

EAT THE BITS

160g jar of our homemade chilli oil to take home

Eat the Bits 🍃 - 5.00

Eat the REALLY HOT Bits 🍃 - 5.95

GYOZA

Fried gyoza created in our own kitchen.

Chicken, shiitake & bamboo shoot - 5.75

Shiitake & bamboo shoot - 5.75

ON THE SIDE

Edamame beans with sea salt 🍃 - 3.85

Kimchi 🍃 - 4.00

Cucumber & mustard seed pickles 🍃 - 3.75

Tenderstem broccoli 🍃 - 4.95

Chicken kara-age - 6.25

King prawn katsu - 6.95

Prawn & squid popcorn with aonori - 5.50



RAMEN

Our homemade noodles are cooked for exactly 32 seconds - the perfect time for a medium bite. If you'd prefer them cooked differently 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.

NEW Geki kara - 11.95

Pork broth enriched with lardo & soy sauce base with scotch bonnet chilli mash. Thin-cut homemade noodles topped with roast pork belly, kikurage, spring onions and seasoned egg.

Seafood - 12.95

Chicken broth & sea salt base. Classic homemade noodles topped with butterflied king prawns, popcorn prawns, crab meat, wakame, bamboo shoots, spring onions and seasoned egg.

Japanese mushroom miso 🍃 - 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

Tokyo - 11.00

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

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.

NEW Yasai curry 🍃 - 10.95

Konbu and shiitake broth & Japanese curry base. Classic homemade noodles topped with king oyster mushrooms, bok choy, sweet peppers, crispy lotus root and corn cob.

HIYASHI

Hiyashi ramen is a chilled noodle salad served with tomato, cucumber, pea shoots and seasoned egg.

Crispy duck hiyashi with ponzu dressing - 11.95

Chicken hiyashi with ponzu dressing - 10.00

King prawn, popcorn prawn & crab - 12.95
hiyashi with goma dressing

Shimeji, shiitake & enoki hiyashi 🍃 - 10.00
with ponzu dressing

PUDDING

Malted milk, chocolate & magic crumb
ice cream sandwich 🍃 - 5.25

Umeboshi milk float sando 🍃 - 4.95

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.

Salted caramel, miso, chocolate & Guinness
cake ice cream sandwich 🍃 - 5.00

Mochi ice cream 🍃 - 5.00

Choose 3 - vanilla, chocolate, matcha, mango & passionfruit, black sesame.

EXTRA TOPPINGS

1.00

½ Seasoned egg 🍃 • Bamboo shoots 🍃

Nori 🍃

2.00

Noodles 🍃 • Kimchi 🍃

Scotch bonnet hot shot 🍃

Add to your ramen for a spicy kick

3.00

Popcorn prawns

3.75

Chilli chicken

Pork belly



A discretionary service charge of 10% will be added to your bill, with 100% of tips going to our restaurant staff. We use lots of different ingredients in our kitchens so cannot guarantee that our food is completely free of any allergens. If you require any allergy information, please ask one of our team before you order. We change our recipes from time to time so please check regularly. 🍃 This dish can be made vegan upon request.

*For more information on the Tonkotsu Foundation, please visit tonkotsu.co.uk/foundation

  @TonkotsuLondon
#KeepSlurping