

ラーメン RAMEN

→ Place of Origin, Year Created {{{ Type of Noodles
 ↓ Type of Broth ▼ Toppings



MISO
 札幌味噌らめん
Sapporo Miso Ramen
 15.60
 → Sapporo 1955
 ↓ 3hrs - miso based chicken & pork broth
 {{{ smooth chijire wave & medium thickness
 ▼ pork belly, minced pork, butter, sweet corn, pak choi, nitamago egg, spring onion, nori



CHICKEN SPICY
 旨辛鶏白湯らめん
Spicy Tori Paitan Ramen
 16.75
 → Osaka 2005
 ↓ 12 hrs - chicken broth
 {{{ smooth chijire wave & medium thickness
 ▼ chicken, piri piri sauce, chilli threads, nitamago egg, menma bamboo, beansprouts, cabbage, kikurage mushrooms, spring onion, nori



SOY
 ザ・横丁らめん
The Yokocho Ramen
 15.25
 → London 2020
 ↓ 3hrs - soy based chicken & pork broth
 {{{ chijire wave & medium thickness
 ▼ pork belly, nitamago egg, naruto, menma bamboo, cabbage, spring onion, nori



SESAME SPICY
 担々めん
Tantan Men Ramen
 15.60
 → Tokyo 1958
 ↓ 3hrs - sesame based chicken & pork broth
 {{{ hosomen thin & straight
 ▼ minced pork, chilli oil, jalapeño, pak choi, nitamago egg, menma bamboo, beansprouts



CHICKEN
 鶏白湯らめん
Tori Paitan Ramen
 15.60
 → Osaka 2005
 ↓ 12 hrs - chicken broth
 {{{ smooth chijire wave & medium thickness
 ▼ chicken, nitamago egg, menma bamboo, beansprouts, kikurage mushrooms, spring onion, nori



TONKOTSU
 熊本豚骨らめん
Kumamoto Tonkotsu Ramen
 15.60
 → Kumamoto 1950
 ↓ 12hrs - tonkotsu based pork broth
 {{{ hosomen thin & straight
 ▼ pork belly, garlic oil, fried garlic, nitamago egg, beansprouts, red ginger, kikurage mushrooms, spring onion, nori



TONKOTSU
 博多豚骨らめん
Hakata Tonkotsu Ramen
 15.60
 → Fukuoka 1947
 ↓ 12hrs - tonkotsu based pork broth
 {{{ hosomen thin & straight
 ▼ pork belly, takana mustard leaf, nitamago egg, red ginger, kikurage mushrooms, spring onion, nori



SOY
 東京醤油らめん
Tokyo Shoyu Ramen
 14.25
 → Tokyo 1910
 ↓ 3hrs - soy based chicken & pork broth
 {{{ chijire wave & medium thickness
 ▼ pork belly, nitamago egg, naruto, menma bamboo, spring onion, nori



SALT
 函館塩らめん
Hakodate Shio Ramen
 15.60
 → Hakodate 1884
 ↓ 6hrs - salt based chicken & pork broth
 {{{ chijire wave & medium thickness
 ▼ pork belly, umeboshi pickle, naruto, nitamago egg, menma bamboo, kikurage mushrooms, spring onion, nori



TONKOTSU
 カルボナーラ豚骨らめん
Carbonara Tonkotsu Ramen
 15.50
 → London 2023
 ↓ 12hrs - tonkotsu carbonara "fare" sauce
 {{{ futomen thick & straight
 ▼ dry-cured british bacon, grana padano, egg yolk, crispy bacon crumbs, black pepper, nori



MISO SPICY VEGAN
 ヴィーガン味噌らめん
Vegan Miso Ramen
 14.95
 → London 2020
 ↓ 1hr - miso based vegetable broth
 {{{ hosomen thin & straight
 ▼ ganmo tofu, piri piri sauce, broccoli, menma bamboo, kikurage mushrooms, nori

トッピング EXTRA TOPPINGS

Char Siu Pork Belly 3.60	VEGAN Red Ginger 1.40	VEGAN Ganmo Tofu 3.00
Kaedama Extra Noodles 2.60 an extra portion of noodles for your remaining soup, as per tradition kaedama is recommended for only hakata tonkotsu ramen and kumamoto tonkotsu ramen	VEGAN Nori 1.60	SPICY VEGAN Piri Piri Spicy Sauce 1.60
Nitamago Egg 2.60	VEGAN Menma Bamboo 3.00	VEGAN Broccoli 2.60



Retro Ramen Just 9.99
 Available Mon - Tue

Hakata Tonkotsu Ramen
 Tokyo Shoyu Ramen
 Vegan Miso Ramen **SPICY VEGAN**

This offer can be used together with our Happy Hour. It can't be used in conjunction with any other offer or discount.

FOR ALL MELON CREAM SODA LOVERS MELO MELO YOKOCHO SET MENU 25.00

T&Cs: Additional discounts can't be applied to this offer

DRINK
 Melon Cream Soda Original
 *Plant based ice cream option available **VEGAN**
 Kirin Nama Draft pint (4.6%)
 Any Highball or Cocktail

RETRO RAMEN
 Hakata Tonkotsu Ramen
 Tokyo Shoyu Ramen
 Vegan Miso Ramen **SPICY VEGAN**

DESSERT
 Mochi 2pcs
 matcha / mango / matcha dark chocolate / mixed
 Yuzu Sorbet 2 scoops **VEGAN**
 Chocolate Mochi Donut
 Ice Cream Stack
 *Plant based ice cream option available

YOKOCHO



うどん UDON NOODLES

Perfectly chewy, bouncy, thick noodles served in a dashi broth for a true taste of umami



和牛うどん
Wagyu Beef Udon
 17.70
 wagyu beef, spring onion, kamaboko



エビ天うどん
Prawn Tempura Udon 14.50
 prawn tempura, wakame seaweed, spring onion, kamaboko



豚骨うどん
Tonkotsu Udon 14.50
 tonkotsu broth, bbq pork, takana mustard leaf, nitamago egg, red ginger, kikurage mushrooms, spring onion, nori



きつねうどん
Kitsune Udon 10.40
 fried tofu, spring onion, kamaboko



ざるうどん
Zaru Udon 9.50
 chilled udon noodles, dipping sauce, spring onion, wasabi, nori



天ざるうどん
Tenzaru Udon 13.00
 chilled udon noodles, prawn tempura 2pcs, dipping sauce, spring onion, wasabi, nori

そば SOBA NOODLES

Our soba noodles are made from buckwheat for a low GI, long, thin noodle served the traditional way with a bonito fish broth



和牛そば
Wagyu Beef Soba
 17.70
 wagyu beef, spring onion, kamaboko



エビ天そば
Prawn Tempura Soba 14.50
 prawn tempura, wakame seaweed, spring onion, kamaboko



きつねそば
Kitsune Soba 10.40
 fried tofu, spring onion, kamaboko



ざるそば
Zaru Soba 9.50
 chilled soba noodles, dipping sauce, spring onion, wasabi, nori



天ざるそば
Tenzaru Soba 13.00
 chilled soba noodles, prawn tempura 2pcs, dipping sauce, spring onion, wasabi, nori



PANTON YOKOCHO
 retro ramen downtown



PANTON YOKOCHO

retro ramen downtown

ramenyokocho.com

@ramenyokocho

ヒラタバンス

HIRATA BUNS

SPICY

焼豚パン

Char Siu Pork Bun 5.95

char siu pork belly, lettuce, cucumber, hirata sauce, japanese mayo

SPICY

鶏唐揚げパン

Chicken Karaage Bun 5.95

soy-marinated fried chicken, lettuce, cucumber, hirata sauce, japanese mayo

SPICY VEGETARIAN

かぼちゃコロケパン

Pumpkin Croquette Bun 5.95

pumpkin croquette, lettuce, cucumber, hirata sauce, japanese mayo

SPICY

海老天パン

Prawn Tempura Bun 6.80

prawn tempura, lettuce, cucumber, hirata sauce, japanese mayo



おつまみ

SIDES

Enjoy our izakaya menu of street food favourites before you dive into your ramen

博多鉄鍋餃子

Hakata Tetsunabe Pork Gyoza 6pcs 9.30

bite size gyoza served in a sizzling tetsunabe cast-iron skillet

鶏唐揚げ

Chicken Karaage 9.30

soy-marinated japanese-style fried chicken, japanese mayo

海老の天ぷら

Prawn Tempura 4pcs 9.90

light and crisp, served with grated daikon, ginger, tempura sauce

たこ焼き

Takoyaki 9.30

deep fried octopus balls, japanese mayo, brown sauce, bonito flakes, aonori, red ginger

SPICY

スパイシーたこ焼き

Spicy Takoyaki 9.80

deep fried octopus balls, japanese spicy mayo, brown sauce, bonito flakes, aonori, sliced jalapeño

粗挽きソーセージ

Arabiki Sausages 4.00

smoky japanese style mini pork sausages

SPICY

海老カツ

Prawn Katsu 4.00

succulent fried shrimp cutlet, original spicy sauce



塩胡椒味の手羽先の唐揚げ

Shio Koshi Wings 8.30

salt & pepper chicken wings, lemon wedge

SPICY

ピリ辛韓国風手羽先の唐揚げ

Spicy Korean Wings 8.95

gochujang & sweet chilli chicken wings, sesame

VEGAN

さつまいもフライドポテト

Fried Sweet Potato 4.00

satsumaimo sweet potato, aonori

焼き鳥

Chicken Thigh Yakitori 3pcs 8.80

with teriyaki glaze

チーズつくね

Cheese Tsukune Yakitori 3pcs 8.80

chicken meatball with teriyaki glaze topped with cheese

SPICY

キムチ

Kimchi 4.70

spicy korean pickled cabbage



VEGAN

横丁サラダ

Yokocho Salad 5.70

seaweed, crisp chijire ramen noodles, sesame dressing

VEGAN

枝豆

Edamame 4.95

with hakata yuzu sea salt

SPICY VEGAN

スパイシー枝豆

Spicy Edamame 5.50

with spicy sweet chilli sauce

VEGAN

冷奴

Yakko Tofu 4.70

chilled, creamy tofu, spring onion & ginger

SPICY

スパイシー冷奴

Spicy Yakko Tofu 5.20

chilled creamy tofu, kimchi & spring onion

サーモンの刺身

Salmon Sashimi 3pcs 7.80



KIDS SET MENU 7.50

おこさまラーメンセット

KIDS MAIN

Mini Hakata Tonkotsu Ramen

Chicken Karaage & White Rice

DRINK

Orange or Apple Juice

Scoop of Vegan Mango Ice Cream

VEGAN

DESSERT +1.00

Mini Vegan Miso Ramen

VEGAN

Our Kids Set Menu is available for children 11 years and under

WING WEDNESDAY

Enjoy a side of wings for just 5.95 with any ramen

Available every Wednesday. This offer can be used together with our Happy Hour. It can't be used in conjunction with any other offer or discount.

よこちょうくらぶ
横丁倶楽部へようこそ!

JOIN THE YOKOCHO CLUB and get FREE RAMEN!

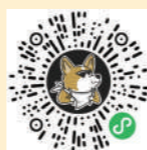
Collect 10 points & get your 11th ramen free!

1. Scan the QR code
2. Enter your details
3. Sign up to our news
4. Show your sign up email to staff to get your card!

オンライン中国語メニュー

CHINESE MENU

微信扫码，看中文菜单



SHORYU ANYWHERE

Shoryu Ramen Tonkotsu Cup Noodles 1.99

Available at any of our restaurants and Japan Centre stores. Order online at shoryuramen.com

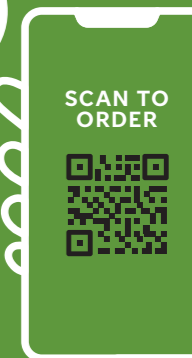
Pick one up on your way out

QRコードからご注文 & お支払いいただけます!

SCAN TO ORDER

Order & pay in mins with our easy QR code

- 1 Scan the QR code on your table
- 2 Order all your food and drinks on the app
- 3 Pay through the app
- 4 Wait for your food and drinks - and enjoy!



Log on to our WI-FI "RAMEN YOKOCHO CUSTOMER WIFI"

BEER & CIDER ビール&サイダー**Beer Bucket**

5 bottles of asahi

23.00**Kirin Nama Draft 4.6%**

served japanese style with super froth

1/2 pint 5.00
pint 7.20**Japanese Ice Beer 4.6%**

refreshing ice cold japanese beer with a frozen icy top

1/2 pint 5.10
pint 7.30**Asahi Draft 5.0%**

served japanese style with super froth

1/2 pint 4.95
pint 7.20**Asahi Super Dry 5.0%****330ml 5.20****Kirin Perfect Free 0.0% alcohol free beer****350ml 6.00****Asahi Super Dry 0.0% alcohol free beer****330ml 5.70****Asahi Dry Cider 5.0%****200ml 5.90****WHISKY & SPIRITS** ウイスキー&スピリッツ**50ml****Suntory Toki Whisky**

round and sweet blend with a refreshing citrus character and a spicy finish

7.30**Ketel One Vodka****7.80****Limoncello****5.20****SHOCHU** 焼酎

On The Rocks, Mizuwari or Neat

Kyoya Kanro

Miyazaki, Sweet Potato

glass 75ml 5.50
bottle 900ml 54.00**WINE** ワイン**WHITE****El Ninot De Paper Sauvignon Blanc**

Italy

glass 125ml 6.20
glass 175ml 7.30
bottle 750ml 26.00**Piattini Pinot Grigio, IGT**

Italy

glass 125ml 6.80
glass 175ml 7.80
bottle 750ml 29.00**Les Versant Viognier IGP**

France

glass 125ml 7.80
glass 175ml 8.80
bottle 750ml 37.00**ROSE & BUBBLES****Mirabello Pinot Grigio Rose**

Italy

glass 125ml 6.20
glass 175ml 7.80
bottle 750ml 29.00**Bella Retta Prosecco Brut**

Italy

glass 125ml 9.50
bottle 750ml 32.00**RED****Andes Peak Merlot**

Chile

glass 125ml 6.20
glass 175ml 7.30
bottle 750ml 27.00**Turno De Noche Malbec**

Argentina

glass 125ml 7.80
glass 175ml 8.80
bottle 750ml 34.00**Mon-Thu 4pm-7pm**
All Cocktails £8
20% off All Gekkeikan Sake**Happy Hour****SAKE** 日本酒**Nihon Sakari No.14**

Hyogo, Junmai

chilled / room temp / warm

a rich textured and refreshingly dry tasting sake

glass 100ml 6.50
carafe 300ml 17.00
bottle 720ml 36.00**Gekkeikan Tarusake**

Kyoto, Speciality Style

chilled / room temp / warm

japanese cedar gives a spicy nose with a hint of seaweed

glass 100ml 7.00
carafe 300ml 18.20**Gekkeikan Nigori**

Kyoto, Cloudy Honjozo

chilled

fruity aroma, balanced and easy to drink. japanese scientists have proven nigori sake helps lower cholesterol

glass 100ml 7.10
bottle 300ml 19.90
bottle 720ml 39.00**Gekkeikan Nouvelle**

Kyoto, Junmai Ginjo

chilled / room temp / warm

distinctly florid and refreshing fruity aroma with a rice-prominent flavour

glass 100ml 7.70
carafe 300ml 21.00
bottle 720ml 48.00**Gekkeikan Tokusen**

Kyoto, Honjozo

chilled / room temp / warm

full bodied sake with an umami filled balance on the palate. silky and smooth finish

glass 100ml 9.50
carafe 300ml 24.00
bottle 720ml 57.00**Nihon Sakari No.21 Yuzu**

Hyogo, Junmai

chilled

a light, zesty sake with fruity yuzu citrus notes

glass 100ml 9.00
carafe 300ml 25.00
bottle 710ml 56.00**PLUM WINE** 梅酒

On The Rocks or with Soda

Gekkeikan Umeshu**glass 75ml 6.90**
with soda 7.90
bottle 450ml 35.00**Nakata Yuzu Umeshu****glass 75ml 8.00**
with soda 8.95
bottle 720ml 52.00**Choya Sparkling Umeshu****glass 125ml 8.30**
bottle 750ml 42.00**SAKE FLIGHT** 利き酒

3 Servings of 50ml Each

YOKOCHO SAKE FLIGHT 11.00

Chilled | Room Temp | Warm

Nihon Sakari No.14 13% abv | Junmai

Tarusake 15% abv | Speciality Style

Nigori 10% abv | Cloudy

SHOWA SAKE FLIGHT 12.00

Chilled | Room Temp

Yamadanishiki 15% abv | Karakuchi Junmai

Tokusen 16.5% abv | Honjozo

Nihon Sakari No. 21 8% abv | Yuzu

UMESHU FLIGHT 利き梅酒 11.00

3 Servings of 50ml Each Chilled only

Choya Sparkling 5.5% abv | Sparkling

Gekkeikan Umeshu 19% abv | Sweet

Nakata Yuzu 12% abv | Citrusy



In accordance with 1995 weights and measurements act, the standard measure for sale on the premises is 50ml or multiple thereof. All spirits are served in measures of 50ml and upon request in measures of 25ml. Smaller measures for wines and spirits are available upon request. Should you have any allergies or intolerances please do ask a member of staff who will be more than happy to assist.

(ve) vegan please note all our vegan menu items are made from 100% vegan ingredients however, they may be produced in areas where non vegan ingredients are handled. for information about allergens in our dishes please ask a member of staff. an optional 12.5% service charge will be added to your bill

Melon Cream Soda

メロンソーダ

6.20

Original
Blue Hawaii

vanilla ice cream float with melon soda and is garnished with a maraschino cherry. **maraschino cherry contains alcohol.**
plant based ice cream option available (ve)



SOFT DRINKS ソフトドリンク

Spring Water	330ml 2.60
Still Sparkling	750ml 5.10
Coke Diet Coke	330ml 3.95
Apple Orange Pineapple	3.95
Aloe Juice	500ml 4.40
Ramune Soda	200ml 4.20
Punchy Drinks	250ml 5.00
Blood Orange & Cardamom Cucumber, Yuzu & Rosemary Peach, Ginger & Chai	
Schweppes	200ml 3.80
Ginger Ale Lemonade	
Schweppes	150ml 3.70
Tonic Soda	

TEA お茶

Sencha from Kyushu	hot iced 3.95
Genmai from Kyushu brown rice and green tea	3.95
Hoji roasted green tea	hot iced 3.95
Soba buckwheat tea decaffeinated & no calories	3.95
Oolong	hot iced 4.20
Jasmine	4.40
Yuzu Tea	4.40
our own bespoke blend of jasmine tea, green tea, lemongrass and lemon & yuzu peel	
Matcha	hot iced 4.70
Matcha Latte	hot iced 4.90

UESHIMA COFFEE 珈琲

Espresso	s. 3.20
espresso shot, rich, bold and balanced	d. 4.30
Americano	3.95
long black coffee, the japanese style, rich and balanced	
Cappuccino	4.00
espresso with textured milk, rich and creamy	
Latte	4.00
espresso with steamed milk, smooth and indulgent	

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DESSERTS

デザート

Sakura Mochi Donut Ice Cream Stack

6.80

sakura mochi donut, matcha ice cream and strawberry pocky stick



Chocolate Mochi Donut Ice Cream Stack

6.80

chocolate mochi donut, vanilla ice cream and chocolate pocky stick



Chocolate Mochi Brownie

6.90

served warm with vanilla ice cream

Mochi

Matcha | Mango | Matcha Dark Chocolate | Mixed

1pc **2.90**
3pcs **7.50**
8pcs **18.00**

Mochi Ice Cream

Mango & Passion Fruit |

Vegan Miso Chocolate & Cookie Dough VEGAN |

Mixed

1pc **2.95**
3pcs **8.50**
8pcs **19.50**

Ice Cream

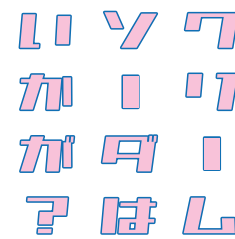
Matcha / Black Sesame / Chocolate Miso / Vanilla /

Vegan Mango VEGAN / Vegan Vanilla VEGAN / Mixed

2 scoops **6.00**

Yuzu Sorbet VEGAN

2 scoops **6.00**



PANTON-YOKOCHO
retro ramen downtown



PANTON YOKOCHO

retro ramen downtown

HIGHBALLS ^{A^ND} COCKTAILS



ダーティーライチ

DIRTY LYCHEE

12.50

smooth, mellow combination of lychee and nigori sake, with a dirty touch of rum



ティキパッション

TIKI PASSION

12.50

exotic blend of japanese rum and coconut rum, passion fruit, almond syrup and angostura bitters



季ハイボール

TOKI HIGHBALL

11.50

suntory toki whisky topped with soda water



メロンソーワ

MELON SOUR

11.50

melon soda, shochu, lemonade

HAPPY HOUR

Mon-Thu 4pm-7pm

All Cocktails £8

20% on all

Gekkeikan Sake



リモンチェロチューハイ

LIMONCELLO CHŪHAI

10.00

shochu mixed with limoncello, topped with soda water

梅スキーハイボール

UMESKY HIGHBALL 11.50

suntory toki whisky meets the gekkeikan umeshu to create a lovely combination. topped up with soda water

うめ酒&さくらんぼセルツァー

UMESHU CHERRY SELTZER

11.50

dark cherry seltzer mixed with umeshu plum wine

赤ちょうちん

RED LANTERN 11.50

bittersweet blend of yuzu umeshu, campari and cherry brandy, finished with a topping of ginger ale

うめ酒&ゆずジャズミンティー

UMESHU YUZU JASMINE TEA 11.50

our own special and refreshing blend of of yuzu jasmine tea and umeshu plum wine



かくてるとはいぼーる



よっぱらいメロンクリームソーダ
YOPPARAI MELON
CREAM SODA 11.50

vanilla ice cream float with melon soda and midori liqueur and is garnished with a maraschino cherry. **plant based ice cream option available (ve)**



きいちごサワー
KIICHIGO SOUR
11.50

floral and light combination of shochu and st germain with fresh raspberry



漫画きいちごサワー
MANGA KIICHIGO SOUR
11.50

floral and light combination of shochu and st germain with fresh raspberry. served with egg foam and edible mango sticker



ジントニック
GIN&TONIC
10.00

bombay gin, tonic water



アペロールスプリッツ
APEROL SPRITZ
11.50

aperol, prosecco, soda water



フローズンアペロールスプリッツ
FROZEN APEROL SPRITZ
11.00

our twist on the classic: aperol, orange, white wine, yuzu umeshu and yuzu syrup

BOOZELESS - ALCOHOL FREE

ソーダサワーオリジナル
SODA SOUR ORIGINAL 5.25

soda and sour mix

ゆずジャスミンティー
YUZU JASMINE TEA 6.20

iced jasmine tea and handmade yuzu syrup

抹茶デトックス
MATCHA DETOX 6.20

refreshing blend of pineapple juice, coconut syrup, fresh lime and matcha green tea

イノセントきいちごサワー
INNOCENT KIICHIGO SOUR 6.20

the kichiigo sour without the guilt! seedlip and aloe mixed with fresh raspberry



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