

Global standard
RAMEN

Please select the firmness of your noodles:

SOFT
(YAWA)

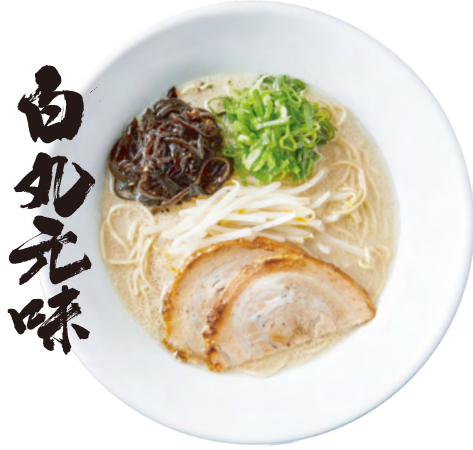
MEDIUM
(FUTSU)

FIRM
(KATA)

VERY FIRM
(BARI KATA)

1. SHIROMARU CLASSIC £13.5

Original creamy tonkotsu pork broth, homemade thin and straight noodles, pork belly chashu, ajikiku mushrooms, bean sprouts, and spring onions. A classic, Hakata-style ramen.



5. AKAMARU MODERN £14.5

Original tonkotsu broth, special-blended miso paste and fragrant garlic oil. Homemade thin and straight noodles, pork belly chashu, bean sprouts, ajikiku mushrooms, and spring onions.



9. KARAKA-MEN £15.5

Original tonkotsu broth, homemade thin and straight noodles, spicy 'Karakas' miso paste, pork belly chashu, bean sprouts, ajikiku mushrooms, spring onions, sansho pepper and fragrant garlic oil.



2. Shiromaru Tamago £15.5
>> Shiromaru Classic with nitamago.

3. Shiromaru Chashu £18
>> Shiromaru Classic with extra portion of pork belly chashu.

4. Shiromaru Special £22.5
>> Shiromaru Classic with extra portion of pork belly chashu, bean sprouts, nitamago, spring onions, ajikiku mushrooms, and seaweed.

13. VEGGIE RAMEN £14.5
>>Homemade medium-thin noodles, seaweed and mushroom dashi broth, special-blended miso paste, fragrant garlic oil, bean sprouts, sasame kikurage mushrooms, spring onions and fried tofu.

14. Veggie Tamago £16.5
>> Veggie ramen with nitamago.

15. Veggie Special £21
>> Veggie ramen with extra portion of fried tofu, bean sprouts, nitamago, spring onions, ajikiku mushrooms, and seaweed.

6. Akamaru Tamago £16.5
>> Akamaru Modern with nitamago.

7. Akamaru Chashu £19
>> Akamaru Modern with extra portion of pork belly chashu.

8. Akamaru Special £23.5
>> Akamaru Modern with extra portion of pork belly chashu, bean sprouts, nitamago, spring onions, ajikiku mushrooms, and seaweed.

10. Karaka Tamago £17.5
>> Karaka-Men with nitamago.

11. Karaka Chashu £20
>> Karaka-Men with extra portion of pork belly chashu.

12. Karaka Special £24.5
>> Karaka-Men with extra portion of pork belly chashu, bean sprouts, nitamago, spring onions, ajikiku mushrooms, and seaweed.



16. SPICY VEGGIE RAMEN £15.5
Homemade medium-thin noodles, seaweed and mushroom dashi broth, spicy 'Karakas' miso paste, spring onions, bean sprouts, kikurage mushrooms, fried tofu, sansho pepper and fragrant garlic oil.

17. Spicy Veggie Ontama £17.5
>> Spicy Veggie ramen with Onsen Tamago.

18. Spicy Veggie Special £22
>> Spicy Veggie ramen with extra portion of fried tofu, bean sprouts, nitamago, spring onions, ajikiku mushrooms, and seaweed.

best value!

SPECIAL TOPPING COMBINATION

*buta £9
pork belly chashu, bean sprouts, nitamago, spring onions, sesame kikurage mushrooms, seaweed.

*veggie £6.5
fried tofu, bean sprouts, nitamago, spring onions, sesame kikurage mushrooms, seaweed.



KAEDAMA
extra noodles £2

Feeling hungry? Get an extra portion of noodles! We recommend ordering Kaedama when you are half way through your ramen - it takes less than 1 minute to prepare and allows you to enjoy the perfect noodle texture throughout the whole meal.

RAMEN TOPPINGS

Ajikiku Sesame kikurage mushrooms	£2	Nori Seaweed	£1.5
Tofu 2 slices of sauce-marinated fried tofu	£2	Nitamago Marinated soft-boiled egg	£2
Negi Spring onions	£1.5	Onsen Tamago Poached egg	£2
Karaka Miso Homemade spicy miso paste	£2.5	Pork Belly Chashu 4 slices of simmered pork belly	£4.5

We apologise that we do not do takeaway or packing of leftover ramen dishes due to stringent food quality control.

A discretionary 12.5% service charge will be added to your bill.


Please advise our friendly staff of any food allergies or dietary requirements.

APPETISERS *Japanese Osumami*

1. Salted Edamame  £4.5
Boiled edamame soybeans tossed in sea salt.
2. Goma Q  £5.5
Crunchy Japanese cucumber drizzled with homemade sesame dressing.
3. Spicy Goma Q   £6.5
Crunchy Japanese cucumber drizzled with homemade spicy sesame dressing.
4. Yaki Gyoza 7.5 6pcs
Japanese dumplings filled with chicken & veggies, pan fried and served with soy & vinegar dip.
5. Crispy Gyoza - chicken & veggie £7.5 6pcs
- vegetarian  £7.5 5pcs
Deep-fried Japanese dumplings served with sweet chili mayo dip.
6. Homemade Kara-Age £4 2pcs / £8 4pcs / £12 6pcs
Ippudo-style fried chicken.
7. Age-Tako Yaki £6.5 3pcs / £9.5 6pcs
Octopus fried in batter, Takoyaki sauce, Japanese mayo, green seaweed, bonito fish flakes.
8. Chicken Wings 7.5 5pcs
Juicy deep-fried chicken wings.
9. Inferno Chicken Wings  8.5 5pcs
Juicy deep-fried chicken wings covered in extra spicy sauce.

IPPUDO HIRATA BUNS

Fluffy, freshly steamed buns with a filling of your choice:

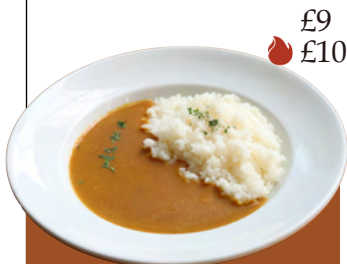
- pork belly chashu
- chicken katsu
- veggie croquette 
- sweet chilli shrimp

£4.5 1pc / £8 2pcs / £12 3pcs



JAPANESE CURRY RICE

 - with spicy garlic oil



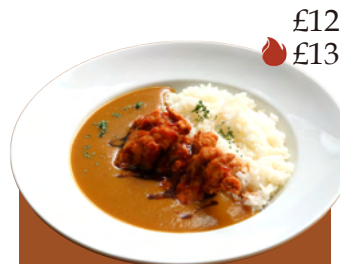
1. Simple Curry 

Homemade curry slow-cooked with a variety of vegetables, fruits, and spices.



2. Chicken Katsu

Homemade vegetable based Japanese Curry served with breaded chicken katsu.



3. Chicken Kara-age

Homemade vegetable based Japanese Curry served with fried chicken kara-age.



4. Deep-fried Shrimp

Homemade vegetable based Japanese Curry served with deep-fried shrimp.

SPECIAL TOPPINGS

- Croquette (1pc) £2 - Shiitake mushrooms £2

ADDITIONAL OPTIONS

- Karaka miso £2.5

JAPANESE RICE DONBURI



1. Chashu Don

Pork belly chashu in sweet & spicy sauce, Japanese mayo, shredded lettuce, spring onions, sesame seeds.



2. Inferno Chicken Don

Kara-age chicken in extra spicy sauce, shredded lettuce, Japanese mayo, spring onions, red ginger, sesame seeds.



3. Chicken Katsu Don

Chicken cutlet, shredded lettuce, special katsu sauce, red ginger, spring onions, sesame seeds.



4. Tofu Don 

Tofu marinated in sweet & spicy sauce, shiitake mushrooms, Japanese mayo, shredded lettuce, ginger, spring onions, sesame seeds.