

Please select the firmness of your noodles:

£16.5

£19

(YAWA)

(FUTSU)

(KATA)

VERY FIRM (BARI KATA)

1. SHIROMARU CLASSIC £13.5

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



2. Shiromaru Tamago

>> Shiromaru Classic with nitamago.

£18 3. Shiromaru Chashu

>> 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 👐

>> Home-made medium-thin noodles, seaweed and mushroom dashi broth, specialblended miso paste, fragrant garlic oil, bean sprouts, sasame kikurage mushrooms, spring onions and fried tofu.

£16.5

14. Veggie Tamago

>> Veggie Ramen with nitamago.

15. Veggie Special

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

5. AKAMARU MODERN £14.5

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



6. Akamaru Tamago

>> Akamaru Modern with nitamago.

7. Akamaru Chashu

>> Akamaru Modern with extra portion of pork belly chashu.

£23.5 8. Akamaru Special

Akamaru Modern with extra portion of pork belly chashu, bean sprouts, nitamago, spring onions, ajikiku mushrooms, seaweed.



£15.5

>> Original tonkotsu broth, home-made thin and straight noodles, spicy 'Karaka' miso paste, pork belly chashu, bean sprouts, ajikiku mushrooms, spring onions, sansho pepper and fragrant garlic oil.



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

>> Home-made medium-thin noodles, seaweed and mushroom dashi broth, 'Karaka' miso paste, spring onions, hean 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

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



KAEDAMA £2 extra noodles

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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. ф

لو ф **RAMEN TOPPINGS** Aiikiku 🕪 £2 Nori 🕪 £1.5 Sesame kikurage mushrooms Seaweed Nitamago 🕪 Tofu 🕪 £2 2 slices of sauce-marinated fried tofu Marinated soft-boiled egg Onsen Tamago 🕪 Negi 🕪 £2 £1.5 Spring onions Poached egg Karaka Miso 🧌 **Pork Belly Chashu** £2.5 £4.5 Home-made spicy miso paste 4 slices of simmered pork belly

HIRATA BUNS

Fluffy, freshly steamed buns with a filling of your choice

£4.5 1pc / £8 2pcs / £12 3pcs

- pork belly chashu
- chiken katsu
- veggie croquette 🕶
- sweet chilli shrimp



DONBURI and CURRY RICE Rice dishes

1. Chashu Don



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

extra spicy sauce, shredded lettuce, Japanese mayo, spring onions, red ginger, sesame seeds.



2. Inferno Chicken Don

Kara-age chicken in 3. Chicken Katsu Don £11.5



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

£4.5

£5.5

£6.5

£5.5

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



4. Tofu Don 🕪

5. Japanese Curry Rice

Home-made vegetable based Japanese Curry served with rice and a topping of your choice.



29 - Plain - Pork Chashu £11 - Chiken Katsu £12 - Chicken Kara-age £12 - Veggie Croquette £10 - Mega Curry Rice £17.5

Chicken Katsu, Karaage, Pork Chashu

1. Salted Edamame 🕪

Japanese Appetisers

Boiled edamame soybeans tossed in sea salt.

2. Goma 0 👐 Crunchy Japanese cucumber drizzled with

home-made sesame dressing.

3. Spicy Goma 0 🕪 🌢 Crunchy Japanese cucumber drizzled with

home-made spicy sesame dressing.

4. Spicy Otsumami Menma 🕪 🤄 Bamboo shoots served with home-made chilli oil. 5. Crispy Groza

Deep-fried Japanese dumplings served with sweet chilli mayo dib.

- chicken & veggie £7.5 6pcs - vegetarian 😽 £7.5 5pcs

6. Home made Kara-Age £4 2ncs £8 4ncs

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 50cs (Original)

Juicy deep-fried chicken wings. Dressed in BBQ Sauce or Inferno Sauce.

£8.5 5pcs

DRINK MENU

IAPANESE BEER

ASAHI SUPER DRY (draft)

£7 (pint) £5 (half pint)

Sapporo Premium (bottle)

£6 (330ml)

Kirin Ichiban Shibori (bottle)

£6 (330ml)

WINES

-White-

La Rese Sauvignon

£7.5 (175ml)

Languedo, France

-Red-

£9.5 (250ml) **Ancora Sangiovese** Pulia, Italy £24 (750ml)

Japanese Plum Wine

£4.5 (75ml)

Choya Umeshi

£35 (750ml)

SOFT DRINKS

Coke / Diet Coke / 7Up / Ice Green Tea

Orange / Apple / Lychee / Grapefruit

£3 £3

Mineral Water (Still / Sparkling)

£2.5 / £3.5 (330ml (750ml)

HOT TEA

Sencha (Japanese green tea)

£3.5

Houjicha (Japanese roasted green tea)

£3.5

Matcha Brownie Home-made matcha brownie with dark chocolate.

Mochi Ice-Cream

Vanilla / Mango / Raspberry / Chocolate / Green Tea 1pc (£2) / 3pcs (£5) / 5pcs (£8)

