

THE YOKOCHO RAMEN 12.90

London 2020 / 3hrs - soy based chicken & pork broth / chijire wave & medium thickness noodles / menma, bbq pork belly, spring onion, cabbage, extra pork belly, naruto fish cake, nitamago egg, nori



ICHIBA MEAL DEAL 14.90

main + side + drink

Ramen Meal Deal

Ganso Tonkotsu Ramen / Takoyaki 3pc or Edamame / Selected Soft Drink

ve Vegan Ramen Meal Deal

White Natural Ramen / Edamame / Selected Soft Drink

Curry Meal Deal

Chicken Katsu Curry / Takoyaki 3pc or Edamame / Selected Soft Drink

KID'S MENU 5.90

Chicken Katsu Set

with white or brown rice, edamame, sweet corn, tomato, sauce (japanese mayo or ketchup) and selected drinks

ve White Natural Ramen Set

half portion of full ramen and selected drinks

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

For information about allergens in our dishes please ask a member of staff.

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 13.50

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

S Piri Piri Tonkotsu 13.50

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

Dracula Tonkotsu 13.50

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, atsugee fried tofu, kikurage mushrooms, spring onion, menma bamboo shoots, nori seaweed

EXTRA TOPPING

Nitamago Egg
Extra Noodles

1.50
3.50

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HEDDON YOKOCHŌ
ramen downtown

HEDDON YOKOCHO RAMEN

Downtown retro ramen bar with regional ramen bowls from across Japan

Tokyo Shoyu 12.50

Tokyo 1910 / 3hrs - soy based chicken & pork broth / chijire wave & medium thickness noodles / menma, bbq pork belly, spring onion, naruto fish cake, nitamago egg, nori

The Yokocho 12.90

London 2020 / 3hrs - soy based chicken & pork broth / chijire wave & medium thickness noodles / menma, bbq pork belly, spring onion, cabbage, extra pork belly, naruto fish cake, nitamago egg, nori

Sapporo Miso 14.50

Sapporo 1955 / 3hrs - miso based chicken & pork broth / smooth chijire wave & medium thickness noodles / beansprouts, bbq pork belly, minced pork, corn, pak choi, nitamago egg, butter, nori, spring onion

S ve Vegan Miso 13.50

London 2020 / 1hr - miso based vegetable broth / hosomen thin & straight noodles / ganmo tofu, menma, kikurage, tenderstem broccolli, nori



NOODLES

HOT UDON / SOBA

white thick udon or buckwheat soba noodles, tsuyu bonito broth

Kake Plain 8.90
wakame, spring onion

Prawn Tempura 11.70
prawn tempura, wakame, spring onion

Beef Sukiyaki 12.50
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 9.50
tempura flakes, spring onion, wasabi, nori

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

Extra Noodles 3.50

TEMPURA TOPPING 2pc

Prawn 4.00

Pumpkin 2.00

Sweet Potato 2.00

Japanese Aubergine 2.00

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 10.70

SIDES

White/Brown Rice
small **2.50** large **4.00**

Miso Soup 2.90
tofu, wakame, spring onion

Side Salad 2.50
with goma sesame dressing

SASHIMI

Sashimi Set 9pcs 12.00
salmon, tuna, yellowtail

Salmon 5pcs 7.50

Tuna 5pcs 8.50

Yellowtail 5pcs 9.50

Blue Fin Tuna 5pcs 9.50

Medium Fatty Tuna 5pcs 11.50

DONBURI BOWLS

your choice of topping on white or brown rice

Tuna Sashimi 14.90
freshly sliced tuna sashimi, nori seaweed, spring onion, cucumber served with soy sauce and wasabi

Salmon Sashimi 13.50
freshly sliced salmon sashimi, nori seaweed, spring onion, cucumber, lemon served with soy sauce and wasabi

Salmon & Tuna Sashimi 14.50
freshly sliced salmon and tuna sashimi, nori seaweed, spring onion, cucumber served with soy sauce and wasabi

Salmon & Ikura 17.95
freshly sliced salmon and ikura roe, nori seaweed, spring onion, cucumber, lemon served with soy sauce and wasabi

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

Chicken Teriyaki 11.30
chicken teriyaki, cabbage, broccoli, edamame, egg, japanese mayo

Naked Katsu 10.90
chicken or pork katsu, cabbage, broccoli, egg, tonkatsu brown sauce, edamame

Vegetable Tempura 10.90
selection of vegetable, tempura sauce

Prawn Tempura 12.90
tempura prawn, selection of vegetable, tempura sauce

TAKOYAKI

Octopus Balls 3pcs 3.90
6pcs 7.25
savoury doughnut balls filled with octopus, red ginger, spring onion and shredded cabbage, covered with tonkatsu sauce, japanese mayo, bonito flakes and aonori seaweed powder

HIRATA BUN

japanese folded, steamed and filled buns

Char Siu BBQ Pork 5.30
lettuce, cucumber, japanese mayo, spicy sauce

Halloumi 5.30
lettuce, cucumber, japanese mayo, spicy sauce

SOUL FOOD

Edamame 4.20
low salt

Fried Chicken Karaage 4.20
3pcs with japanese mayo

Chicken Katsu Sandwich 4.90
deep fried chicken in white bread sandwich with lettuce, mustard and katsu sauce

Katsu 4.60
chicken / pork

Handmade Gyoza 3.90/6.50
3pcs/6pcs chicken / pork / vegetable

Croquette 2.70
1pc vegetable / pumpkin

Tofu Skewer 3.90

Hiyayakko Tofu 3.75
chilled tofu served with goma sesame dressing, salad, bean sprout and spring onion

DRAFT BEER

half pint/pint

Kirin Nama Draft 3.20/5.50

Asahi Draft 3.50/5.50

BEER

Beer Bucket 16.90
Asahi, Kirin or Sapporo 5 bottles

Asahi 330ml 3.50

Sapporo 330ml 3.50

Kirin 330ml 3.50

SAKE

Gekkeikan 100ml

Tarusake hot/cold 4.90
rich and mellow with elegant cedar wood aromas

Daiginjo hot/cold 4.90
premium, fruity and floral with a smooth and clean taste, dry finish

Tokusen hot/cold 4.90
IWC gold awarded sake. full bodied with an umami filled balance on the palate

Kyosansui Honjozo hot/cold 4.90
limited edition sake. dry with robust umami & sharp finish

Kyosansui Junmai hot/cold 4.90
limited edition sake. soy and nutty nose with complex, umami characteristics

WINE

125ml glass/750ml bottle

White 4.90/19.00

Red 4.90/19.00

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