BREAKFAST

UDON NOODLE

Kake かけ Vo — 5.40 · 9.60 (Half · Full)
plain

Kama Tama 釜玉 V — 9.90
egg, soy sauce and spring onion

Kitsune きつね Vo — 12.90
sweet tofu and spring onion

Curry カレー Ve — 14.80
curry soup

English Breakfast — 15.40
イングリッシュブレックファスト
egg, bacon and shiitake

SMALL PLATES

Umeboshi 梅干し Ve — 3.90
pickled plums

Onsen Tamago 温泉卵 — 4.00
poached egg in chilled fish dashi

Otsukemono 自家製漬け物 Ve — 5.40
homemade pickles

Kinoko Nametake 木の子なめたけ Ve — 11.10
marinated mushrooms

Yakizakana 焼き魚 — 11.60
grilled fish

Rice ご飯 Ve — 3.80

Miso Soupみそ汁 — 4.80

Wakame Soup わかめスープ Ve — 4.80

RICE

Okayu お粥とお供 Vo — 12.60
porridge-pickles, tsukudani and egg

Kinoko 木の子粥 Ve — 13.60
porridge and mushrooms

Kedgeree ケジェリー — 13.80
porridge with smoked haddock, poached egg and curry

English Breakfast — 15.40
お粥とイングリッシュブレクファスト
fried egg, bacon and shiitake porridge with miso soup

Japanese Breakfast 焼き魚 — 16.10
grilled fish, rice, miso soup and pickles

V vegetarian

Ve vegan

Vo vegetarian option

allergies and intolerances please ask a member of staff

water is filtered on site

a discretionary service charge of 12.5% will be added to your bill. all service charge is distributed amonst the staff

SOFT DRINKS

Iced Barley Tea 麦茶 — 2.90
lightly roasted grains — 250ml

Coke/Diet Coke — 3.30
コーラ/ダイエットコーラ — 330ml

Hot Japanese Tea ほうじ茶 — 3.30 · 6.20
lightly roasted green tea — teapot for 1 · for 2

Filter Coffee — 3.50
コーヒー — free refill

Lemonade (homemade) 自家製レモネード — 3.60
bright & zesty 250ml

Apple Juice りんごジュース — 4.20
cloudy apple juice — 250ml

Hot Ginger (homemade) 生姜湯 — 4.10
warm & invigorating — cup

Extra Toppings

Tamago 温泉卵 poached egg V — 3.30

Wakame ワカメ wakame seaweed Ve — 4.20

Natto 納豆 fermented soy beans — 4.80

UDON NOODLE

Atsu-Atsu あつあつ

[Hot Udon in Hot Broth]

Kake かけ Vo plain	5.40・9.60 Half・Full
Kitsune きつね Vo sweet tofu with spring onion	12.90
Buta Miso 豚味噌 pork miso	13.20
Tempura 天ぷら prawn tempura	14.20
Tori 鶏 chicken	14.20
Curry カレー Ve curry soup	14.80
Saba 鯖と青菜 smoked mackerel and green leaves	14.90
Kaiso 海藻 Ve mixed seaweeds	15.60
Kinoko 木の子のくるみ味噌 Ve mushrooms with walnut miso	15.60
Niku 肉 beef (served rare)	15.60
Lamb Cumin Miso ラムクミン味噌うどん lamb mince with cumin miso and herbs	15.80
Kamo 鴨 duck	17.10

Hiya-Atsu ひやあつ

[Cold Udon with Hot Broth]

Hiya-Atsu ひやあつ Vo plain	9.60
Buta Hiya -Atsu 豚味噌ひやあつ pork miso	13.20
Tori Hiya-Atsu 鶏ひやあつ chicken	14.20
Kinoko Hiya-Atsu Ve 木の子のくるみ味噌ひやあつ mushrooms with walnut miso	15.60
Lamb Cumin Miso Hiya-Atsu ラムクミン味噌ひやあつ lamb mince with cumin miso and herbs	15.80
Yasai Ten Hiya-Atsu V 野菜天ひやあつ vegetable tempura	17.10
Ten Hiya-Atsu 天ひやあつ prawn and vegetable tempura	18.50
Kamo Hiya-Atsu 鴨ひやあつ duck	17.10

Hiya-Hiya ひやひや

Zaru Udon

[Cold Udon with Cold Sauce to Dip]

Zaru ざる Vo plain	9.60
Zaru Gomadare ざる胡麻だれ Ve sesame sauce	10.80
Yasai Tenzaru 野菜天ざる V vegetable tempura	17.10
Tenzaru 天ざる prawn and vegetable tempura	18.50

Hiyashi Udon

[Cold Udon with Cold Sauce to Pour]

Hiyashi Kitsune 冷しきつね Vo sweet tofu and spring onion	12.90
Hiyashi Buta Miso 冷やし豚味噌 pork miso	13.20
Hiyashi Saba 冷やし鯖と青菜 smoked mackerel and green leaves	14.90
Hiyashi Kaiso 冷し海藻 Ve mixed seaweeds	15.60
Hiyashi Lamb Cumin Miso ラムクミン味噌うどんひやあつ lamb mince with cumin miso and herbs	15.80
Hiyashi Kinoko 冷やし木の子 Ve marinated mushrooms and shiso	16.10

V vegetarian Ve vegan Vo vegetarian option

Extra Toppings

Tanuki たぬき tempura batter	1.10
Tamago 温泉卵 V poached egg	3.30
Prawn Tempura えび天 prawn tempura	4.70
Wakame わかめ Ve wakame seaweed	4.20
Natto 納豆 Ve fermented soy beans	4.80

DONBURI all served with miso soup

[Rice in a bowl with...]

Gyudon 牛丼 — 15.60
beef

Chicken Kara-age don — 16.50
fried chicken and egg 鶏の唐揚げで親子丼

Yasai Tendon 野菜天丼 — 17.20
vegetable tempura
(served with wakame soup) V

Tendon 天丼 — 19.20
2 prawns and vegetable tempura

Ten-Tojidon 天とじ丼 — 19.20
2 prawns and egg

V vegetarian

Ve vegan

Vo vegetarian option

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SMALL PLATES

Umeboshi 梅干し Ve — 3.90
pickled plums

Onsen Tamago 温泉卵 — 4.00
poached egg in chilled fish dashi

Otsukemono 自家製漬け物 Ve — 5.40
homemade pickles

Kaiso Sunomono Ve — 8.90
胡瓜と海藻と生姜の酢の物
cucumber, seaweed and ginger salad

Namayasai Green Salad Ve — 10.20
ナマヤサイ農園のグリーンサラダ
namayasai farm greens, shiso & spring onion salad

Kakuni アップルサイダーで豚の角煮 — 10.80
braised pork belly with cider

Kinoko Nametake 木の子のなめたけ Ve — 11.10
marinated mushrooms

Atsu-Age 厚揚げの網焼き Ve — 11.30
fried and grilled tofu

Chicken Kara-age 鶏の唐揚げとピクルス — 11.30
marinated and fried chicken with pickles

Yasai Ten Mori 野菜天ぷら盛り合わせ V — 12.80
vegetable tempura

Ten Mori 天ぷら盛り合わせ — 18.90
2 prawns and vegetable tempura

Rice ご飯 Ve — 3.80

Miso Soup みそ汁 — 4.80

Wakame Soup わかめスープ Ve — 4.80

Extra Toppings

Tanuki たぬき — 1.10
tempura batter

Tamago 温泉卵 V — 3.30
poached egg

Prawn Tempura えび天 — 4.70
prawn tempura

Wakame わかめ Ve — 4.20
wakame seaweed

Natto 納豆 Ve — 4.80
fermented soy beans

DRINKS

Beer

Asahi アサヒ — **6.00**
crisp japanese lager (4.6%) — 330ml

Kernel - Table Beer カーネル — **8.10**
easy drinking session pale ale (～3.0%) — 500ml

Sake

Ozeki One Cup (cold/hot) — **8.90**
ワンカップミニ「大関」 — 100ml
basic & fun sake

Kappa Cup (cold/hot) — **13.90**
カッパカップ「黄桜」梅酒「福寿」 — 200ml
well balanced off dry sake

Kawatsuru (cold/hot) — **8.70・16.80**
川鶴旨口純米酒 — 90ml・175ml
light & dry

Wine

Defy Can 白ワイン — **12.50**
organic italian red, white or orange — 250ml
(each can contains two 125ml glasses)

Umeshu

Choya Umeshu チョーヤ梅酒(カップ) — **12.50**
premium umeshu with ume plum (17%) — 50ml

Soft Drinks

Iced Barley Tea 麦茶 — **2.90**
lightly roasted grains — 250ml

Coke/Diet Coke — **3.30**
コーラ/ダイエットコーラ — 330ml

Hot Japanese Tea ほうじ茶 — **3.30・6.20**
lightly roasted green tea — teapot for 1・for 2

Lemonade (homemade) 自家製レモネード — **3.60**
bright & zesty — 250ml

Apple Juice りんごジュース — **4.20**
cloudy apple juice — 250ml

Hot Ginger (homemade) 生姜湯 — **4.10**
warm & invigorating — cup

FREE FROM GLUTEN

Using gluten free soy sauce...

DONBURI

all served with miso soup

Rice in a bowl with...

Sabadon 鯖丼 smoked mackerel and green leaves	15.30
Oyakodon 親子丼 chicken and egg	15.50
Kinoko-Tamago don 木の子玉子丼 mushrooms and egg	17.50

SOUP

Hot fish broth with...

Saba 鯖と青菜 smoked mackerel and green leaves	11.10
Tori 鶏 chicken	11.30
Kinoko 木の子 mushrooms and cabbage	12.20

SMALL PLATES

Umeboshi 梅干し pickled plum	3.90
Atsu-Age 厚揚げの網焼き fried and grilled tofu	11.30
Rice ご飯	3.80
Miso Soup みそ汁	4.80
Wakame Soup わかめスープ	4.80

EXTRA TOPPINGS

Natto 納豆 fermented soy beans	4.80
Wakame わかめ wakame seaweed	4.20
Tamago 温泉卵 poached egg	3.30

FREE FROM GLUTEN