

# NEW MENU 新メニュー登場!!

柚子塩ラーメン

#### Yuzu Shio Ramen 15.90

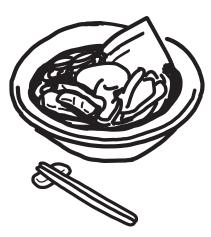
6hrs - salt based chicken & pork broth chijire wave & medium thickness pork belly, original yuzu kosho sauce, yuzu skin, naruto, nitamago egg, menma bamboo, spring onion, nori



小籠包

Xiao Long Bao 4pcs 5.00

steamed pork dumplings



シュウマイ

Siu Mai 4pcs 6.00

\*steamed pork and prawn dumplings





エビと鶏肉の蒸し餃子

Steamed Prawn & Chicken Dumplings 3pcs 6.00

## ラーメン RAMEN

→ Place of Origin, Year Created ☐ Type of Broth

Toppings

**{{{** Type of Noodles

Spicy Tori Paitan Ramen

→ Osaka 2005 J 12 hrs - chicken broth ≪ smooth chijire wave & medium thickness

The Yokocho Ramen

chicken, piri piri sauce, chilli threads, nitamago egg, menma bamboo, beansprouts, cabbage, kikurage mushrooms, spring onion, nori

→ London 2020

J 3hrs - soy based chicken & pork broth

⟨⟨⟨ chijire wave & medium thickness

▼ pork belly, nitamago egg, naruto, menma bamboo,

CHICKEN SPICY

SOY

15.25

CHICKEN

15.60

TONKOTSU

15.60

SALT

15.60

14.95

→ Fukuoka 1947

函館塩みぁめん

鵜自溺らぁめん

→ Osaka 2005 J 12 hrs - chicken broth ∰ smooth chijire wave & r

博多豚骨らぁめん

Tori Paitan Ramen

chicken, nitamago egg, menma bamboo

Hakata Tonkotsu Ramen

Hakodate Shio Ramen

→ Hakodate 1884 J 6hrs - salt based chicken & pork broth ⟨⟨⟨ chijire wave & medium thickness

MISO SPICY VEGAN

Vegan Miso Ramen

→ London 2020
 J 1hr - miso based vegetable broth

J 12hrs - tonkotsu based pork broth

hosomen thin & straight
pork belly, takana mustard leaf, nitamago egg, red ginger,
kikurage mushrooms, spring onion, nori

pork belly, umeboshi pickle, naruto, nitamago egg, menma bamboo, kikurage mushrooms, spring onion, nor

hosomen thin & straight
 ganmo tofu, piri piri sauce, broccoli, menma bambo
 kikurage mushrooms, nori

ザ・横丁らぁめん

旨幸鷄白鶸らぁめん



→ Sapporo 1955
 J 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

担々めん



SESAME SPICY

Tantan Men Ramen

→ Tokyo 1958
 J 3hrs - sesame based chicken & pork broth
 ((m) hosomen thin & straight
 → minced pork, chilli oil, jalapeño, pak choi, nitamago egg,



#### TONKOTSU

態本豚骨らぁめん

Kumamoto Tonkotsu Ramen

→ Kumamoto 1950
 J 12hrs - tonkotsu based pork broth
 ⋘ hosomen thin & straight
 pork belly, garlic oil, fried garlic, nitamago egg, bea red ginger, kikurage mushrooms, spring onion, nori



#### SOY

東京醤油らぁめん

Tokyo Shoyu Ramen

14.25

Tokyo 1910

J 3hrs - soy based chicken & pork broth { chijire wave & medium thickness pork belly, nitamago egg, naruto, menma



#### TONKOTSU

カルボナーラ豚骨らぁめん

Carbonara Tonkotsu Ramen

トッピング EXTRA TOPPINGS

Kaedama Extra Noodles 2.60

an extra portion of noodles for your remaining soup, as per tradition kaedama

→ London 2023
 J 12hrs - tonkotsu carbonara "tare" sauce
 ∰ futomen thick & straight
 → dry-cured british bacon, grana padano, egg yolk, crispy bacon crumbs, black pepper, nori



Char Siu Pork Belly 3.60 Nitamago Egg 2.60

Menma Bamboo 3.0

Red Ginger 1.40 VEGAN Nori 1.60 VEGAN

Ganmo Tofu 3.00

SPICY VEGAN Piri Piri Spicy Sauce 1 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%)

RETRO RAMEN

Hakata Tonkotsu Ramen Tokyo Shoyu Ramen

Vegan Miso Ramen

Any Highball or Cocktail

SPICY VEGAN

Mochi 2pcs

matcha / mango / matcha dark chocolate / mixed

Yuzu Sorbet 2 scoops VEGAN Chocolate Mochi Donut

Ice Cream Stack

\*Plant based ice cream option availabl

## 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



エビ天らどん Prawn Tempura Udon 14.50

prawn tempura, wakame seaweed, spring onion, kamaboko



豚骨らどん Tonkotsu Udon 14.50

tonkotsu broth, bbq pork, takana mustard leaf, nitamago egg, red ginger, kikurage mushrooms, spring onion, nori



きつねらどん 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



Tenzaru Udon 13.00

chilled udon noodles, prawn tempura 2pcs, dipping sauce, spring onion,

## 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

YOKOCHO



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

chilled soba noodles, dipping sauce, spring onion, wasabi, nori



夭ざるそば Tenzaru Soba 13.00

chilled soba noodles, prawn tempura 2pcs, dipping sauce, spring onion

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







### **PANTON YOKOCHO**

retro ramen downtown

ramenyokocho.con

## ヒラタバンズ

**HIRATA BUNS** 

SPICY

焼豚バン

Char Siu Pork

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



鶏唐揚げバン

Chicken Karaage Bun 5.95

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



かぼちゃコロッケバン

pumpkin croquette, lettuce, cucumber, hirata

SPICY

prawn tempura, lettuce, cucumber, hirata



Bun 5.95



Pumpkin Croquette Bun 5.95

sauce, japanese mayo

海老天バン Prawn Tempura Bun 6:80 sauce, japanese mayo

## おつまみ

SIDES

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



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 jalape



Arabiki Sausages 4.00 smoky japanese style mini pork sausages



海老カツ

Prawn Katsu 4.00 succulent fried shrimp cutlet, original



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

#### 塩胡椒味の手羽先の唐揚げ

Shio Kosho 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

#### 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



Cheese Tsukune Yakitori 3pcs 8.80

chicken meatball with teriyaki glaze toppe with cheese



Kimchi 4.70 spicy korean pickled cabbage



#### VEGAN

横丁サラダ

Yokocho Salad 5.70 seaweed, crisp chijire ramen noodles



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



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

Scan the QR code

Order all your food

and drinks on the app

on your table

Salmon Sashimi 3pcs 7.80

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













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

#### BEER& CIDER ビール&サイダー



50ml

Beer Bucket 23.00 5 bottles of asahi

Kirin Nama Draft 4.6% 1/2 pint 5.00 served japanese style with super froth pint **7.20** 

Japanese Ice Beer 4.6% 1/2 pint 5.10 refreshing ice cold japanese beer with a frozen icy top pint **7.30** 

Asahi Draft 5.0% 1/2 pint 4.95 served japanese style with super froth 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 ウィスキー&スピリッツ

Suntory Toki Whisky

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

SAKE 日本酒

Nihon Sakari No.14 glass 100ml 6.50 carafe 300ml **17.00** Hyogo, Junmai

chilled / room temp / warm bottle 720ml **36.00** a rich textured and refreshingly dry tasting sake

glass 100ml **7.00** Gekkeikan Tarusake

Kyoto, Speciality Style carafe 300ml 18.20

chilled / room temp / warm japanese cedar gives a spicy nose with a hint of seaweed

Gekkeikan Nigori glass 100ml **7.10** 

Kyoto, Cloudy Honjozo bottle 300ml **19.90** chilled bottle 720ml **39.00** 

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

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



PLUM WINE 梅酒

On The Rocks or with Soda

Gekkeikan Umeshu

glass 75ml **6.90** with soda 7.90 bottle 450ml 35.00

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.

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#### WINE ワイン

#### WHITE

El Ninot De Paper Sauvignon Blanc glass 125ml 6.20 glass 175ml 7.30 bottle 750ml 26.00

ROSE

Mirabello Pinot Grigio Rose glass 125ml 6.20 glass 175ml **7.80** bottle 750ml 29.00

**RED** 

Andes Peak Merlot

glass 125ml 6.20 Chile glass 175ml 7.30 bottle 750ml 27.00

#### COCKTAILS カクテル

Dirty Lychee

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

Tiki Passion 12.50

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

10.00 Limoncello Chūhai

shochu mixed with limoncello, topped with soda water

11.50 Yopparai Melon Cream Soda vanilla ice cream float with melon soda and midori liqueur and is

garnished with a maraschino cherry plant based ice cream option available (ve)

Kiichigo Sour 11.50

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

Toki Highball 11.50 suntory toki whisky topped with soda water

Melon Sour 11.50 melon soda, shochu, lemonade

Gin&Tonic 10.00

bombay gin and tonic water





#### SOFT DRINKS ソフトドリンク

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

150ml 3.70

#### TEA お茶

Schweppes

Tonic | Soda

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

#### **UESHIMA** COFFEE 珈琲

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

#### **DESSERTS**

#### Sakura Mochi Donut Ice Cream Stack

6.80

sakura mochi donut, matcha ice cream and strawberry pocky stick



#### Chocolate Mochi Donut Ice Cream Stack

chocolate mochi donut, vanilla ice cream and chocolate pocky stick



Mochi 1pc **2.90** Matcha | Mango | Matcha Dark Chocolate 3pcs **7.50** 8pcs **18.00** 

Mochi Ice Cream 1pc 2.95 Mango & Passion Fruit | 3pcs 8.50 Vegan Miso Chocolate & Cookie Dough VEGAN 8pcs 19.50

Ice Cream 2 scoops 4.60 Matcha / Black Sesame / Chocolate Miso / Vanilla / Vegan Mango VEGAN / Vegan Vanilla VEGAN

Yuzu Sorbet VEGAN 2 scoops 4.60



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