

STARTERS

CRISPY PORK CHASHU CROQUETTES With Kewpie Mayo (4 pieces)	7.50
CHICKEN KARAAGE Fried chicken Japanese style with Ra Yu Sauce (4 big pieces)	7.50
STEAMED EDAMAME BEANS With sea salt, lime and Shichimi Sesame chili	5.50
VEGAN SALAD Of wakame and cucumber with white sesame	6.50
BIG PANKO BATTERED PRAWNS With Japanese wasabi mayonaise (4 pieces)	7.90
KAWA EBI Small crispy fried shrimp soaked in Sake served with Lemon and Sea Salt	7.90
HOMEMADE GYOZAS OF PORK And spring onions	7.50
HOMEMADE GYOZAS OF PRAWN With spicy sesame oil	8.50
HOMEMADE VEGAN GYOZAS With smoked tofu and shiitake mushrooms	7.50
ALL GYOZAS ARE HAND-MADE BY US AND THEY ARE SERVED IN 5 UNITS WITH OUR SPECIAL PONZU DIP	

DESSERTS

VEGAN DAIFUKU MOCHI Filled with sweet Anko Red Bean Paste	6.90
DAIFUKU MOCHI Giant Mochi With strawberry filling served with Mascarpone cream	6.90
DORAYAKI JAPANESE PANCAKE With sweet red bean filling	6.90
SELECTION OF PREMIUM MOCHIS Typical frozen Japanese Rice Balls <i>Please choose 3 of these flavours</i> Coconut, Yuzu Japanese Lemon, Strawberry Cheesecake, Raspberry, Chocolate Fondant, Sesame and Green Matcha Tea	7.50

RAMEN

ALL BOWLS OF RAMEN (EXCEPT FOR THE VEGAN) ARE SERVED WITH MARINATED CHASHU, NARUTOMAKI, NITAMAGO AND ALL CONTAIN SPRING ONIONS, NORI, MENMA BAMBOO AND SWEETCORN

HAKATA STYLE MISO DOUBLE RAMEN With homemade red and white miso tare <i>Creamy broth made with chicken and pork cooked during 12 hours and seasoned with Mayu oil (black burned garlic oil)</i>	12.90
SPICY HAKATA STYLE MISO DOUBLE RAMEN With homemade red and white miso tare <i>Creamy broth made from cooked chicken and pork during 12 hours, served with our homemade Kimchi and seasoned with Ra-yu oil (spicy Shichimi chilli oil)</i>	13.50
CHIN TAN RAMEN ASSARI STYLE With shoyu or shio tare <i>Light clear broth of pork and chicken simmered for 9 hours, served with Negi spring onion oil</i>	12.90
PAI TAN STYLE CHICKEN RAMEN With miso, shoyu or shio tare <i>Creamy chicken broth cooked for 12 hours and seasoned with Chi Yu chicken oil</i>	12.90
VEGAN RAMEN Broth of dried tomato and shiitake mushroom <i>With miso tare served with grilled tomato, menma Bamboo, roasted pumpkin, edamame, nori and Negi spring onion oil</i>	12.90
CLASSIC TONKOTSU RAMEN With special Tonkotsu tare <i>Creamy broth made with pork cooked for 24 hours, served with ginger and seasoned with Mayu (black burned garlic oil)</i>	13.90
TSUKEMEN DIPPING RAMEN With special Tonkotsu tare <i>Intense 28 hours Broth of Tonkotsu Pork Base reduced with Katsubushi smoked Tuna flakes and Niboshi dried Japanese sardines served with cold thick noodles</i>	14.50

EXTRAS

WHOLE MARINATED NITAMAGO EGG	1.50	HOMEMADE KIMCHI	2.00
MARINATED CHASHU	2.00	PEELED EDAMAME	1.00
MARINATED SOU VIDE CHICKEN	2.00	SWEET CORN	1.00
WAKAME ALGAE	1.00	NORI (2 leaves)	0.50
		EXTRA NOODLE <i>Or gluten free</i>	2.50

DRINKS 飲み物

EN

PREMIUM BEERS

ASAHI SUPER DRY	3.00
KIRIN ICHIBAN	3.00
SAPPORO PREMIUM	3.50

SAKE

	125ML	250ML
SHOGUN	4.90	9.50
DAISHICHI	7.90	14.50
SHICHIDA	7.90	14.50
ZAKU	11.00	20.00
HANA FUGA Sparkling flavoured Sake		9.90

WINE & CAVA

	Glass	Bottle
WHITE	3.50	17.00
RED	3.50	18.00
CAVA		20.00

Clarifications

Chashu	Slices of pork or chicken that have marinated, cooked and roasted
Miso:	Fermented soy bean paste
Menma:	Marinated bamboo shoots
Kimchi:	Spicy fermented cabbage
Narutomaki	Slices of white fish cake
Nitamago:	Soft yolk marinated egg
Niboshi:	Japanese dried Sardines
Shoyu:	Soy Sauce in Japanese
Katsuobushi:	Thin flakes of dried and smoked tuna.
Wakame:	Type of seaweed
Shio:	Salt in Japanese
Nori:	Dried Seaweed

SOFT DRINKS

WATER STILL OR SPARKLING (0,5L)	2.50
CALPIS Lactose based Refreshment with still or sparkling Water 0,50 Liter	3.50
JAPANESE ORANGE SODA (0,35L)	3.00
JAPANESE GRAPE SODA (0,35L)	3.00
GREEN OISHI TEA (0,35L)	3.00
RAMUNEN PREMIUM LEMONADES Yuzu, Melon, Original, Strawberry, Orange, Lychee	3.00
COCA COLA, FANTA, SPRITE, COKE ZERO (0,35L)	3.00

COFFEE & TEA

SINGLE COFFEE	1.90
DOUBLE COFFEE	2.50
CORTADO	1.90
LATTE	2.50
CAPPUCCINO	2.50
AMERICANO	1.90
CARAJILLO	2.90
TEA / INFUSION	2.50



オタク
TAKU