



## SIDES

Pork, ginger & garlic gyoza - 5.75

Prawn, spring onion & ginger gyoza - 5.75

Eat the Bits chilli chicken wings - 5.85

Chicken kara-age - 6.25

King prawn katsu - 6.95

## 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.

## HIYASHI

Chicken hiyashi - 10.00

Classic homemade noodles in ponzu dressing, topped with marinated pulled chicken, tomato, cucumber, pea shoots and seasoned egg.

## 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, bean sprouts, 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.

**Tokyo - 11.00**

Chicken broth & soy sauce base. Classic homemade noodles topped with marinated & braised chunky pork belly, 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.

**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.

## VEGGIE & VEGAN

Edamame beans with sea salt (V) - 3.85

Kimchi (V) - 4.00

Tenderstem broccoli (V) - 4.95

**Soya tantanmen ramen (V) - 10.00**

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

**Japanese mushroom miso ramen (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.

*\*50p from this dish will be donated to the Tonkotsu Foundation*

**NEW Soya tantanmen hiyashi (V) - 10.00**

Classic homemade noodles in ponzu dressing, topped with spicy sesame plant-based soya mince, spring onions, tobanjan dip and lemon wedge.

## 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.

These are just a few of our favourite dishes. For the full menu, please visit [tonkotsuramen.co.uk](http://tonkotsuramen.co.uk)