

LUNCH
DEAL!
£16

BOWL &
SNACK

SNACKS

HOUSE PICKLES (VG)

a selection of pickled vegetables

SHRIMP CRACKERS

served with house sweet chilli

SUNOMONO (VG)

wakame seaweed and beetroot,
with a soy and vinegar dressing

CUCUMBER SALAD (VG)

smoked tofu dressing, almond and
pumpkin seed salsa seca, chilli oil

BOLT ONS

dinner menu items, but discounted. its nice
to be nice right!

RADISH CAKE (V) 7

crispy fried radish cake, kimchi,
sesame sauce, egg yolk, pecorino

SQUASH KOROKKE (V*) 6

kabocha squash, japanese
kewpie mayo, lemon

CHASHU CROQUETAS 6

creamy bechamel and pork chashu
croquetas, kewpie mayo, smoked
tonkatsu, kizami nori and
katsuobushi flakes

SWEETS

ICE CREAM MOCHI X3 5

ask your server for today's flavours

BOWLS

all of our bowls are served with fresh handmade
noodles from komugi noodles up in manchester

TONKOTSU

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

SHIO

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

SHOYU

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

TANTANMEN (VG) (S)

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*)

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

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		

why wait for happy hour when you can just
start at lunch? grab a discounted drink
with your lunch deal...

CHIN CHIN	5 / 20	RICE LAGER	2.75 / 5.5
DON TINTO	5 / 20	ONE CUP SAKE	6

V - Vegetarian VG - Vegan V* - Vegan option S - Spicy

All of our meat is 100% free range. Please advise a member of
staff if you have any particular dietary requirements or allergies.
A 10% discretionary service charge will be added to all bills.

BEER

DRAUGHT

DEYA - MAGAZINE COVER (GF)
new england hazy pale - 4.2%
3.6 / 7.2

MIKKELLER - RICE LAGER
a japanese inspired lager - 5.1%
3.4 / 6.8

BOTTLES + CANS

ORION - OKINAWAN CRAFT
lager - 5%
350ml - **6**

HITACHINO NEST - YUZU
lager - 5.5%
330ml - **6.5**

LOW ALCOHOL

MIKKELLER - DRINK'IN THE SUN
wheat beer - 0.3%
330ml - **5.75**

ATHELTIC BREWING
lager - 0.5%
330ml - **5.75**

WINE

125ML GLASS / BTL

WHITE

CHIN CHIN - 11.5%
bright, nectarine, spritz
vino verde **6 / 30**

EINHART - 12.5%
hazy peach & flowers
riesling & muscat blend **7.5 / 35**

ORANGE

SALAMANDRE - 12.5%
peach & summer fruits
grenache blanc **6 / 30**

L'IMPATIENT - 13.5%
bright florals, great salinity
gewurztraminer **7.5 / 35**

RED

DON TINTO - 13%
silky, black cherry, vanilla
tempranillo **6 / 30**

NOUVEAU BEAUJOLAIS - 12%
cherry drops, bright & summery
gammay (chilled) **7.5 / 35**

CHUHAI

shochu highballs or "chuhai" for short are alcoholic fruit forward
soda and juice based canned drinks enjoyed all over japan

TAKARA - GREEN PLUM 350ml - 4% - **6**

TAKARA - WHITE PEACH
350ml - 4% - **6**

SOFTS

LIVING THINGS SODA - **4**
peach & blood orange / watermelon & lime

HOLOS KOMBUCHA - **4**
citra hops & earl grey

ORGANIC KARMA COLA - **4**

FRANK WATER STILL/ SPARKLING 750ml - **3.8**
find out more about frank water's mission to alleviate
global water poverty by scanning the QR code



HAPPY
HOUR
5-7

EVERY
TUES-
FRI

HIGHBALLS

a refreshing japanese cocktail of whisky/ sake &
soda over ice

WHISKY + SODA

toki santory whisky	8
toki santory whisky & yuzu	12
toki santory whisky & plum	12

SAKE + SODA

lychee	8
suntory barrel blend plum	9
yuzu	9

SAKE

50ML / 180ML CARAFE

WAKAZE YUZU JUNMAI - 13%
fresh & dry, slight bitterness, yuzu, mint
4.2 / 13

WAKAZE JUNMAI - 13%
light & dry, classic junmai, unique minerality
4 / 11

WAKAZE NIGORI JUNMAI - 12%
unctuous, rich but delicate, balanced acidity
4 / 11

ONE CUP - 15.4% (180ML SINGLE SERVE CUP)
soft, dry, full bodied entry level sake
8