



RAMEN

Our homemade noodles are cooked for exactly 32 seconds – the perfect time for a medium bite. If you'd prefer them cooked differently then please ask.

Tonkotsu - 11.50

Pork broth enriched with lardo & sea salt base. Thin-cut homemade noodles topped with roast pork belly, bamboo shoots, spring onions, burnt garlic oil and seasoned egg.

Chilli tiger prawn - 12.50

Chicken broth & sea salt base. Classic homemade noodles topped with Eat the Bits chilli tiger prawns, wakame, bamboo shoots, lemon wedge, spring onions and seasoned egg.

Geki kara - 11.95

(*WARNING* - EXTRA HOT) Pork broth enriched with lardo & soy sauce base with scotch bonnet chilli mash. Thin-cut homemade noodles topped with roast pork belly, kikurage, spring onions and seasoned egg.

Japanese mushroom miso (V) - 10.25

Konbu and shiitake broth & miso base. Classic homemade noodles topped with shiitake, enoki & shimeji mushrooms, bok choy, mange tout and bamboo shoots.

Kakugiri - 9.85

Chicken broth & sea salt base. Classic homemade noodles topped with marinated & braised chunky pork pieces, bamboo shoots, spring onions and seasoned egg.

Chilli chicken - 10.00

Chicken broth & sea salt base. Classic homemade noodles topped with Eat the Bits pulled chilli chicken, mange tout, bamboo shoots, spring onions and seasoned egg.

Tokyo - 11.00

Chicken broth & soy sauce base. Classic homemade noodles topped with marinated & braised pork belly, bamboo shoots, spring onions and seasoned egg.

Soya tantanman (V) - 10.00

Konbu and shiitake broth & spicy sesame base. Classic homemade noodles topped with plant-based soya mince, bok choy, kikurage and pickled radish.

SET LUNCH MENU - 9.95

Choose from a lunch sized ramen or hiyashi and a side

Chilli chicken ramen | Tokyo ramen | Japanese mushroom miso ramen (V)

Soya tantanmen ramen (V) | Kakugiri ramen | Chicken hiyashi

Japanese mushroom hiyashi (V) | Soya tantan hiyashi (V)

and

Edamame beans with sea salt (V) | Pork, ginger & garlic gyoza (3 pieces)

Shiitake & bamboo shoot gyoza (3 pieces)

Available Monday - Friday 12 noon - 5.00pm

SIDES

Edamame beans with sea salt (V) - 3.85

King prawn katsu - 6.95

Cucumber & mustard seed pickles (V) - 3.75

Tenderstem brocolli (V) - 4.95

Homemade kimchi (V) - 4.00

Eat the Bits cauliflower 'wings' - 5.20

Eat the Bits chilli chicken wings - 5.85

Chicken kara-age - 6.25

GYOZA

Pork, ginger & garlic - 5.75

Prawn, spring onion & ginger - 5.75

Shiitake & bamboo shoot - 5.75

KIDS OKOSAMA MENU

Cheeky chicken kids bento - 6.95

Chicken katsu, marinated egg, vegetables, classic homemade noodles and hot chicken broth.

Yummy yasai kids bento (V) - 6.95

Broccoli, sugar snaps, corn, marinated egg, classic homemade noodles and hot vegetable broth.

Includes a drink. Choose from:

Eager apple juice,

Yuzu lemonade

or Belu still water

HIYASHI

Chicken - 10.00

Chilled noodle salad with marinated pulled chicken, tomato, cucumber, pea shoots, seasoned egg and ponzu dressing.

Japanese mushroom (V) - 10.00

Chilled noodle salad with shiitake, enoki & shimeji mushrooms, tomato, cucumber, pea shoots and ponzu dressing.

Soya tantan (V) - 10.00

Chilled noodle salad with spicy sesame plant-based soya mince, spring onions, tobanjan dip and lemon wedge.

KATSU CURRY

Chicken & courgette - 11.00

Japanese curry with steamed rice, topped with Japanese bread crumbed chicken thigh and vegetable katsu.

King prawn & courgette - 12.00

Japanese curry with steamed rice, topped with Japanese bread crumbed king prawn and vegetable katsu.

Courgette, shiitake & cauliflower - 11.00

Japanese curry with steamed rice, topped with Japanese bread crumbed vegetable katsu.

PUDDING

Umeboshi milk float sando (V) - 5.00

Made exclusively for us by our friends at Happy Endings. The Estate Dairy fresh milk ice cream and umeboshi plum jelly in a shortbread sandwich with sprinkles.

Chocolate & miso salted caramel sando (V) - 5.00

Salted caramel miso ice cream sandwiched between Guinness chocolate cake.

The malty one (V) - 5.00

Malted milk parfait sandwiched between oat biscuits, half dipped in chocolate with a magic malt crumbs.



DRINKS

COCKTAILS

Smoked hibiscus margarita - 7.50

Don Julia blanco & reposado tequila, mezcal, nori, smoked hibiscus flower, coriander seed, star anise, Persian lime

Umeshu spritz - 7.50

Tanqueray gin, Umeshu plum wine, Prosecco, picked plum & river leaf, soda

Cherry smoked negroni - 8.00

Tanqueray Export gin, Aperitivo, Gancia Rosso, smoked cherry blossom tea

Suntory Roku Japanese gin & tonic - 5.50

SOFTS

Fiery ginger & sansho soda - 2.95

Zippy and refreshing soda

Yuzu Lemonade - 3.00

Tangy Japanese citrus lemonade

Diet Coke | Coca Cola | Coke Zero Sugar - 2.50

Eager apple juice - 2.70

Belu still or sparkling water - 2.75

JARR Kombucha (ginger) - 4.00

TEA

Whole leaf green - 2.95

A Rare Tea Company tea

Lemongrass - 3.50

A rare tea company infusion

BEER

Mikan Shimoda Pale Ale (4.8%) - 5.00 / 5.50

Collaboration brew with Thornbridge
Satsuma peel, light hope. Perfect with ramen

Kirin Ichiban (4.6%) - 5.20

Premium Japanese lager on draught

Lukas Helles Lager (4.2%) - 5.00

Clean, crisp lager from Thornbridge

Sapporo (5%) - 5.00

Japanese lager

Lucky Saint (0.5%) - 5.00

Delicious lager, low alcohol

Hawkes Urban Orchard Cider (4.5%) - 5.00

Medium-dry craft cider

SAKE

Tonkotsu Futushu Sake flask - 12.50

Brewed for us by our friends at the Tsuji Brewery in Okayama
Rich, creamy & full bodied

Perfect for our Tonkotsu ramen. Served warm

Lapping Brook Daiginjo flask - 11.00

Crisp, smooth and fruity. Served cold

Black Face flask - 17.00

Clean, crisp and bursting with orchard fruit. Served cold

Kodakara Nanko Umeshu glass - 5.00

Japanese plum wine made from high quality sake. Served over ice

WHISKEY

Nikka from the Barrel - 6.00

Spice, pepper, orange peel, sandalwood

Nikka Coffey Malt - 6.50

Sweet bourbon-like vanilla and corn notes

Nikka Coffey Grain - 6.50

Robust, oily, spicy and rich

Flight of all 3 whiskies - 15.50

WINE

Nature de Petit Roubie Blanc - 5.00 / 12.50 / 18.00

(FRANCE) Elegant, refreshing , white peach and fennel. Organic

Bellevigne Sauvignon Blanc - 6.50 / 17.50 / 25.00

(FRANCE) Ripe citrus, juicy and tangy

Nature de Petit Roubie Rouge - 5.00 / 12.50 / 19.00

(FRANCE) Red fruits with a hint of spice. Organic

Finca Cerrado Tempranillo - 6.50 / 17.75 / 25.00

(SPAIN) Well balanced and smooth with light tannins. Organic

La Serie Folium Grenache Rose - 5.00 / 12.50 / 18.00

(SPAIN) Clean, ripe and fruity. Organic

Bella Retta Prosecco DOC Extra Dry - 28.00

(ITALY) Aromatic, pear aroma with balanced acidity