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MANEKI RAMEN

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ZENSAI SMALL PLATES

- RICE CRACKERS** 5.0
Citrus miso mayo, seaweed salt VEGAN
 - FRIED MANEKI WINGS** 6.5
Tebasanaki chicken wings, ginger & soy tare glaze, furikake
 - KOREAN DOUBLE FRIED TOFU** 6.0
House tofu, gochujang sweet & spicy sauce, black sesame, scallions VEGAN
 - KARAAGE CHICKEN** 7.5
Japanese triple fried chicken, wild garlic & togarashi 'kewpie' mayo, furikake
 - TONKATSU PORK BELLY** 7.5
Chashu pork belly pieces, sansho pickled carrot & daikon
 - SICHUAN SMASHED CUCUMBER SALAD** 5.0
Smashed cucumber, black vinegar, garlic, ginger & Sichuan chilli, furikake VEGAN
 - HOUSE KIMCHI** 5.0
Spicy, fermented Korean vegetables VEGAN
 - GYOZA** 9.0 / 13.0
Steamed Pork & Scallion _____
Fried Redefine Meat™ Soborro _____ VEGAN
- 4 OR 6 DUMPLINGS WITH MANEKI GYOZA TARE**

KIDS & SMALL APPETITES

- RAMEN / LARGE PLATE** 8.5
Choice of smaller Ramen or Shushoku dish
- CAWSTON PRESS JUICE BOX** 2.5
Apple & Pear _____
Apple & Summer Berries _____

BOWL EXTRAS

- CHASHU PORK BELLY** 4.0
- SMOKED CHICKEN CHASHU** 4.0
- KARAAGE CHICKEN** 4.0
- CRISPY SICHUAN DUCK** 4.5
- REDEFINE MEAT™ 'BEEF' SOBORRO** 4.0
- CRISPY TOFU** 4.0
- CHARRED SWEETCORN** 1.5
- HALF AJITAMA EGG** 1.5
- WHOLE AJITAMA EGG** 2.5
- HOUSE KIMCHI** 1.5
- SESAME BEAN SPROUTS** 1.5
- NORI** 1.0
- SHIITAKE MUSHROOM** 1.5
- TOKYO NOODLES** 3.0
- PAK CHOI** 1.5

MAKE ANY BOWL SPICY + 1.0

RAMEN NOODLE BOWLS

- KARE RAMEN** 13.5
Curry broth, crispy chicken, Tokyo noodles, half ajitama egg, pak choi, pickled ginger, sesame beansprouts, charred sweetcorn, shoyu tare, curry oil
- TOKYO SHOYU** 14.5
Double dashi broth, smoked chashu chicken, chicken & shiitake wonton, Tokyo noodles, half ajitama egg, scallions, shiitake mushrooms, nori, shoyu tare, bonito oil
- ROAST DUCK SICHUAN** 16.0
Roast duck chintan broth, crispy duck, Tokyo noodles, sesame bean sprouts, Sichuan pepper pickled radish, pak choi, half ajitama egg, scallions, shio tare, roast duck oil
- KIMCHI CHICKEN** SPICY 15.0
Roast tori paitan broth, Tokyo noodles, sesame bean sprouts, half ajitama egg, charred sweetcorn, house kimchi, scallions, kimchi tare, chilli oil
- CHOOSE KARAAGE CHICKEN OR CHASHU CHICKEN**
- TONKOTSU PORK** 15.0
Shoyu tonkotsu pork broth, 12 hr chashu pork belly, Tokyo noodles, sesame bean sprouts, half ajitama egg, scallions, menma bamboo shoots, burnt ginger oil, smoked bacon tare
- SESAME MISO SHOYU** 14.0
Sesame miso dashi, crispy tofu, Tokyo noodles, sesame bean sprouts, charred sweetcorn, scallions, pak choi, nori, house tare VEGAN
- ADD HALF AJITAMA EGG** 1.5
- MANEKI X REDEFINE™ TANTANMEN** 14.5
Spicy sesame & soy broth, Redefine Meat™ "beef" soborro, Tokyo noodles, Maneki kimchi, scallions, sesame bean sprouts, charred corn, nori, Shoyu tare, Sichuan chili oil VEGAN
- ADD HALF AJITAMA EGG** 1.5

SHUSHOKU LARGE PLATES

- KATSU CURRY**
Maneki kare sauce, steamed sushi rice, scallions & house furikake
- KARAAGE CHICKEN** 14.5
- CHASHU PORK** 14.5
- PUMPKIN CHASHU** VEGAN 13.5
- YAKI SOBA**
Yaki soba sauce, Tokyo noodles, bean sprouts, sweetcorn, shiitake mushrooms, scallions, pickled ginger, napa cabbage, house furikake
- CRISPY DUCK** 15.0
- KARAAGE CHICKEN** 14.0
- CHASHU PORK** 14.0
- CRISPY TOFU** VEGAN 13.5
- MANEKI DONBURI**
Tonkatsu sauce, steamed sushi rice, sesame bean sprouts, scallions, charred sweetcorn, pickled ginger, citrus miso sauce & house furikake
- KARAAGE CHICKEN** 14.5
- CHASHU PORK** 14.5
- CRISPY TOFU** VEGAN 13.0

FOOD ALLERGIES & INTOLERANCES: Please tell us about any allergies or dietary needs before ordering. We add a discretionary 10% service charge to tables of 8 or more.

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BEER & CIDER

LUCKY CAT LAGER 4.2% 1/2 PINT • PINT ██████████ 2.8 • 5.5
IN COLLABORATION WITH ATTIC BREW CO.

ATTIC BREW CO. ROLLIN' WAVES 4.8% 1/2 PINT • PINT ██████████ 3.9 • 7.8

ATTIC BREW CO. LUCID 0.5% 1/2 PINT • PINT ██████████ 2.8 • 5.5

HOGAN'S ORIGINAL CIDER 4.5% 330ML ██████████ 6.5

SPIRITS

25ML

SUNTORY HAKU VODKA 40% ██████████ 4.3

SUNTORY TOKI WHISKY 43% ██████████ 4.8

KI NO BI KYOTO DRY GIN 45.7% ██████████ 5.3

SUNTORY HIBIKI HARMONY WHISKY 43% ██████████ 9.5

HOUSE SAKE ██████████ 2.8

SOFT

SOMETHING OR NOTHING SELTZERS 330ML

YUZU _____ 4.5

HIBISCUS & ROSE _____ 4.5

JARR KOMBUCHA 330ML

PEACH AND YUZU _____ 5.7

LEMON AND GINGER _____ 5.7

FOLKINGTONS JUICE 250ML

CLOUDY PEAR _____ 4.2

SUMMER BERRIES _____ 4.2

COKE ██████████ 3.0

COKE ZERO ██████████ 3.0

STILL WATER ██████████ 2.4 330ML / 4.2 750ML

SPARKLING WATER ██████████ 2.4 330ML / 4.2 750ML

NATURAL WINES

125ML • 375ML • BTL

SIN COPA ROJO RED ██████████ 4.8 • 14.2 • 27.0
TINTA FINA • BODEGA RECUERO • SPAIN / 12.5%

Dark fruit and a hint of balsamic complemented by a silky texture and a touch of freshness.

BIO'AURA WHITE ██████████ 5.5 • 16.3 • 31.0
GRUNER VELTLINER / WELSCHRIESLING • WEINHOF HAIDER • AUSTRIA / 11.5%

A light, juicy and dry Austrian White. Expect a wine packed with tropical notes with a touch of complexity.

TROPICALIA ORANGE ██████████ 6.4 • 18.9 • 36.0
AIREN DEL PAIS/COJON DE GATO/OJO DE LIEBRE/VERDEJO SERRANA • BODEGA RECUERO • SPAIN / 12.5%

A blend of 4 indigenous white varieties from the estate's two terroirs, a friendly introduction to orange wines with a burst of ripe exotic fruit.

SIN COPA ROSADO ROSE ██████████ 4.8 • 14.2 • 27.0
PINUELO • OJO LLEBRE • SPAIN / 12.0%

A 'claret' of white and red grape varieties. Sin Copa Rosado is a young, juicy blend from old vines plotted in Alcardete, Toledo.

MELANGE SPARKLING ██████████ 7.5 • 22.0 • 40.0
AIREN DEL PAIS / CHARDONNAY • BODEGA RECUERO • SPAIN - 12.5%

Mestizo white blend from Sierra de Gata and Guzquía vineyards, made using the Champagne method. Bone-dry, crisp, with good minerality, as well as green apple, pear, and subtle spice.

JUNG & SEXY SPARKLING ██████████ 38.0
BLAUBURGER / ROESLER • WEINHOF HAIDER • AUSTRIA / 11.5%

A dark rosé Pet Nat with delicate bubbles, fruit aromas of ripe strawberries, sour cranberries and a dash of vanilla. Hits like a cherry cola..

175ML AND 250ML GLASSES ARE AVAILABLE UPON REQUEST

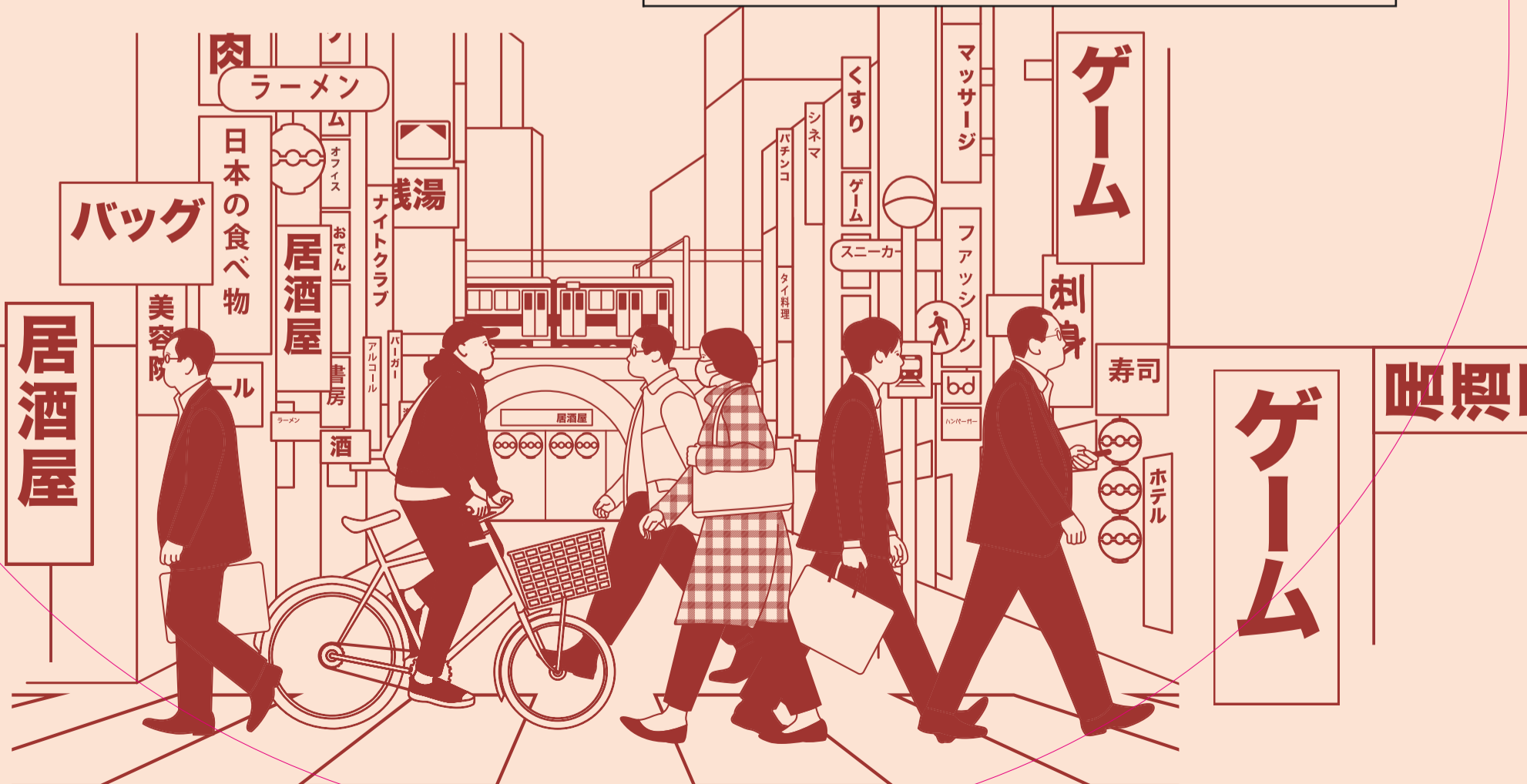
NATURAL WINE USES BIODYNAMICALLY FARMED GRAPES WITH LOW INTERVENTION. AND MINIMAL SULPHATES - RESULTING IN WINES THAT GENUINELY REFLECT THEIR ORIGIN.

TOKYO EXPRESS LUNCH

SMALL BOWLS FROM 8.5
MON-FRI 12-4



Look out for the Art Seal highlighting our staff favourites! Order one to earn double loyalty points!



COCKTAILS

WHITE LOTUS 9.5

Gin, Jasmine, Lychee, Lemon, Soda

WHISKY HI-BALL 10.5

Suntory Whiskey, Soda, Lemon

MATCHA MELON SODA 10.0

Vodka, Matcha, Melon, Lime, Soda

TOKYO ICED TEA 10.0

Gin, Tequila, Midori, Suntory Whiskey, Vodka, Lime, Lemonade

PLUM BLOSSOM 9.5

Plum Umeshu, Strawberry Soju, Lemon, Elderflower

TOG-MARG 10.0

Togarashi Infused Tequila, Yuzu Sake, Lime, Agave

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DEZATO



MISO CUSTARD CARAMEL TART 7.5

Yuzu cream &
sweet furikake

MATCHA CHEESECAKE 8.0

Matcha & vanilla
basque-style cheesecake

MANEKI DARK CHOCOLATE MOUSSE 7.5

Kumquat caramel,
crystallized chocolate

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