

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



THERE ARE NO ENDANGERED FISH ON THIS MENU
SUPPORT PROJECT OCEAN
selfridges.com/projectocean

GYOZA

Plump and juicy gyoza created in our very own kitchen.

Pork, ginger & garlic - 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

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

Geki kara - 11.95 **WARNING - EXTRA HOT!**

NEW Soya tantanmen ramen 🍃 - 10

Japanese mushroom miso 🍃 - 10.25

Tokyo - 11.00

Kakugiri - 9.85

Chilli chicken - 10.00

HIYASHI

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

Chicken hiyashi with ponzu dressing - 10.00

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

PUDDING

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

Umeboshi milk float sando 🍃 - 4.95

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

DRINKS

BEER

Kirin Ichiban (4.6%) - 4.50

Sapporo Japanese lager (5%) - 4.95

Wiper & True Small Beer Light Pale Ale (2.7%) - 4.95

SOFTS

Coca Cola/Diet Coke/Coke Zero - 2.95

Still Sparkling water - 2.75

Chilled Green Tea - 2.35

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