

IF YOU DON'T MAKE YOUR OWN NOODLES YOU'RE JUST A SOUP SHOP

Ramen master, Tokyo '12

TONKOTSU



GYOZA

The classic side-dish served in ramen-ya throughout Japan. We make ours daily at Tonkotsu. Mix your own 'rayu' dipping sauce by mixing soy, vinegar and a little of our Eat the Bits chilli oil.

5 pieces	
オリジナル餃子	
Pork with ginger and garlic	5.75
エビ餃子	
Prawn with spring onions and ginger	5.75
野菜餃子	
Shiitake & Bamboo Shoot (V)	5.75
鶏肉餃子	
Chicken with shiitake and bamboo shoots	5.75

KATSU & FRY

チリ手羽	
Eat the Bits Chilli Wings	5.75
Eat the Bits Chilli chicken wings.	
鶏の唐揚げ	
Chicken Kara-age	6.2
Marinated in soy, ginger, mirin and garlic then fried.	
かにクリームコロッケ	
Creamed Crab & Corn Korokke	5.95
Japanese version of crab & corn croquettes, with lemon.	
スイートポテトコロッケ	
Sweet Potato Korokke (V)	4.95
Sweet potato version of the croquette.	
エビフライ	
King Prawn Katsu	6.95
King prawns coated in crisp panko bread crumbs with tonkatsu sauce.	
チキンかつ	
Chicken Katsu	5.95
Chicken thigh coated in crisp panko bread crumbs with tonkatsu sauce.	

PICKLES & VEG (V)

キムチ	
Homemade Kimchee	4
きゅうりの漬物	
Tonkotsu Pickles	3.75
Cucumber tsukemono, Japanese pickle, with fermented chilli	
枝豆	
Edamame Beans	3.75
Steamed and sprinkled with sea salt.	
ブロッコリー	
Tenderstem Broccoli	4.75
Blanched and served with Japanese mayonnaise.	

PUDDING

三種もちアイス	
Mochi Ice Cream Little Moons	5
Choose 3 mochi 'little moons' from the following:	
Vanilla, Hazelnut, Matcha Green Tea, Raspberry, Mango or Yuzu	

EAT THE BITS CHILLI OIL

160g Jar to take home	5.99
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RAMEN

We make fresh noodles in-house everyday at Tonkotsu East and Tonkotsu Mare Street on Japanese noodle machines.

とんこつラーメン			
Tonkotsu Ramen	10.95		
16-hour pork broth and sea salt base enriched with lardo for a fuller "mouth-feel". Thinner-cut homemade noodles, bamboo shoots, bean sprouts and spring onions. Topped with roast pork belly, seasoned egg and burnt garlic oil.			
鳥ラー油ラーメン			
Chilli Chicken Ramen	9.95		
Sea salt base and chicken stock with classic homemade noodles, bamboo shoots, mange tout and spring onions. Topped with pulled 'Eat The Bits' chilli chicken and seasoned egg.			
シーフードラーメン			
Seafood Ramen	11.95		
Sea salt base and chicken stock with classic homemade noodles, bamboo shoots and spring onions. Topped with king prawns, queen scallops in shell, crab, wakame and seasoned egg.			
東京醤油ラーメン			
Tokyo Ramen	9.95		
Clear savoury chicken stock with soy sauce base with classic homemade noodles, bamboo shoots and spring onions. Topped with marinated and braised pork belly and seasoned egg.			
ベジタリアン			
Curried Pumpkin & Spiced Corn Ramen	9.95		
Pumpkin, squash and tonyu soy milk puree with a hint of Japanese curry spiced, enriched with konbu and shitake stock with classic homemade noodles. Topped with spiced corn, roasted squash, padron peppers, pumpkin seeds and seasoned egg.			
HIYASHI RAMEN SALAD			
Hiyashi Ramen is a refreshing cold noodle dish referred to as 'hiyashi chuka' in Japan.			
ダック冷やし中華			
Aromatic Duck Hiyashi Ramen Salad	10.5		
Roasted aromatic duck, cucumber, tomato, pea shoots & seasoned egg. Served with ponzu dressing.			
鳥冷やし中華			
Chicken Hiyashi Ramen Salad	9.5		
Poached & marinated chicken, cucumber, tomato, pea shoots & seasoned egg. Served with ponzu dressing.			
きのこ冷やし中華			
Shimeji & Shiitake Hiyashi Ramen Salad	9.5		
Toppings: Japanese mushrooms, cucumber, tomato, peashoots & seasoned egg. Served with ponzu dressing.			

TO ADD

Noodles	2	Chilli Chicken	2
1/2 Free Range Seasoned Egg	0.75	Mushrooms	1
Pork for Tonkotsu/Tokyo	2	Kimchee (V)	1.5
Bamboo Shoots	0.5	Extra Broth	1

KATSU CURRY

チキンかつカレー	
Chicken Katsu Curry	9.75
エビフライカレー	
Prawn Katsu Curry	9.75
野菜かつカレー	
Vegetable Katsu Curry (V)	9.45
Sweet potato, courgette and aubergine Katsu.	

COCKTAILS

Smoked Hibiscus Margarita	7
Don Julio Tequila Blanco and Reposado Tequila, Mezcal, Nori, Smoked Hibiscus Flower, Coriander Seed, Star Anise, Persian Lime.	
Edo Old Fashioned	9
Nikka from the Barrel, Bulleit Rye, Bulleit Bourbon, Red and White Miso, Caramel, Wakame and Sansho Bitters.	
Howson's Bad Manners	7.5
Tanqueray Gin, Homemade Elderflower Liqueur, Earl Grey Tea, Homemade Cardamom Bitters, Soda.	
Japanese Mac	8.5
Nikka from the Barrel, Kodakara Nanko Umeshu, Stone's Ginger Wine.	
Cherry Smoked Negroni	8
Tanqueray Export Gin, Gancia Aperitivo, Gancia Rosso, Smoked Cherry Blossom Tea.	
Excellent Italian Greyhound	7.5
Ketel One Vodka, Facing Heaven, Ancho and Pasilla Chillies, Maraschino Liqueur, Campari, Grapefruit Juice.	

BEER

Siren and Tonkotsu Collaboration	5.5
Kisetsu Dry-Hopped Japanese Saison Ale (6%)	
We teamed up with our friends at the Siren Brewery to make this aromatic, autumnal Ale with Japanese citrus and hints of Oolong tea, conditioned on fresh cedar wood.	
Kirin Ichiban Draught (4.6%)	Half 2.75 Pint 4.85
Classic dry and refreshing Japanese lager	
Sapporo Lager (5%)	4.5
Light, crisp and smooth	
Thornbridge AM:PM Session IPA (4.5%)	4.95
Fruity and hoppy with grapefruit, tropical fruit and piney-hop bitterness.	
Siren Liquid Mistress Red Rye IPA (5.8%)	5.5
Dry and biscuity with plenty of stone and citrus fruit on the nose. A great balance of malt and hops.	
Hitachino White Ale (5.5%)	6
Belgian-style wheat beer from Japan. Flavoured with coriander, nutmeg and orange.	
Hitachino Red Rice (7%)	6.5
Smooth and rounded with hints of sake.	
Hawkes Urban Orchard Cider (4.5%)	5
Medium-dry, complex and refreshing.	

HOUSE-MADE SOFTS

Fiery Ginger and Sansho Soda	2.75
Made with fresh ginger root and sansho pepper.	
Yuzu Lemonade	2.95
Made with yuzu, fresh lemon and apple juice.	

OTHER SOFTS

Mineral Water Still/Sparkling	1.5
Cold Green Tea 500ml Bottle	2.35
Coke	2.7
Diet Coke	2.7
Eager Apple Juice	2.3
Eager Pink Grapefruit Juice	2.5
RARE TEA COMPANY	
Jasmine Silver Tip	3.5
Whole Leaf Green	3.5
Malawi Lemongrass Tips	3.5



We use ingredients that contain wheat, gluten, milk, sesame and eggs. If you have specific dietary requirements, let us know.

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Discretionary service charge will be added to your bill.