushrooms, nori seaweed



TONKOTSU
熊本豚骨らめん
Kumamoto Tonkotsu Ramen
15.50
→ Kumamoto 1950
🎵 12hrs - tonkotsu based pork broth with garlic oil & fried garlic
🍜 hosomen thin & straight
🍜 Noodle Firmness: fuitsuu standard, katamen hard, barikata very hard, konaotoshi submerged briefly to remove flour dust only
🍖 kikurage mushrooms, bbq pork belly, spring onion, nitamago egg, nori seaweed, red ginger, beansprouts



TONKOTSU
博多豚骨らめん
Hakata Tonkotsu Ramen
15.50
→ Fukuoka 1947
🎵 12hrs - tonkotsu based pork broth
🍜 hosomen thin & straight
🍜 Noodle Firmness: fuitsuu standard, katamen hard, barikata very hard, konaotoshi submerged briefly to remove flour dust only
🍖 kikurage mushrooms, bbq pork belly, spring onion, takana mustard, nitamago egg, nori seaweed, red ginger



SOY
東京醤油らめん
Tokyo Shoyu Ramen
13.95
→ Tokyo 1910
🎵 3hrs - soy based chicken & pork broth
🍜 chijire wave & medium thickness
🍖 menma bamboo shoots, bbq pork belly, spring onion, naruto fish cake, nitamago egg, nori seaweed



SALT
函館塩らめん
Hakodate Shio Ramen
15.50
→ Hakodate 1884
🎵 6hrs - salt based chicken & pork broth
🍜 chijire wave & medium thickness
🍖 menma bamboo shoots, spring onion, bbq pork belly, nitamago egg, naruto fishcake, nori seaweed, umeboshi pickled ume fruit



MISO SPICY VEGAN
ヴィーガン味噌らめん
Vegan Miso Ramen
14.95
→ London 2020
🎵 1hr - miso based vegetable broth
🍜 hosomen thin & straight
🍖 spicy piri piri sauce, ganmo tofu, menma bamboo shoots, kikurage mushrooms, tenderstem broccoli, nori seaweed



TOMATO VEGAN
ビーガンナポリタンらめん
Vegan Napoli Ramen
14.95
→ London 2020
🎵 1hr - tomato based vegetable broth
🍜 smooth chijire wave & medium thickness
🍖 grilled tomato, grilled mushroom, basil, vegan cheese

トッピング EXTRA TOPPINGS

Kaedama Extra Noodles 2.60
request refill noodles for your remaining soup, as per tradition kaedama are only available for hakata tonkotsu ramen and kumamoto tonkotsu ramen

BBQ Pork Belly 3.60
Nitamago Egg 2.60
Menma 3.00



VEGAN
Red Ginger 1.40
VEGAN
Nori Seaweed 1.60
VEGAN
Tender Broccoli 2.60

VEGAN
Ganmo Tofu 3.00
SPICY VEGAN
Piri Piri Spicy Sauce 1.60



Retro Ramen Just 9.99
Available Mon - Tue

Hakata Tonkotsu Ramen
Tokyo Shoyu Ramen
Vegan Miso Ramen **SPICY VEGAN**

This offer can be used together with our Happy Hour. It can't be used in conjunction with any other offer or discount.

MELO MELO YOKOCHO SET MENU 25.00

FOR ALL MELON CREAM SODA LOVERS

T&Cs: Additional discounts can't be applied to this offer

DRINK

Melon Cream Soda Original
*Plant based ice cream option available **VEGAN**

Kirin Nama Draft pint (4.6%)
Any Highball or Cocktail

RETRO RAMEN

Hakata Tonkotsu Ramen
Tokyo Shoyu Ramen
Vegan Miso Ramen **SPICY VEGAN**

DESSERT

Mochi 2pcs
matcha / mango / matcha dark chocolate / mixed
Yuzu Sorbet 2 scoops
VEGAN

YOKOCHO
Chocolate Mochi Donut Ice Cream Stack
*Plant based ice cream option available

メロンクリームソーダ
好きのための
メロメロよこちょう
セットメニュー♪



カツカレー CLASSIC STYLE KATSU CURRY

The world famous Japanese katsu curry with our chef's speciality sauce, served 1980s Japan retro style, with the sauce and rice divided - total soul food!



チキンカツカレー
Chicken Katsu Curry
13.95

white rice, crisp panko breaded chicken breast, chef's speciality curry sauce and japanese pickles



VEGETARIAN
かぼちゃコロケカレー
Pumpkin Croquette Curry
13.95

white rice, pumpkin croquette, chef's speciality curry sauce and japanese pickles

巻き寿司 ROLL SUSHI

Available from 5pm Everyday



サーモン&アボカド巻き
Salmon & Avocado Roll
13.00
salmon & avocado, tobiko



VEGAN
ビーガン巻き
Vegan Roll
8.20

kanpyo gourd, cucumber, marinated fried tofu, sesame



VEGAN
アボカド巻き
Avocado Roll
6.20

avocado, sesame



VEGAN
いなり寿司
Inari Sushi
2pcs 4.95

sushi rice filled marinated fried tofu pockets

please note all our vegan menu items are made from 100% vegan ingredients however, they may be produced in areas where non vegan ingredients are handled for information about allergens in our dishes please ask a member of staff. an optional 12.5% service charge will be added to your bill



HEDDON YOKOCHO
retro ramen downtown



HEDDON YOKOCHO

retro ramen downtown

ramenyokocho.com

@ramenyokocho

ヒラタバンス

HIRATA BUNS

SPICY

焼豚パン

BBQ Pork Bun 5.95

char siu bbq pork belly, lettuce, cucumber, hirata spicy sauce with japanese mayo



SPICY

鶏唐揚げパン

Chicken Karaage Bun 5.95

soy marinated japanese fried chicken karaage, lettuce, cucumber, hirata spicy sauce with japanese mayo



SPICY VEGETARIAN

かぼちゃコロッケパン

Pumpkin Croquette Bun 5.95

pumpkin croquette, lettuce, cucumber, hirata spicy sauce with japanese mayo (careful the pumpkin croquette can be very hot!)



おつまみ SIDES

Enjoy our izakaya menu of street food favourites before you dive into your ramen!

博多鉄鍋餃子

Hakata Tetsunabe Pork Gyoza 6pcs 9.30

bite size gyoza served in a sizzling tetsunabe cast-iron skillet



鶏唐揚げ

Chicken Karaage 9.30

soy marinated japanese fried chicken karaage with japanese mayo



たこ焼き

Takoyaki 9.30

deep fried diced octopus balls, japanese mayo, takoyaki brown sauce, bonito flakes, aonori, red ginger



SPICY

スパイシーたこ焼き

Spicy Takoyaki 9.80

deep fried diced octopus balls, takoyaki brown sauce, bonito flakes, aonori, fresh chilli, red ginger with special japanese spicy mayo sauce



粗挽きソーセージ

Arabiki Sausages 4.00

smoky Japanese style mini pork sausages



SPICY

海老カツ

Prawn Katsu 4.00

succulent fried shrimp cutlet with our original spicy sauce



塩胡椒味の手羽先の唐揚げ

Shio Koshi Wings 8.30

hot and crispy salt & pepper chicken wings dusted with karaage flour for a traditional flavour and crunch



SPICY

ピリ辛韓国風手羽先の唐揚げ

Spicy Korean Wings 8.95

hot and crispy chicken wings marinated in gochujang, sweet chilli sauce & sesame



VEGAN

さつまいもフライドポテト

Fried Sweet Potato 4.00

fried sweet potato wedges with sprinkled aonori



焼き鳥

Chicken Yakitori 3pcs 8.80

chicken thigh with teriyaki glaze



チーズつくね

Cheese Tsukune Yakitori 3pcs 8.80

chicken meatball with teriyaki glaze topped with cheese



SPICY

キムチ

Kimchi 4.70

spicy korean pickled cabbage



VEGAN

横丁サラダ

Yokocho Salad 5.70

seaweed, crisp chijire ramen noodles and sesame dressing



VEGAN

枝豆

Edamame 4.95

hakata yuzu sea salt



SPICY VEGAN

スパイシー枝豆

Spicy Edamame 5.50

special spicy sweet chilli sauce



VEGAN

冷奴

Yakko Tofu 4.70

chilled, creamy tofu, spring onion & ginger



SPICY

スパイシー冷奴

Spicy Yakko Tofu 5.20

chilled creamy tofu, kimchi & spring onion



サーモンの刺身

Salmon Sashimi 3pcs 7.80



KIDS SET MENU 7.50

おこさまラーメンセット

KIDS MAIN

Mini Hakata Tonkotsu Ramen

Chicken Karaage & White Rice

DRINK

Orange or Apple Juice

Scoop of Vegan Mango Ice Cream

VEGAN

DESSERT +1.00

Mini Vegan Napoli Ramen

VEGAN

Our Kids Set Menu is available for children 11 years and under

WING WEDNESDAY

Enjoy a side of wings for just 5.95 with any ramen

Available every Wednesday. This offer can be used together with our Happy Hour. It can't be used in conjunction with any other offer or discount.



よこちょうくらぶ 横丁倶楽部へようこそ!

JOIN THE YOKOCHO CLUB and get FREE RAMEN!

Collect 10 points & get your 11th ramen free!



1. Scan the QR code on your table
2. Enter your details
3. Sign up to our news
4. Show your sign up email to staff to get your card!

オンライン中国語メニュー

CHINESE MENU

微信扫码，看中文菜单

SHORYU ANYWHERE

Shoryu Ramen Tonkotsu Cup Noodles 1.99

Available at any of our restaurants and Japan Centre stores. Order online at shoryuramen.com



Pick one up on your way out

QRコードからご注文 & お支払いいただけます!

SCAN TO ORDER

Order & pay in mins with our easy QR code

- 1 Scan the QR code on your table
- 2 Order all your food and drinks on the app
- 3 Pay through the app
- 4 Wait for your food and drinks - and enjoy!



Log on to our WI-FI "RAMEN YOKOCHO CUSTOMER WIFI"

BEER & CIDER ビール&サイダー



Beer Bucket

5 bottles of asahi

23.00

Kirin Nama Draft 4.6%

served japanese style with super froth

1/2 pint **4.95**

pint **7.20**

Japanese Ice Beer 4.6%

refreshing ice cold japanese beer with a frozen icy top

1/2 pint **5.10**

pint **7.30**

Asahi Draft 5.0%

served japanese style with super froth

1/2 pint **4.95**

pint **7.20**

Asahi Super Dry 5.0%

330ml **5.20**

Kirin Perfect Free 0.0% alcohol free beer

350ml **6.00**

Asahi Super Dry 0.0% alcohol free beer

330ml **5.70**

Asahi Dry Cider 5.0%

200ml **5.90**



WHISKY & SPIRITS ウイスキー&スピリッツ

50ml

Suntory Toki Whisky 7.30

round and sweet blend with a refreshing citrus character and a spicy finish

Suntory Hakushu 13.00

Whisky Distiller's Reserve light, easy drinking, refreshing with heavy notes of green fruit and subtle smoky

Etsu Gin 9.60

Limoncello 5.20

Ketel One Vodka 7.80

SHOCHU 焼酎

On The Rocks, Mizuwari or Neat

Kyoya Kanro

Miyazaki, Sweet Potato

glass 75ml **5.50**

bottle 900ml **54.00**

Satsuma Kannoko

Kagoshima, Barley

glass 75ml **6.90**

bottle 720ml **57.00**

WINE ワイン

WHITE

El Ninot De Paper Sauvignon Blanc

Italy

glass 125ml **6.20**

glass 175ml **7.30**

bottle 750ml **26.00**

Piattini Pinot Grigio, IGT

Italy

glass 125ml **6.80**

glass 175ml **7.80**

bottle 750ml **29.00**

Les Versant Viognier IGP

France

glass 125ml **7.80**

glass 175ml **8.80**

bottle 750ml **37.00**

ROSE & BUBBLES

Mirabello Pinot Grigio Rose

Italy

glass 125ml **6.20**

glass 175ml **7.80**

bottle 750ml **29.00**

Bella Retta Prosecco Brut

Italy

glass 125ml **9.50**

bottle 750ml **32.00**

RED

Andes Peak Merlot

Chile

glass 125ml **6.20**

glass 175ml **7.30**

bottle 750ml **27.00**

Turno De Noche Malbec

Argentina

glass 125ml **7.80**

glass 175ml **8.80**

bottle 750ml **34.00**

Les Versant Pinot Noir IGP

France

glass 125ml **8.30**

glass 175ml **9.40**

bottle 750ml **38.00**

**Mon-Thu 4pm-7pm
All Cocktails £8
20% off All Gekkeikan Sake**

Happy Hour

SAKE 日本酒

Nihon Sakari No.14

Hyogo, Junmai chilled / room temp / warm a rich textured and refreshingly dry tasting sake

glass 100ml **6.50**

carafe 300ml **17.00**

bottle 720ml **36.00**

Gekkeikan Tarusake

Kyoto, Speciality Style chilled / room temp / warm japanese cedar gives a spicy nose with a hint of seaweed

glass 100ml **7.00**

carafe 300ml **18.20**

Gekkeikan Nigori

Kyoto, Cloudy Honjozo chilled fruity aroma, balanced and easy to drink. japanese scientists have proven nigori sake helps lower cholesterol

glass 100ml **7.10**

carafe 300ml **19.80**

Gekkeikan Nouvelle

Kyoto, Junmai Ginjo chilled / room temp / warm distinctly florid and refreshing fruity aroma with a rice-prominent flavour

glass 100ml **7.50**

carafe 300ml **20.00**

bottle 720ml **46.00**

Born "Gold"

Fukui, Junmai Daiginjo chilled / room temp / warm layers of smooth and even fruit tones ranging from grapes and pears, to applesauce and a hint of citrus

glass 100ml **8.50**

carafe 300ml **25.00**

bottle 720ml **60.00**

Gekkeikan Tokusen

Kyoto, Honjozo chilled / room temp / warm full bodied sake with an umami filled balance on the palate. silky and smooth finish

glass 100ml **9.00**

carafe 300ml **24.00**

bottle 720ml **55.00**

Nihon Sakari No.21 Yuzu

Hyogo, Junmai chilled a light, zesty sake with fruity yuzu citrus notes

glass 100ml **9.00**

carafe 300ml **25.00**

bottle 710ml **56.00**

Nihon Sakari No.11

Hyogo, Junmai Daiginjo chilled / room temp / warm silky smooth sake with a crisp, tropical palate

glass 100ml **11.00**

carafe 300ml **30.00**

bottle 720ml **68.00**

Kamoshibito Kuheiji Eau Du Desir

Aichi, Junmai Daiginjo Chilled spritzy, lively and zesty with a clean, crisp and balanced finish

glass 100ml **14.00**

carafe 300ml **38.00**

bottle 720ml **79.00**

PLUM WINE 梅酒

On The Rocks or with Soda

Gekkeikan Umeshu

glass 75ml **6.20**

with soda **7.20**

bottle 450ml **34.00**

Nakata Yuzu Umeshu

glass 75ml **8.00**

with soda **8.95**

bottle 720ml **52.00**

Umenishiki Umeshu With Plum

110ml **8.30**

with soda **8.90**

Choya Sparkling Umeshu

glass 125ml **8.30**

bottle 750ml **42.00**

SAKE FLIGHT 利き酒

3 Servings of 50ml Each Chilled | Room Temp | Warm

YOKOCHO SAKE FLIGHT 11.00

Tarusake 15% abv | Speciality Style
Denshou 16.5% abv | Daiginjo
Nigori 10% abv | Cloudy

SHOWA SAKE FLIGHT 12.00

Tokusen 16.5% abv | Honjozo
Daiginjo 15.5% abv
Yamadanihiki 15.0% abv | Karakuchi Junmai

UMESHU FLIGHT 利き梅酒 11.00

3 Servings of 50ml Each Chilled only

Choya Sparkling 5.5% abv | Sparkling
Gekkeikan Umeshu 19% abv | Sweet
Nakata Yuzu 12% abv | Citrusy



In accordance with 1995 weights and measurements act, the standard measure for sale on the premises is 50ml or multiple thereof. All spirits are served in measures of 50ml and upon request in measures of 25ml. Smaller measures for wines and spirits are available upon request. Should you have any allergies or intolerances please do ask a member of staff who will be more than happy to assist.

(ve) please note all our vegan menu items are made from 100% vegan ingredients however, they may be produced in areas where non vegan ingredients are handled. for information about allergens in our dishes please ask a member of staff. an optional 12.5% service charge will be added to your bill

Melon Cream Soda

メロンソーダ

6.20

Original
Blue Hawaii

vanilla ice cream float with melon soda and is garnished with a maraschino cherry. **maraschino cherry contains alcohol.**
plant based ice cream option available (ve)



DESSERTS

デザート

Sakura Mochi Donut Ice Cream Stack

6.80

sakura mochi donut, matcha ice cream and strawberry pocky stick



Chocolate Mochi Donut Ice Cream Stack

6.80

chocolate mochi donut, vanilla ice cream and chocolate pocky stick



Chocolate Mochi Brownie

6.90

served warm with vanilla ice cream

Mochi

Matcha | Mango | Matcha Dark Chocolate | Mixed

1pc **2.90**
3pcs **7.50**
8pcs **18.00**

Mochi Ice Cream

Mango & Passion Fruit |

Vegan Miso Chocolate & Cookie Dough VEGAN |

Mixed

1pc **2.95**
3pcs **8.50**
8pcs **19.50**

Ice Cream

Matcha / Black Sesame / Chocolate Miso / Vanilla /

Vegan Mango VEGAN / Vegan Vanilla VEGAN / Mixed

2 scoops **6.00**

Yuzu Sorbet

VEGAN

2 scoops **6.00**

SOFT DRINKS ソフトドリンク

Spring Water

Still | Sparkling

330ml **2.60**

750ml **5.10**

Coke | Diet Coke

330ml **3.95**

Apple | Orange | Pineapple

3.95

Aloe Juice

500ml **4.40**

Ramune Soda

200ml **4.20**

Punchy Drinks

Blood Orange & Cardamom | Cucumber, Yuzu & Rosemary | Peach, Ginger & Chai

250ml **5.00**

Schweppes

Ginger Ale | Lemonade

200ml **3.80**

Schweppes

Tonic | Slim Tonic | Soda

150ml **3.70**

TEA お茶

Sencha from Kyushu

hot | iced **3.95**

Genmai from Kyushu brown rice and green tea

3.95

Hoji roasted green tea

hot | iced **3.95**

Soba buckwheat tea decaffeinated & no calories

3.95

Oolong

hot | iced **4.20**

Jasmine

4.40

Yuzu Tea

our own bespoke blend of jasmine tea, green tea, lemongrass and lemon & yuzu peel

4.40

Matcha

hot | iced **4.70**

Matcha Latte

hot | iced **4.90**

UESHIMA COFFEE 珈琲

COFFEE COMPANY
- KOBE 1933 -

Espresso

espresso shot, rich, bold and balanced

s. **3.00**

d. **4.10**

Americano

long black coffee, the japanese style, rich and balanced

3.70

Cappuccino

espresso with textured milk, rich and creamy

4.00

Latte

espresso with steamed milk, smooth and indulgent

4.00

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HEDDON YOKOCHO
retro. ramen downtown



HEDDON YOKOCHO
retro ramen downtown

HIGHBALLS ^{A^ND} COCKTAILS



フローズンも
あひしー？

ダーティーライチ

DIRTY LYCHEE

11.50

smooth, mellow combination of lychee and nigori sake, with a dirty touch of rum

**TRY ME
FROZEN!!**



ティキパッション

TIKI PASSION

11.50

exotic blend of japanese rum and coconut rum, passion fruit, almond syrup and angostura bitters



季ハイボール

TOKI HIGHBALL

11.50

suntory toki whisky topped with soda water



梅スキーハイボール

UMESKY HIGHBALL

11.50

suntory toki whisky meets the gekkeikan umeshu to create a lovely combination. topped up with soda water

NEW IN



メロンサワー

Melon Sour 11.50

melon soda, shochu, lemonade

赤ちようちん

Red Lantern 11.50

bittersweet blend of yuzu umeshu, campari and cherry brandy, finished with a topping of ginger ale

うめ酒&ゆずジャスミンティー

Umeshu Yuzu

Jasmine Tea 11.50

our own special and refreshing blend of yuzu umeshu tea and umeshu plum wine

うめ酒&さくらんぼセルツァー

Umeshu Cherry Seltzer

11.50

dark cherry seltzer mixed with umeshu plum wine



リモンチェッロチューハイ

LIMONCELLO CHŪHAI

10.00

shochu mixed with limoncello, topped with soda water



焼酎サワー

SHOCHU SOUR

11.50

shochu and sour mix



セドローニ

CEDRONI

11.50

japanese twist on the classic negroni with campari, martini rosso, tarusake and benedectine

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かくてるとはいぼーる



よっぱらいメロンクリームソーダ

YOPPARAI MELON CREAM SODA
11.50

vanilla ice cream float with melon soda and midori liqueur and is garnished with a maraschino cherry. **plant based ice cream option available (ve)**



スターダストゆずマルガリータ

STARDUST YUZU MARGARITA
- DAVID BOWIE 75TH 11.50

a strong blend of tequila, blue curacao and yuzu syrup. served with red salt



きいちごサワー

KIICHIGO SOUR
11.50

floral and light combination of shochu and st germain with fresh raspberry



漫画きいちごサワー

MANGA KIICHIGO SOUR
11.50

floral and light combination of shochu and st germain with fresh raspberry. served with egg foam and edible manga sticker



ジントニック

GIN&TONIC
10.00

bombay gin, tonic water



アペロールスプリッツ

APEROL SPRITZ
11.50

aperol, prosecco, soda water

HAPPY HOUR

Mon-Thu 4pm-7pm

All Cocktails £8 | 20% on all Gekkeikan Sake

BOOZELESS - ALCOHOL FREE

ソーダサワーオリジナル

SODA SOUR ORIGINAL 5.25

soda and sour mix

ゆずジャズミンティー

YUZU JASMINE TEA 6.20

iced jasmine tea and handmade yuzu syrup

抹茶デトックス

MATCHA DETOX 6.20

refreshing blend of pineapple juice, coconut syrup, fresh lime and matcha green tea

イノセントきいちごサワー

INNOCENT KIICHIGO SOUR 6.20

the kichiigo sour without the guilt! seedlip and aloe mixed with fresh raspberry





UMESHU DESSERT PAIRING MENU

Vanilla Ice Cream 2 scoops **10.00**

Gekkeikan Umeshu 75ml

We recommend to pour the umeshu over the ice cream for a more decadent combination

Chocolate or Sakura **13.80**

Mochi Donut Ice Cream Stack

Choya Sparkling Umeshu 125ml

A great pairing to finish off your meal with!



Mochi Mango and **13.50**

Passion Fruit Ice Cream 3 scoops

Nakata Yuzu Umeshu 75ml

A zesty and fruity combination

.....
Discover the different tastes and aromas of our premium Japanese plum wine range with 3 different servings of 50ml each.

Umeshu Flight Chilled only **11.00**

Choya Sparkling 5.5% abv | Sparkling

Gekkeikan Umeshu 19% abv | Sweet

Nakata Yuzu 12% abv | Citrusy



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In accordance with 1995 weights and measurements act, the standard measure for sale on the premises is 50ml or multiple thereof. All spirits are served in measures of 50ml and upon request in measures of 25ml. Smaller measures for wines and spirits are available upon request. Should you have any allergies or intolerances please do ask a member of staff who will be more than happy to assist.

(ve) vegan please note all our vegan menu items are made from 100% vegan ingredients however, they may be produced in areas where non-vegan ingredients are handled. for information about allergens in our dishes please ask a member of staff. an optional 12.5% service charge will be added to your bill.