

# ラーメン RAMEN

→ Place of Origin, Year Created    🎵 Type of Broth    🍜 Type of Noodles    🍖 Toppings



**MISO**  
札幌味噌らめん  
**Sapporo Miso Ramen**  
15.50

→ Sapporo 1955  
🎵 3hrs - miso based chicken & pork broth  
🍜 smooth chijire wave & medium thickness  
🍖 beansprouts, bbq pork belly, minced pork, corn, pak choi, nitamago egg, butter, nori seaweed, spring onion



**CHICKEN SPICY**  
旨辛鶏白湯らめん  
**Spicy Tori Paitan Ramen**  
16.50

→ Unknown  
🎵 12 hrs - chicken broth  
🍜 smooth chijire wave & medium thickness  
🍖 top secret spicy gochujang sauce, grilled chicken, nitamago egg, menma bamboo shoots, cabbage, spring onion, beansprouts, kikurage mushrooms, nori seaweed, chili threads



おすすめ!  
RECOMMENDED

**SOY**  
ザ・横丁らめん  
**The Yokocho Ramen**  
14.95

→ London 2020  
🎵 3hrs - soy based chicken & pork broth  
🍜 chijire wave & medium thickness  
🍖 menma bamboo shoots, bbq pork belly, spring onion, cabbage, extra pork belly, naruto fish cake, nitamago egg, nori seaweed



**SESAME SPICY**  
担々めん  
**Tantan Men Ramen**  
15.50

→ Tokyo 1958  
🎵 3hrs - sesame based chicken & pork broth  
🍜 hosomen thin & straight  
🍖 minced pork, menma bamboo shoots, pak choi, nitamago egg, chilli oil, jalapeño, beansprouts



**CHICKEN**  
鶏白湯らめん  
**Tori Paitan Ramen**  
15.50

→ Unknown  
🎵 12 hrs - chicken broth  
🍜 smooth chijire wave & medium thickness  
🍖 grilled chicken, nitamago egg, menma bamboo shoots, spring onion, beansprout, kikurage mushrooms, nori seaweed



**TONKOTSU**  
熊本豚骨らめん  
**Kumamoto Tonkotsu Ramen**  
15.50

→ Kumamoto 1950  
🎵 12hrs - tonkotsu based pork broth with garlic oil & fried garlic  
🍜 hosomen thin & straight  
🍜 Noodle Firmness: futsuu standard, katamen hard, barikata very hard, konaotoshi submerged briefly to remove flour dust only  
🍖 kikurage mushrooms, bbq pork belly, spring onion, nitamago egg, nori seaweed, red ginger, beansprouts



**TONKOTSU**  
博多豚骨らめん  
**Hakata Tonkotsu Ramen**  
15.50

→ Fukuoka 1947  
🎵 12hrs - tonkotsu based pork broth  
🍜 hosomen thin & straight  
🍜 Noodle Firmness: futsuu standard, katamen hard, barikata very hard, konaotoshi submerged briefly to remove flour dust only  
🍖 kikurage mushrooms, bbq pork belly, spring onion, takana mustard, nitamago egg, nori seaweed, red ginger



**SOY**  
東京醤油らめん  
**Tokyo Shoyu Ramen**  
13.95

→ Tokyo 1910  
🎵 3hrs - soy based chicken & pork broth  
🍜 chijire wave & medium thickness  
🍖 menma bamboo shoots, bbq pork belly, spring onion, naruto fish cake, nitamago egg, nori seaweed



**SALT**  
函館塩らめん  
**Hakodate Shio Ramen**  
15.50

→ Hakodate 1884  
🎵 6hrs - salt based chicken & pork broth  
🍜 chijire wave & medium thickness  
🍖 menma bamboo shoots, spring onion, bbq pork belly, nitamago egg, naruto fishcake, nori seaweed, umeboshi pickled ume fruit



**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  
🍖 spicy piri piri sauce, ganmo tofu, menma bamboo shoots, kikurage mushrooms, tenderstem broccoli, nori seaweed



**TOMATO VEGAN**  
ビーガンナポリタンらめん  
**Vegan Napoli Ramen**  
14.95

→ London 2020  
🎵 1hr - tomato based vegetable broth  
🍜 smooth chijire wave & medium thickness  
🍖 grilled tomato, grilled mushroom, basil, vegan cheese

トッピング EXTRA TOPPINGS		
Kaedama Extra Noodles 2.60	BBQ Pork Belly 3.60	<b>VEGAN</b> Ganmo Tofu 3.00
request refill noodles for your remaining soup, as per tradition kaedama are only available for hakata tonkotsu ramen and kumamoto tonkotsu ramen	Nitamago Egg 2.60	<b>SPICY VEGAN</b> Piri Piri Spicy Sauce 1.60
<b>VEGAN</b> Menma 3.00	<b>VEGAN</b> Red Ginger 1.40	<b>VEGAN</b> Tender Broccoli 2.60
	<b>VEGAN</b> Nori Seaweed 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.

## 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**

YOKOCHO Chocolate Mochi Donut Ice Cream Stack

\*Plant based ice cream option available

メロンクリームソーダ  
好きのための  
メロメロよこちょう  
セットメニュー♪



## 自家製うどん HOMEMADE UDON NOODLES

Our udon noodles are handmade daily in our noodle kitchen using specialist udon flour from Japan, creating perfectly chewy bouncy 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 fish cake



エビ天うどん  
**Prawn Tempura Udon**  
14.50

prawn tempura 2pcs, wakame seaweed, spring onion, kamaboko fish cake



豚骨うどん  
**Tonkotsu Udon**  
14.50

kikurage, bbq pork belly, spring onion, takana mustard, nitamago egg, nori, red ginger



きつねうどん  
**Kitsune Udon**  
10.40

fried tofu, spring onion, kamaboko fish cake

## 和そば SOBA NOODLES

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



和牛そば  
**Wagyu Beef Soba**  
17.70

wagyu beef, spring onion, kamaboko fish cake



エビ天そば  
**Prawn Tempura Soba**  
14.50

prawn tempura 2pcs, wakame seaweed, spring onion, kamaboko fish cake



きつねそば  
**Kitsune Soba**  
10.40

fried tofu, spring onion, kamaboko fish cake



**PANTON YOKOCHO**  
retro ramen downtown

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

ramenyokochō.com

@ramenyokochō

## ヒラタバンス

### HIRATA BUNS

SPICY

焼豚パン

#### BBQ Pork Bun 5.95

char siu bbq pork belly, lettuce, cucumber, hirata spicy sauce with japanese mayo

SPICY

鶏唐揚げパン

#### Chicken Karaage Bun 5.95

soy marinated japanese fried chicken karaage, lettuce, cucumber, hirata spicy sauce with japanese mayo

SPICY VEGETARIAN

かぼちゃコロッケパン

#### Pumpkin Croquette Bun 5.95

pumpkin croquette, lettuce, cucumber, hirata spicy sauce with japanese mayo (careful the pumpkin croquette can be very hot!)

SPICY

海老天パン

#### Prawn Tempura Bun 6.80

prawn tempura, lettuce, cucumber, spicy hirata sauce with 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 fried chicken karaage with japanese mayo

海老の天ぷら

#### Prawn Tempura 4pcs 9.90

light and crispy prawn tempura served with grated daikon radish, ginger and tempura sauce

たこ焼き

#### Takoyaki 9.30

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

SPICY

スパイシーたこ焼き

#### Spicy Takoyaki 9.80

deep fried diced octopus balls, takoyaki brown sauce, bonito flakes, aonori, fresh chilli, red ginger with special japanese spicy mayo sauce

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 with our original spicy sauce



横丁サイコロステーキ

#### Wagyu Diced Steak 22.90

uk wagyu chuck roll beef served medium, sweet corn, tenderstem broccoli, beansprouts, red pepper, yakiniku miso sauce, served in a hot yakiniku pan



塩胡椒味の手羽先の唐揚げ

#### Shio Koshu Wings 8.30

hot and crispy salt & pepper chicken wings dusted with karaage flour for a traditional flavour and crunch



SPICY

ピリ辛韓国風手羽先の唐揚げ

#### Spicy Korean Wings 8.95

hot and crispy chicken wings marinated in gochujang, sweet chilli sauce & sesame



VEGAN

さつまいもフライドポテト

#### Fried Sweet Potato 4.00

fried sweet potato wedges with sprinkled aonori



焼き鳥

#### Chicken Yakitori 3pcs 8.80

chicken thigh 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



和牛サラダ

#### Wagyu Beef Salad 17.50

british wagyu beef tataki, mixed salad, tomato, potato, garlic chips, sesame & sweet soy dressing



VEGAN

横丁サラダ

#### Yokocho Salad 5.70

seaweed, crisp chijire ramen noodles and sesame dressing



VEGAN

枝豆

#### Edamame 4.95

hakata yuzu sea salt



SPICY VEGAN

スパイシー枝豆

#### Spicy Edamame 5.50

special 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 Napoli 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!

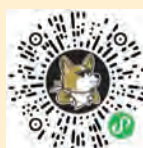


1. Scan the QR code on your table
2. Enter your details
3. Sign up to our news
4. Show your sign up email to staff to get your card!

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



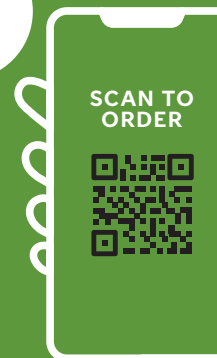
Pick one up on your way out

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"

# 横丁焼肉セット

## YOKOCHO YAKINIKU SET 22.90

UK Wagyu Harami Skirt OR UK Wagyu Chuck Roll OR UK Wagyu Ox Tongue  
+ UK Chicken Thigh OR Prawn OR Sausage OR Squid  
+ Courgette OR Eryngii  
+ Kimchi OR Mini Salad  
+ White Rice

《 Japanese Ice Beer 1/2 pint + 5.10 / pint + 7.30 》

英国産和牛はらみ

UK Wagyu  
Harami Skirt

14.60



英国産和牛ロース

UK Wagyu  
Chuck Roll

10.40



英国産和牛タン

UK Wagyu  
Ox Tongue

12.50



英国産鶏もも肉

UK Chicken  
Thigh

6.20



海老

Prawn

8.80



ソーセージ

Sausage

5.70



イカ

Squid

8.30



コジエット

Courgette

3.60



たまねぎ

Onion

2.60



エリンギ

Eryngi

mushroom

4.40



白米

White Rice

3.00



**PANTON YOKOCHO**  
retro ramen downtown

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**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 4.95****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 7.30**

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

**Suntory Hakushu 13.00**

Whisky Distiller's Reserve light, easy drinking, refreshing with heavy notes of green fruit and subtle smoky

**Etsu Gin 9.60****Limoncello 5.20****Ketel One Vodka 7.80****SHOCHU** 焼酎

On The Rocks, Mizuwari or Neat

**Kyoya Kanro**

Miyazaki, Sweet Potato

**glass 75ml 5.50****bottle 900ml 54.00****Satsuma Kannoko**

Kagoshima, Barley

**glass 75ml 6.90****bottle 720ml 57.00****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****Les Versant Pinot Noir IGP**

France

**glass 125ml 8.30****glass 175ml 9.40****bottle 750ml 38.00****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****carafe 300ml 19.80****Gekkeikan Nouvelle**

Kyoto, Junmai Ginjo chilled / room temp / warm distinctly florid and refreshing fruity aroma with a rice-prominent flavour

**glass 100ml 7.50****carafe 300ml 20.00****bottle 720ml 46.00****Born "Gold"**

Fukui, Junmai Daiginjo

chilled / room temp / warm layers of smooth and even fruit tones ranging from grapes and pears, to applesauce and a hint of citrus

**glass 100ml 8.50****carafe 300ml 25.00****bottle 720ml 60.00****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 9.00****carafe 300ml 24.00****bottle 720ml 55.00****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****Nihon Sakari No.11**

Hyogo, Junmai Daiginjo

chilled / room temp / warm silky smooth sake with a crisp, tropical palate

**glass 100ml 11.00****carafe 300ml 30.00****bottle 720ml 68.00****Kamoshibito Kuheiji Eau Du Desir**

Aichi, Junmai Daiginjo

Chilled

spritzy, lively and zesty with a clean, crisp and balanced finish

**glass 100ml 14.00****carafe 300ml 38.00****bottle 720ml 79.00****PLUM WINE** 梅酒

On The Rocks or with Soda

**Gekkeikan Umeshu****glass 75ml 6.20****with soda 7.20****bottle 450ml 34.00****Nakata Yuzu Umeshu****glass 75ml 8.00****with soda 8.95****bottle 720ml 52.00****Umenishiki Umeshu With Plum****110ml 8.30****with soda 8.90****Choya Sparkling Umeshu****glass 125ml 8.30****bottle 750ml 42.00****SAKE FLIGHT** 利き酒

3 Servings of 50ml Each Chilled | Room Temp | Warm

**YOKOCHO SAKE FLIGHT 11.00**

Tarusake 15% abv | Speciality Style

Denshou 16.5% abv | Daiginjo

Nigori 10% abv | Cloudy

**SHOWA SAKE FLIGHT 12.00**

Tokusen 16.5% abv | Honjozo

Daiginjo 15.5% abv

Yamadanihiki 15.0% abv | Karakuchi Junmai

**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) 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)



## 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**

## SOFT DRINKS ソフトドリンク

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

## TEA お茶

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

## UESHIMA COFFEE 珈琲

Espresso	s. <b>3.00</b>
espresso shot, rich, bold and balanced	d. <b>4.10</b>
Americano	<b>3.70</b>
long black coffee, the japanese style, rich and balanced	
Cappuccino	<b>4.00</b>
espresso with textured milk, rich and creamy	
Latte	<b>4.00</b>
espresso with steamed milk, smooth and indulgent	

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**PANTON-YOKOCHO**  
retro. ramen downtown



**PANTON YOKOCHO**

retro ramen downtown

# HIGHBALLS <sup>A<sup>N</sup>D</sup> COCKTAILS



フローズンも  
あひしー？

ダーティーライチ

DIRTY LYCHEE

**TRY ME  
FROZEN!!**

11.50

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



ティキパッション

TIKI PASSION

11.50

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



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

## NEW IN



メロンサワー

Melon Sour 11.50

melon soda, shochu, lemonade

赤ちようちん

Red Lantern 11.50

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

うめ酒&ゆずジャスミンティー

Umeshu Yuzu

Jasmine Tea 11.50

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

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



リモンチェロチューハイ

LIMONCELLO CHŪHAI

10.00

shochu mixed with limoncello, topped with soda water



焼酎サワー

SHOCHU SOUR

11.50

shochu and sour mix



ゼドローニ

CEDRONI

11.50

japanese twist on the classic negroni with campari, martini rosso, tarusake and benedectine

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

# 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)**



**PANTON  
YOKOCHO**  
retro ramen downtown



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 manga 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

## HAPPY HOUR

Mon-Thu 4pm-7pm

All Cocktails £8 | 20% on all Gekkeikan Sake

## 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







# UMESHU DESSERT PAIRING MENU

**Vanilla Ice Cream 2 scoops** **10.00**

**Gekkeikan Umeshu 75ml**

We recommend to pour the umeshu over the ice cream for a more decadent combination

**Chocolate or Sakura** **13.80**

**Mochi Donut Ice Cream Stack**

**Choya Sparkling Umeshu 125ml**

A great pairing to finish off your meal with!



**Mochi Mango and** **13.50**

**Passion Fruit Ice Cream 3 scoops**

**Nakata Yuzu Umeshu 75ml**

A zesty and fruity combination

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**Discover the different tastes and aromas of our premium Japanese plum wine range with 3 different servings of 50ml each.**

**Umeshu Flight Chilled only** **11.00**

Choya Sparkling 5.5% abv | Sparkling

Gekkeikan Umeshu 19% abv | Sweet

Nakata Yuzu 12% abv | Citrusy

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