

KURISUMASU! クリスマス!



3 COURSES 27.50

CHOOSE A WELCOME DRINK, STARTER, RAMEN AND DESSERT

Welcome Drinks

Umeshu Spritz

Japanese Plum Wine (Umeshu) with Processo & crisp soda over ice.

Japanese Gin Martini

Roku Gin shaken with Crème de Framboise and pineapple juice.

Glass of Prosecco

Aromatic, pear aroma with balanced acidity.

Pint of Kirin

Premium Japanese lager made only from the purest of malt.

Ginger Sansho Soda

Sparkling ginger & sansho served with plenty of ice.

Dessert

All made exclusively for us by our friends at Happy Endings Ice Cream

Umeboshi Milk Float ⑤

The Estate Dairy fresh milk ice cream and umeboshi plum jelly in a shortbread sandwich with sprinkles.

Chocolate & Miso Salted Caramel Sando ⑤

Salted caramel miso ice cream sandwiched between Guinness chocolate cake.

The Malty One ⑤

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

Starters

Homemade Gyoza

Pork, Ginger & Garlic

Prawn, Spring Onion & Ginger

Shiitake & Bamboo Shoot ⑤ ⑥

Cucumber & Mustard Seed Pickles ⑤ ⑥

Homemade Kimchi ⑤ ⑥

Ramen

Homemade noodles cooked for exactly 32 seconds for that perfect bite.

Christmas-Spiced Duck Leg (+3)

Chicken broth & sea salt base, topped with a Christmas-spiced glazed duck leg, rainbow chard, spring onions and seasoned egg.

Tonkotsu

Pork broth enriched with lardo & sea salt base, topped with roast pork belly, bamboo shoots, bean sprouts, spring onions, burnt garlic oil and seasoned egg.

Chilli Chicken Ramen

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

Japanese Miso Mushroom ⑤ ⑥

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

A range of allergens are handled in our kitchen. If you have an allergy, please speak to one of the team for specific advice and recommendations.