

SNACKS RAMEN

STEAMED EDAMAME (VG)(GF)

smoked sea salt, roasted nori & lime

5⁵

PICKLE PLATE (VG)(GF*)

a selection of seasonal pickles. please ask your server for this months set-up

5⁵

SMALLS

PRAWN TOAST

juicy stacked king prawn mousse on thick white bread, dipped in black sesame and fried til crisp. served with yuzu mayo and house fermented hot sauce

12

CORN DOG 2.0

smoked all beef frank & mozzarella cheese coated in hashbrowns. served with smoky gochujang ketchup, honey mustard, kewpie mayo, shichimi & chives

9

RADISH CAKE (V)(GF*)

crispy radish & potato cake topped with roasted kimchi powder, fresh kimchi, chives, sesame sauce, egg yolk & a f**k load of grated pecorino

*wheat based soy sauce in sesame sauce

8⁵

CANDIED BEETS (VG)(GF)

overnight slow roasted beetroots with a smoked tofu dressing, yeasted miso vinaigrette, candied walnut & wasabi oil

8⁵

CHASHU CROQUETAS

creamy bechamel and pork chashu croquetas coated in crispy panko breadcrumbs. topped with japanese mayo, smoked tonkatsu sauce, kizami nori and katsuobushi flakes

7⁵

all of our bowls are served with fresh handmade ramen noodles (gluten free noodles available on request) from komugi noodles in manchester. we use three signature soups as the base of our ramen: our paitan, used in our tonkotsu, is a rich, silky stock made over two days from chicken and pork bones. for our shio and shoyu bowls, we craft a golden chintan using roast chicken, kombu, shiitake, and a dried seafood dashi to create a layered double soup. our vegetarian dashi is a clean, umami-rich blend of dried shiitake, kombu, and aromatics. every bowl starts with a soup built on time, care, and flavour.

SHIO

17⁵

corn fed chicken breast, chicken leg meatball, clear chicken & niboshi dashi double soup, preserved lemon & yuzu kosho, fried enoki, marinated bamboo, rocket & pea shoot salad, 1/2 ramen egg

SHOYU

17

packington pork collar & belly, smoked bacon wonton, clear chicken & niboshi dashi double soup, parsley & spring onion salad, marinated bamboo, narutomaki, 1/2 ramen egg

TONKOTSU

16⁵

packington pork collar & belly, rich creamy pork & chicken soup, burnt garlic oil, spring onion, marinated bamboo, nori, 1/2 ramen egg

TANTANMEN (VG)(S)

15⁵

shiitake & chestnut mushroom mince, rich sesame & szechuan pepper soup, spring onion, choi sum, house chilli oil, lime

*add a ramen egg on us

MISO (V*)

15⁵

crown prince squash, roast celeriac, smoked tofu, celeriac puree, creamy 3 miso soup, diced shallot, marinated bamboo, fried leek, ramen egg

*KIDS RAMEN

10

we can make any bowl little for your little'ns

ADD ONS

chicken	4	wonton	3	smoked tofu	2
pork collar	3	extra noodles	3	kimchi	2
pork belly	3	chilli crunch	1	bamboo	1
meatball	3	nori	1	spring onion	1
ramen egg	2	narutomaki	1		



IF YOU ENJOY YOUR BOWL OR ANY OTHER DISHES, LET OTHERS ENJOY IT TOO

share a photo or reel of your meal and be sure to tag us. each month, we will choose our favourite at random, who will then win a bowl on us. we got you!

@everydaypeoplenottingham

V - Vegetarian

VG - Vegan

V* - Vegan available

S - Spicy

GF - Gluten Free

GF* - Gluten Free available

All of our meat is 100% free range. Please advise a member of staff if you have any particular dietary requirements or allergies.

We make every effort to avoid cross-contamination, but we unfortunately can't serve guests who have severe allergies, as we can't guarantee a trace-free environment.

A 10% discretionary service charge will be added to all bills and shared amongst our team.