

FREDAGSRAMEN

To Nibble

Wasabi Peas 2.

Ramen

Pork Tonkotsu 13.

Chashu pork belly and puffed pork skin, with spring onion, leek, corn, beansprouts, enoki, and a soy marinated egg.

Fish Shoyu (Pesc) 13.

Skewered coley karaage with spring onion, leek, corn, beansprouts, enoki, and a soy marinated egg.

Tofu Shoyu (V)(Ve - omit egg) 13.

Chashu tofu with spring onion, leek, corn, beansprouts, enoki, and a soy marinated egg.

For younger guests: 8.

DIY ramen (choose one of the options above) and we'll serve the elements seperately.

Ramen broth or a choice of Hoisin/Teriyaki/Satay sauce.

****All ramen available GLUTEN FREE and contain SOYA and SESAME****

Sides

Chicken Karaage (GF on request) 5.

Crispy fried chicken with wasabi mayo.

Coley Karaage (GF on request) 5.

Crispy coley with miso mayo.

Vegetable Shumai Dumplings (GF) 5.

Homemade steamed vegetable and tofu dumplings served with a ponzu dipping sauce.

On your table:

Chilli Oil (contains SESAME)

Soy Sauce (contains SOYA)

Desserts

Mandarin sponge (V) 4.
with spiced plum compote and ginger cream.

Yuzu and Strawberry Ice Cream (Ve)(GF) 3.5
topped with puffed rice and a black sesame madeleine.

Other desserts are available from
the cake fridge

Drinks

Asahi Superdry Lager (4.5%) 3.5

Yuzushu Martini 6.5
Yuzu sake, vanilla vodka, lemon and soda. Fresh and delicious.

Umeshu Spritz 6.5
Sweet plum sake topped with prosecco

Umeshu (14%)/Yuzushu (10%) on the rocks 4.
Plum/Yuzu sake served over ice

Nikka from the Barrel (51.4%) 4.
Full-bodied and punchy whisky. Think winter spice and caramel.

Kaiyō Mizunara Oak Whisky (43%) 5.
Ocean matured un-chillfiltered. Delicate and smooth.

Wine (glass / bottle) 3.50 / 17.5
choose white (Viognier) or Red (Portuguese blend)

other drinks are available from the cafe menu

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