



April 2026



bitter leaves, fennel and blood orange salad with citrus tofu dressing 10.90

フェンネルとブラッドオレンジとカステルフランコのほろ苦サラダ

spinach miso veloute with pickled clams and sea herbs 13.40

ほうれん草のすり流しとあさり



Squid kakiage tempura with tarragon and lemon 14.60

烏賊とタラゴンとレモンのかき揚げ

Miso hake with morning glory ohitashi 16.40

ヘイクの味噌漬け焼きと空芯菜のおひたし



Home style chicken udon 17.20

行者にんにくと唐辛子と鶏のハラールうどん



SPECIALS

BREAKFAST

UDON NOODLE

Kake かけ Vo plain	5.40 • 9.80 Half • Full
Kama Tama 釜玉 V egg, soy sauce and spring onion (no broth)	10.40
Kitsune きつね Vo sweet tofu and spring onion	13.50
Curry カレー Ve curry soup	15.00
English Breakfast イングリッシュブレックファスト egg, bacon and shiitake +extra egg 3.00 +extra bacon 3.00	16.20
Kinoko 木の子のくるみ味噌 Ve mushrooms with walnut miso	16.70

Hiyashi Udon

[Cold Udon with Cold Sauce to Pour]

Hiyashi Kitsune 冷しきつね Vo sweet tofu and spring onion	13.50
Hiyashi Kinoko 冷やし木の子 Ve marinated mushrooms and shiso	17.70

RICE

Tamago-Gohan Breakfast 温泉たまごのねこまんまごはん onsen tamago, bonito shaves, pickles and rice with miso soup	12.60
English Breakfast とイングリッシュブレックファスト fried egg, bacon and shiitake rice with miso soup	16.20
Japanese Breakfast 焼き魚 grilled fish, rice, miso soup and pickles	16.90

V vegetarian

Ve vegan

Vo vegetarian option

Allergies and intolerances please ask a member of staff

Water is filtered on site and charged at £1 per bottle

A discretionary service charge of 12.5% will be added to your bill. All service charge is distributed amongst the staff

SMALL PLATES

Umeboshi 梅干し Ve pickled plums	4.10
Onsen Tamago 温泉卵 poached egg in chilled fish dashi	4.20
Otsukemono 自家製漬物 Ve homemade pickles	6.30
Kinoko Nametake 木の子なめたけ Ve marinated mushrooms	12.40
Yakizakana 焼き魚 grilled fish	12.20
Rice ご飯 Ve	4.00
Miso Soup みそ汁	4.80
Wakame Soup わかめスープ Ve	4.80

SOFT DRINKS

Iced Barley Tea 麦茶 lightly roasted grains	3.00 250ml
Coke/Diet Coke コーラ/ダイエットコーラ	3.50 330ml
Hot Japanese Tea ほうじ茶 lightly roasted green tea	3.50 • 6.50 teapot for 1 • for 2
Filter Coffee コーヒー	3.70 free refill
Lemonade (homemade) 自家製レモネード bright & zesty 250ml	3.80
Apple Juice りんごジュース cloudy apple juice	4.40 250ml
Hot Ginger (homemade) 生姜湯 warm & invigorating	4.30 cup
Seasonal Shrub (homemade) 自家製シュラブ refreshing & fruity	5.00 250ml

Extra Toppings

Tamago 温泉卵 poached egg V	3.50
Wakame ワカメ wakame seaweed Ve	4.20
Natto 納豆 fermented soy beans Ve	4.80



UDON NOODLE

Atsu-Atsu あつあつ

[Hot Udon in Hot Broth]

Kake かけ Vo plain	5.40 · 9.80 Half · Full
Kitsune きつね Vo sweet tofu with spring onion	13.50
Buta Miso 豚味噌 pork miso	14.90
Tempura 天ぷら prawn tempura	14.90
Tori 鶏団子 hen meat dumplings	14.90
Curry カレー Ve curry soup	15.00
Saba 鯖と青菜 smoked mackerel and green leaves	15.60
Home Style Chicken HALAL 鶏と唐辛子[ハラール] braised chicken and chilli	16.70
Lamb Cumin Miso ラムクミン味噌うどん lamb mince with cumin miso and herbs	16.60
Kinoko 木の子のくるみ味噌 Ve mushrooms with walnut miso	16.70
Niku 肉 beef (served rare)	16.90
Kamo 鴨 duck	18.00

Hiya-Atsu ひやあつ

[Cold Udon with Hot Broth]

Hiya-Atsu ひやあつ Vo plain	9.80
Buta Hiya -Atsu 豚味噌ひやあつ pork miso	14.90
Tori Hiya-Atsu 鶏団子ひやあつ hen meat dumplings	14.90
Lamb Cumin Miso Hiya-Atsu ラムクミン味噌ひやあつ lamb mince with cumin miso and herbs	16.60
Kinoko Hiya-Atsu Ve 木の子のくるみ味噌ひやあつ mushrooms with walnut miso	16.70

Niku Hiya-Atsu 肉ひやあつ beef (served rare)	16.90
Yasai Ten Hiya-Atsu V 野菜天ひやあつ vegetable tempura	18.00
Ten Hiya-Atsu 天ひやあつ prawn and vegetable tempura	19.40
Kamo Hiya-Atsu 鴨ひやあつ duck	18.00

Hiya-Hiya ひやひや

Zaru Udon

[Cold Udon with Cold Sauce to Dip]

Zaru ざる Vo plain	9.80
Zaru Gomadare ざる胡麻だれ Ve sesame sauce	11.30
Yasai Tenzaru 野菜天ざる V vegetable tempura	18.00
Tenzaru 天ざる prawn and vegetable tempura	19.40

Hiyashi Udon

[Cold Udon with Cold Sauce to Pour]

Hiyashi Kitsune 冷しきつね Vo sweet tofu and spring onion	13.50
Hiyashi Buta Miso 冷やし豚味噌 pork miso	14.90
Hiyashi Saba 冷やし鯖と青菜 smoked mackerel and green leaves	15.60
Hiyashi Lamb Cumin Miso 冷やしラムクミン味噌 lamb mince with cumin miso and herbs	16.60
Hiyashi Kinoko 冷やし木の子 Ve marinated mushrooms and shiso	17.70

V vegetarian **Ve** vegan **Vo** vegetarian option

Extra Toppings

Tanuki たぬき tempura batter	1.10	Wakame わかめ Ve wakame seaweed	4.20
Tamago 温泉卵 V poached egg	3.50	Natto 納豆 Ve fermented soy beans	4.80
Prawn Tempura えび天 prawn tempura	5.10		



SMALL PLATES

Umeboshi 梅干し Ve pickled plums	4.10
Onsen Tamago 温泉卵 poached egg in chilled fish dashi	4.20
Otsukemono 自家製漬け物 Ve homemade pickles	6.30
Kaiso Sunomono Ve 胡瓜と海藻と生姜の酢の物 cucumber, seaweed and ginger salad	9.90
Namayasai Green Salad Ve ナマヤサイ農園のグリーンサラダ namayasai farm greens, shiso & spring onion salad	11.30
Kakuni アップルサイダーで豚の角煮 braised pork belly with cider	11.30
Kinoko Nametake 木の子のなめたけ Ve marinated mushrooms	12.40
Atsu-Age 厚揚げの網焼き Ve fried and grilled tofu	12.40
Chicken Kara-age 鶏の唐揚げとピクルス marinated and fried chicken with seasonal pickles	13.00
Yasai Ten Mori 野菜天ぷら盛り合わせ V vegetable tempura	13.40
Ten Mori 天ぷら盛り合わせ 2 prawns and vegetable tempura	19.80
Rice ご飯 Ve	4.00
Miso Soup みそ汁	4.80
Wakame Soup わかめスープ Ve	4.80

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Ve vegan

Vo vegetarian option

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ZOO UDON

In Japan, food is often tied to symbolism and tradition, and even a simple bowl of udon can carry a story. Kitsune Udon is topped with sweet and savoury fried tofu, and its name comes from the fox (kitsune). It's said that fried tofu is a favourite treat of foxes, while others say the golden colour of the tofu resembles fox fur.

Another popular topping is crispy tempura batter bits, known as Tanuki. Tanuki are Japanese raccoon dogs, and some say the name comes from a play on words - tane-nuki meaning "without ingredients," which suits simple batter bits. Others say the pale batter floating in a darker broth resembles the colours of a tanuki.

Here in Soho, to pay respect to Japan's love of animals and playful references, we bring the two together in one bowl: Tanuki-Kitsune Udon, our very own Zoo Udon.

Zoo Udon *atsu-atsu or hiyashi* **13.00**
add a poached egg 3.50
add wakame 4.20
add natto 4.80

DONBURI all served with miso soup

[Rice in a bowl with...]

Gyudon 牛丼 beef	16.40
Chicken Kara-age don fried chicken and egg 鶏の唐揚げで親子丼	17.30
Yasai Tendon 野菜天丼 V vegetable tempura (served with wakame soup)	18.10
Tendon 天丼 2 prawns and vegetable tempura	20.20
Ten-Tojidon 天とじ丼 2 prawns and egg	20.20

Extra Toppings

Tanuki たぬき tempura batter	1.10
Tamago 温泉卵 V poached egg	3.50
Wakame わかめ Ve wakame seaweed	4.20
Natto 納豆 Ve fermented soy beans	4.80
Prawn Tempura えび天 prawn tempura	5.10



DRINKS

Beer

Asahi アサヒ	6.30
crisp japanese lager (4.6%)	330ml
Kernel - Table Beer カーネル	8.50
easy drinking session pale ale (~3.0%)	500ml
Asahi 0% アサヒ	4.60
no alcohol japanese lager (0%)	330ml

Sake

Ozeki One Cup mini (cold/hot)	9.30
ワンカップミニ「大関」	100ml
well balanced & fruity (14.2%)	
Ozeki One Cup (cold/hot)	15.80
ワンカップ「大関」	180ml
dry & full bodied (13.5%)	
Kawatsuru (cold/hot)	9.10 · 17.60
川鶴旨口純米酒	90ml · 175ml
light & dry	

Wine

Filas White or Red	11.80
Lisboa, Portugal, 2022 (12%)	250ml*
*125ml available on request	

Umeshu

Choya Umeshu チョーヤ梅酒(カップ)	13.10
premium umeshu with ume plum (17%)	50ml

Soft Drinks

Iced Barley Tea 麦茶	3.00
lightly roasted grains	250ml
Hot Japanese Tea ほうじ茶	3.50 · 6.50
lightly roasted green tea	teapot for 1 · for 2
Lemonade (homemade) 自家製レモネード	3.80
bright & zesty	250ml
Apple Juice りんごジュース	4.40
cloudy apple juice	250ml
Hot Ginger (homemade) 生姜湯	4.40
warm & invigorating	cup
Seasonal Shrub (homemade) 自家製シュラブ	5.00
refreshing & fruity	250ml



FREE FROM GLUTEN

Using gluten free soy sauce...

SMALL PLATES

Umeboshi 梅干し pickled plum	4.10
Rice ご飯	4.00
Miso Soup みそ汁	4.80
Wakame Soup わかめスープ	4.80
Atsu-Age 厚揚げの網焼き fried and grilled tofu	12.60

SOUP

all served with rice

Hot fish broth with...

Saba 鯖と青菜 smoked mackerel and green leaves	15.60
Kinoko 木の子 mushrooms and cabbage	16.70
Tori 鶏 chicken	17.60

DONBURI

all served with miso soup

Rice in a bowl with...

Sabadon 鯖丼 smoked mackerel and green leaves	15.60
Oyakodon 親子丼 chicken and egg	15.90
Kinoko-Tamago don 木の子玉子丼 mushrooms and egg	17.60

EXTRA TOPPINGS

Natto 納豆 fermented soy beans	4.80
Wakame わかめ wakame seaweed	4.20
Tamago 温泉卵 poached egg	3.50

For allergies and intolerances please ask a member of staff



FREE FROM GLUTEN