

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

to be nice right!

RADISH CAKE (V)

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

SQUASH KOROKKE (V*) 6

kabocha squash, japanese kewpie mayo, lemon

7 CHICKEN KARAAGE

double fried, marinated chicken thigh served with japanese kewpie mayo and lemon go spicy? 25p

ICE CREAM MOCHI X3

ask your server for today's flavours

noodles from komugi noodles up in manchester

TONKOTSU

packington pork 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, marinated bamboo, rocket & pea shoot. 1/2 ramen egg

SHOYU

packington pork 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, marinated bamboo, 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	bacon wonton	3	smoked tofu	2
pork belly	3	extra noodles	3	kimchi	2
meatball	3	chilli crunch	1	bamboo	1
ramen egg	2	nori	1	spring onion	1
narutomaki	1			A	4

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

CHIN CHIN DON TINTO 5 / 20

RICE LAGER ONE CUP SAKE 6

2.75 / 5.5

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

ORANGE

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

RED

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

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

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

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

HIGHBALLS

soda over ice

WHISKY + SODA

toki suntory whisky	8
toki suntory whisky & yuzu	12
toki suntory whisky & plum	12

SAKE + SODA

lychee	8
suntory barrel blend plum	9
yuzu	9

CHUHAI

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

SUNTORY - LEMON ICED TEA 350ml - 3% - 6

TAKARA - WHITE PEACH 350ml - 4% - 6

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

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



