



TABLE YAKINIKU BARBECUE

USDA Short Rib Set 13.50
Prime USDA short rib, chicken, broccoli, zucchini

Chilean Wagyu Set 21.50
Chilean wagyu sirloin, chicken, broccoli, zucchini

Japanese Wagyu Set 27.50
Japanese wagyu sirloin, chicken, broccoli, zucchini

Seafood Set 18.00
Tiger prawn, salmon, squid, scallop, broccoli, zucchini

Vegetable Set 8.90
Cabbage, tender broccoli, aubergine, onion

White/Brown Rice 2.95 **Miso Soup 2.95**
tofu, wakame, vegetables

Green Tea 2.40

ISHIYAKI

available from
5pm Mon-Sat

Your set comes with a hot lava stone, heated to 400°C, piping hot from start to finish. Grill your meat or vegetables the way you like - ishiyaki style!

LAVA STONE STEAK

Argentinian Sirloin Set 29.50
250g
White / Brown Rice, Miso Soup

LAVA STONE BARBECUE

USDA Short Rib Set 16.50
Prime USDA Short Rib, Chicken, Broccoli, Zucchini

Chilean Wagyu Set 24.20
Chilean Wagyu Sirloin, Chicken, Broccoli, Zucchini

Japanese Wagyu Set 30.80
Japanese Wagyu Sirloin, Chicken, Broccoli, Zucchini

SPECIAL OFFER MON - FRI

2 x USDA Short Rib Sets for 22.00

2 x Chilean Wagyu Sets for 38.50

White/Brown Rice 2.95

ve Miso Soup 2.95
tofu, wakame, spring onion

(S) spicy (V) vegetarian (ve) vegan VAT will be added to cold items when you eat in.

SHORYU



TONKOTSU RAMEN

tonkotsu pork broth, char siu bbq pork, half nitamago egg, kikurage mushroom, spring onion, sesame, red ginger, nori

Ganso Tonkotsu 12.50
signature tonkotsu broth with added fried shallots

Kotteri Tonkotsu 13.55
a richer, thicker, meatier tonkotsu broth, double nitamago egg, fried shallots

Piri Piri Tonkotsu 13.55
tonkotsu broth with extra heat, jalapeños, fried shallots, top secret spicy gochujang sauce

Dracula Tonkotsu 13.55
power up signature tonkotsu with caramelised black garlic mayu, garlic chips, fried shallots

VEGETARIAN RAMEN

ve White Natural 12.50
tonyu soy milk, miso, konbu and shiitake broth, atsuage fried tofu, kikurage mushrooms, spring onion, menma bamboo shoots, nori seaweed

ve (S) Spicy Vegetarian 13.55
white natural with added spicy miso sauce, tender broccoli and garlic mayu

SPECIALS RAMEN

Tokyo Shoyu 12.50
soy sauce with homemade chicken and pork broth, char siu bbq pork, half nitamago egg, tenderstem broccoli, menma bamboo shoot, spring onion, sesame, nori seaweed

Red Miso Tonkotsu 13.10
tonkotsu pork broth with a red miso sauce, char siu bbq pork, half nitamago egg, sweet corn, menma bamboo shoot, spring onion, kikurage mushrooms, sesame nori seaweed

EXTRA TOPPING Nitamago Egg 2.10

NOODLES

HOT UDON / SOBA

white thick udon or buckwheat soba noodles, tsuyu bonito broth

Kake Plain 7.90
wakame, spring onion

Beef Sukiyaki 12.60
soy marinated beef sukiyaki, red ginger, wakame, spring onion

Tonkotsu Udon 12.50
tonkotsu pork broth, char siu bbq pork, half nitamago egg, kikurage mushroom, spring onion, sesame, red ginger, nori, fried shallots

COLD UDON / SOBA

white thick udon or buckwheat soba noodles, zaru dipping sauce

Zaru Plain 7.90
tempura flakes, spring onion, wasabi, nori

Zaru Mixed 13.00
served with both udon & soba noodles, tempura flakes, spring onion, wasabi, nori

Extra Noodles +3.55

TEMPURA TOPPING 1pc

Prawn 2.00

ve Pumpkin 1.00

ve Sweet Potato 1.00

ve Aubergine 1.00

CURRY



classic japanese curry with pickled vegetables on white or brown rice

Chicken Katsu 12.80

Pork Katsu 12.80

Fried Chicken Karaage 12.80

Beef Sukiyaki 12.80

Pumpkin Croquette 10.65

OKONOMIYAKI JAPANESE PIZZA

japanese savoury pancake with flour, yam, egg, shredded cabbage, beansprouts, red ginger, spring onion and tempura flakes, covered with okonomiyaki sauce, japanese mayo, bonito flakes and aonori seaweed powder

Vegetable 9.45

Chicken 10.55

Pork 10.55

Seafood 11.30

Deluxe 12.50

pork and seafood

PLUS

Modern Yaki Style noodles and egg +2.90

YAKISOBA

stir fried noodles with shredded cabbage, carrot, beansprouts, red ginger, onion and spring onion, covered with yakisoba sauce, and aonori seaweed powder

Vegetable 9.45

Chicken 10.55

bonito flakes, japanese mayo

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