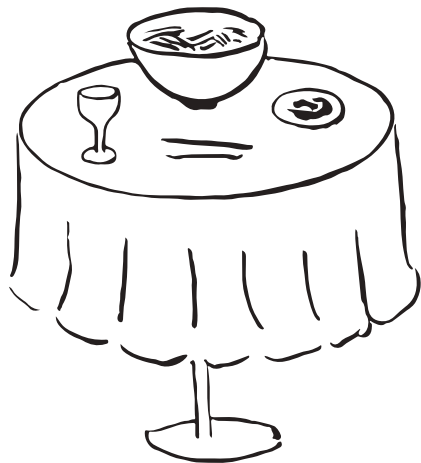




May 2026



Sea bream namero

鯛の柚入りなめろう

14.00

Whitebait tempura with nori tsukudani

小魚の天ぷら海苔の佃煮添え

9.00

**Sirloin tataki with yuzu ponzu and elderflower vinegar
cucumber**

サーロインの牛たたきと自家製ゆずポン酢

16.00

Udon with soy based dashi, asparagus and wild garlic

豆腐とおからスープうどん アスパラと行者にんにく

17.00



SPECIALS

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
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
Kinoko 木の子のくるみ味噌 Ve mushrooms with walnut miso	16.70
Home Style Chicken HALAL 鶏と唐辛子[ハラール] braised chicken and chilli	16.70
Buta Kasu-Miso 豚の糟味 thinly-sliced pork and kasu-miso	16.50
Lamb Cumin Miso ラムクミン味噌うどん lamb mince with cumin miso and herbs	16.60
Niku 肉 slow braised beef	16.90
Yasai Kakiage Ten 野菜かき揚げ V vegetable kakiage tempura	18.40
Sakana 白身魚と青菜 white fish, seasonal greens and poached egg	19.00
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
Tori Hiya-Atsu 鶏団子ひやあつ hen meat dumplings	14.90
Kinoko Hiya-Atsu Ve 木の子のくるみ味噌ひやあつ mushrooms with walnut miso	16.70
Buta Hiya -Atsu 豚の糟味噌ひやあつ thinly-sliced pork and kasu-miso	16.50
Lamb Cumin Miso Hiya-Atsu ラムクミン味噌うどんひやあつ lamb mince with cumin miso and herbs	16.60

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

- allergies and intolerances please ask a member of staff
- a discretionary service charge of 13.5% will be added to your bill. all service charge is distributed amongst the staff

Niku Hiya-Atsu 肉ひやあつ slow braised beef	16.90
Kamo Hiya-Atsu 鴨ひやあつ duck	18.00
Yasai Kakiage Ten Hiya-Atsu V 野菜かき揚げ vegetable kakiage tempura	18.40
Sakana Hiya-Atsu 白身魚と青菜 white fish, seasonal greens and poached egg	19.00
Ten Hiya-Atsu 天ひやあつ prawn and vegetable tempura	19.40

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 Kakiage Tenzaru V 野菜かき揚げ vegetable kakiage tempura	18.40
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 Saba 冷やし鯖と青菜 smoked mackerel and green leaves	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	16.60
Hiyashi Niku 冷やし肉 slow braised beef	16.90
Hiyashi Kinoko 冷やし木の子 Ve marinated mushrooms and shiso	17.70
Hiyashi Yasai Kakiage Ten V 野菜かき揚げ vegetable kakiage tempura	18.40

Extra Toppings

Tanuki たぬき tempura batter	1.10
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
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 自家製漬物 Ve homemade pickles	6.30
Prawn Heads 海老の頭の唐揚げ crispy fried prawn heads	9.10
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	10.80
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
Yasai Kakiage Ten 野菜かき揚げ V vegetable kakiage tempura	13.80
Ten Mori 天ぷら盛り合わせ 2 prawns and vegetable tempura	19.80
Tonkatsu とんかつ(肩ロース) pork loin	20.20
Rice ご飯 Ve	4.00
Miso Soup みそ汁	4.80
Wakame Soup わかめスープ Ve	4.80

DONBURI all served with miso soup

[Rice in a bowl with...]

Curry Rice カレーライス Ve seasonal vegetables and curry	14.50
Oyakodon 親子丼 chicken and egg	16.30
Gyudon 牛丼 slow braised beef	16.90
Yasai Kakiage Tendon 野菜かき揚げ天丼 vegetable kakiage tempura V	18.40
Tendon 天丼 2 prawns and vegetable tempura	20.20
Katsudon カツ丼 breaded pork loin and egg	19.10

PUDDING

Panna Cotta パナコッタ with seasonal fruit	9.00
Kinako Ice Cream きなこアイス nutty kinako with sweet kuromitsu syrup	4.50 · 8.50
Hoji-cha Ice Cream ほうじ茶アイス roasted green tea with adzuki beans	4.50 · 8.50
Chocolate Sorbet チョコアイス vegan sorbet with pearl barley popcorn	4.50 · 8.50

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 13.5% will be added to your bill. all service charge is distributed amongst the staff

V vegetarian

Ve vegan

Vo vegetarian option



DRINKS

White Wine

Terre Grec 7.50 • 36.00
Tyrnavos, Theopetra Estate, Greece (2024) 125ml • Btl
Fresh, aromatic wine with good salinity 12.5%

Belenus 37.80
DOC Vinho Verde, Portugal (2023) Btl
Light, delicate and fresh, with a slight fizz 10.5%

Grüner Veltliner 9.15 • 44.00
Löss, Weingut Rabl, Austria (2023) 125ml • Btl
Vibrant wine with notes of lime and green apple 12%

Beer

Draught Asahi アサヒ 5.00 • 8.30
Crisp japanese lager (5.2%) half • pint

Asahi 0% アサヒ 4.60
No alcohol japanese lager (0%) 330ml

Orbit - Nico Lager オービット 7.80
Golden Köln-style lager (4.8%) 330ml

Kernel - Table Beer カーネル 8.50
Easy drinking session pale (~3.0%) 500ml

Cocktails

Pear & White Tea Fizz 11.60
洋梨の白茶カクテル 125ml
Black Lines - vodka, sake & white tea 8.5%

Paloma 11.60
パロマ 125ml
Black Lines - tequila & grapefruit 9.0%

Negroni 13.10
ネグローニ 100ml
Black Lines - gin, campari & vermouth 18.8%

Tea

Kukicha Hojicha 3.50 • 6.50
くき茶ほうじ茶 teapot for 1 • for 2
Lightly roasted green tea

Genmaicha 玄米茶 3.80 • 6.80
Toasted rice and green tea teapot

Kuromamecha 黒豆茶 6.70
Roasted soy bean tea teapot

Fuji Sencha 富士煎茶 6.90
Classic vegetal green tea teapot

Rose Wine

Adega de Penalva Rose 8.20 • 34.70
Dão, Portugal (2022) 125ml • Btl
Pale salmon coloured rose with fresh fruit and mineral aromas. 12.5%

Red Wine

Adega de Penalva 8.20 • 36.00
Dão, Portugal (2019) 125ml • Btl
Dry, medium-bodied, with berry and plum notes 12.5%

Pinot Noir, Les Colombiers 9.00 • 42.00
Villa Noria, France (2024) 125ml • Btl
Youthful, smooth wine with blackcurrant notes 12.5%

Umeshu

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

Mii No Umeshu 16.10 • 29.80
三井の梅酒 90ml • 175ml
Umeshu infused junmai sake 10%

Soft Drinks

Coca Cola/Diet Cola/ Zero Cola 3.50
コーラ/ダイエットコーラ 330ml
...you know

Iced Barley Tea 麦茶 3.00
Lightly toasted grains 250ml

Lemonade (homemade) 3.80
自家製レモネード 250ml
Bright & zesty

Hot Ginger (homemade) 4.30
生姜湯 cup
Warm and invigorating

Apple Juice りんごジュース 4.40
Pressed cloudy apple juice 250ml

Seasonal Shrub (homemade) 自家製シュラブ 5.00
refreshing & fruity 250ml



SAKE

Sake Tasting Board **14.80**
Wakaze · Kokuryu · Kamoizumi 3 x 35ml

Light

Ki Do Ginjo **14.00 · 25.70**
紀土 90ml · 175ml
delicate and fruity 15%

Wakaze **21.20 · 72.00**
若勢 175ml · 750ml Btl
French sake, fruity aromas 13%

Tobiroku (sparkling) **46.20**
出羽桜 微発泡 吟醸にごり とび六 300ml Btl
Dry, crisp and effervescent 15 - 16%

Kura No Hana **79.80**
蔵の華 純米大吟醸 500ml Btl
Light & fruity with low acidity 15%

Medium

Izumi Judan **11.30 · 21.20**
出羽桜 吟醸 泉十段 90ml · 175ml
A potent ginjo, crisp and dry 17.5%

Kokuryu (cold/hot) **14.40 · 26.50**
黒龍 純米吟醸 90ml · 175ml
Rich, dynamic and welcoming 15%

Tedorigawa Yamahai Daiginjo **16.00 · 30.20**
手取川 山麩大吟醸 90ml · 175ml
Supple and herbal with a hint of honey 15 - 16%

Masumi (cold/hot) **45.80**
真澄 奥伝寒造り 300ml Btl
Smooth, well-balanced sake 15%

Rich

Kawatsuru (cold/hot) **9.20 · 17.70**
川鶴旨口純米酒 90ml · 175ml
Full-bodied, flavoursome and bold 16%

Katori 90 **12.60 · 22.90**
香取90 90ml · 175ml
rich and complex natural sake 15%

Kamoizumi **29.40 · 71.00**
賀茂泉 にごり吟醸 175ml · 500ml Btl
Cloudy, full bodied, fruity and floral 17%

Sweet

Masumi Yuzu Sake **13.40 · 25.00**
真澄 ゆず酒 90ml · 175ml
Refreshing, citrus liqueur 14%



SAKE

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	15.60
Oyakodon 親子丼 chicken and egg	15.90
Kinoko-Tamago don 木の子玉子丼 mushrooms and egg	17.60

SOUP

all served with rice

Hot fish broth with...

Saba 鯖と青菜 smoked mackerel and green leaves	15.60
Tori 鶏 chicken	14.90
Kinoko 木の子 mushrooms and cabbage	16.70

SMALL PLATES

Umeboshi 梅干し pickled plum	4.10
Atsu-Age 厚揚げの網焼き fried and grilled tofu	12.60
Rice ご飯	4.00
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	3.50



FREE FROM GLUTEN