

BUN MONDAY

パンマンデー

2 FOR £7 ON FLUFFY HIRATA BUNS

All day Monday only



ICHIBA MEAL DEAL

main + side + drink

Ramen Meal Deal 16.95

Ganso Tonkotsu Ramen
Takoyaki 3pc, Edamame or Original Mochi Donut
Selected Soft Drink

Curry Meal Deal 13.95

Chicken Katsu Curry
Takoyaki 3pc, Edamame or Original Mochi Donut
Selected Soft Drink

ve Vegan Ramen Meal Deal 16.95

White Natural Ramen
Edamame
Selected Soft Drink

KIDS MENU 5.45

Chicken Katsu Set

With white or brown rice, edamame, sweet corn, tomato, sauce (japanese mayo or ketchup) and a selected drink

Add curry sauce for 2.50

ve White Natural Ramen Set

Half portion of full ramen and a selected drink

SHORYU



TONKOTSU RAMEN

Tonkotsu pork broth, char siu bbq pork, half nitamago egg, kikurage mushroom, spring onion, red ginger, nori



Ganso Tonkotsu 13.50
Signature tonkotsu broth



Kotteri Tonkotsu 14.50
A richer, thicker, meatier tonkotsu broth, double nitamago egg



Piri Piri Tonkotsu 13.90
Extra heat, jalapeños, top secret spicy gochujang sauce



Karaka Tan Tan Tonkotsu 14.50
Tonkotsu broth with a twist - rich & spicy minced pork marinated in white miso, garlic and chiu chow chili oil (no char siu bbq pork belly)



Dracula Tonkotsu 13.90
Power up signature tonkotsu with caramelised black garlic mayu, garlic chips

EXTRA TOPPING
Nitamago Egg 2.00
Extra Noodles 2.50

VEGAN RAMEN



White Natural 13.50
Tonyu soy milk, miso, konbu and shiitake broth, atsuage fried tofu, kikurage mushrooms, spring onion, menma bamboo shoots, nori seaweed



Spicy Natural 13.70
White natural broth with added spicy miso sauce, tender broccoli and garlic mayu

SPECIAL RAMEN



Classic Soy 13.90
Soy based chicken & pork broth, chijire wave & medium thickness noodles, menma, bbq pork belly, spring onion, naruto fish cake, nitamago egg, nori



Deluxe Soy 14.50
Soy based chicken & pork broth, chijire wave & medium thickness noodles, menma, bbq pork belly, spring onion, cabbage, extra pork belly, naruto fish cake, nitamago egg, nori

s spicy **v** vegetarian **ve** vegan VAT will be added to cold items when you eat in.

For information about allergens in our dishes please ask a member of staff.

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NOODLES

HOT UDON/SOBA

Thick white udon or buckwheat soba noodles, tsuyu bonito broth

Kake Plain 7.95
Wakame, spring onion

Prawn Tempura 10.95
Prawn tempura, wakame, spring onion

Beef Sukiyaki 12.75
Soy marinated beef sukiyaki, red ginger, wakame, spring onion

Tonkotsu Udon 10.95
Tonkotsu pork broth, char siu bbq pork, half nitamago egg, kikurage mushroom, spring onion, sesame, red ginger, nori, fried shallots

COLD UDON / SOBA

Thick white udon or buckwheat soba noodles, zaru dipping sauce

Zaru Plain 6.95
Tempura flakes, spring onion, wasabi, nori

Zaru Mixed 11.95
Served with both udon & soba noodles, tempura flakes, spring onion, wasabi, nori

Extra Noodles 2.75

TEMPURA TOPPING 2pc

Prawn 3.45

Vegetarian Pumpkin 1.95

Vegetarian Sweet Potato 1.95

Vegetarian Japanese Aubergine 2.25



RICE BOWLS

Your choice of topping on white or brown rice

HOT DONBURI

Irodori 8.95
Chicken karaage, edamame, sweet corn, cherry tomato, Japanese mayo, eel sauce

Beef Sukiyaki 11.75
Soy marinated beef sukiyaki, spring onion, red ginger

Chicken Teriyaki 10.75
Chicken teriyaki, cabbage, broccoli, edamame, egg, Japanese mayo

Sauce Pork Katsu 10.95
Pork katsu, cabbage, broccoli, egg, tonkatsu brown sauce, edamame

Sauce Chicken Katsu 11.25
Chicken katsu, cabbage, broccoli, egg, tonkatsu brown sauce, edamame

Vegetable Tempura 8.95
Selection of vegetable, tempura sauce

Prawn & Veg Tempura 10.75
Tempura prawn, selection of vegetable, tempura sauce

COLD DONBURI

Available until 5.30pm everyday and 8pm on Saturdays

Tuna Sashimi 13.95
Freshly sliced tuna sashimi, spring onion, cucumber served with soy sauce and wasabi

Salmon Sashimi 11.95
Freshly sliced salmon sashimi, spring onion, cucumber, lemon served with soy sauce and wasabi

Salmon & Tuna Sashimi 12.95
Freshly sliced salmon and tuna sashimi, spring onion, cucumber served with soy sauce and wasabi

Salmon & Ikura 13.95
Freshly sliced salmon and ikura roe, spring onion, cucumber, lemon served with soy sauce and wasabi



CURRY

Classic Japanese curry with pickled vegetables on white or brown rice

Chicken Katsu Curry 10.95

Pork Katsu Curry 10.45

Fried Chicken Karaage Curry 10.45

Beef Sukiyaki Curry 12.75

Vegetarian Pumpkin Croquette Curry 9.95

HIRATA BUN

Japanese folded, steamed and filled buns

Spicy Char Siu BBQ Pork 4.45
Lettuce, cucumber, Japanese mayo, spicy sauce

Vegetarian Halloumi 4.45
Lettuce, cucumber, Japanese mayo, spicy sauce



SIDES

White/Brown Rice
small 2.50 large 2.95

Vegetarian Miso Soup 2.75
Tofu, wakame, spring onion

Vegetarian Side Salad 2.75
With goma sesame dressing

TAKOYAKI

Octopus Balls
3pcs 3.95
6pcs 6.95

Savoury doughnut balls filled with octopus, red ginger and shredded cabbage, covered with tonkatsu sauce, Japanese mayo, bonito flakes and anori seaweed powder

SOUL FOOD

Deep Fried Curry Bread 2.99
Made on request

Deep Fried Oyster 9.00
5pcs
With Japanese mayo

Vegetarian Edamame 2.95
Low salt

Fried Chicken Karaage 3.75
2 skewers
With Japanese mayo

Chicken Katsu Sandwich 4.95
Deep fried chicken in white bread sandwich with lettuce, mustard and tonkatsu sauce

Chicken Katsu Skewer 3.75

Pork Katsu Skewer 3.75

Gyoza 3.25/5.95
3pcs/6pcs
Chicken / pork / vegetable

Vegetarian Croquette 2.45
1pc
Vegetable / pumpkin

Vegetarian Tofu Skewer 2.95

Vegetarian Hiyayakko Tofu 2.95
Chilled tofu served with goma sesame dressing, salad, beansprouts and spring onion

SASHIMI

Served with daikon mooli and shiso leaf
Sashimi available until 5.30pm Monday - Friday, 7.30pm Saturday, 6.30pm Sunday

Sashimi Set 9pcs 10.00
Salmon, tuna, yellowtail

Salmon 5pcs 7.25

Tuna 5pcs 7.75

Yellowtail 5pcs 10.45

Blue Fin Tuna 5pcs 10.45

Medium Fatty Tuna 5pcs 11.95

OYSTER & SAKE BAR

Please collect from the Oyster & Sake Bar after ordering



DRAFT BEER half pint/pint

Kirin Nama Draft 3.50/5.95

Asahi Draft 3.75/6.45

BEER

Beer Bucket 20.00
Asahi, Kirin or Sapporo 6 bottles

Asahi 330ml 3.95

Kirin 330ml 3.95

WINE 125ml glass/750ml bottle

White 5.95/22.00

Red 6.25/23.00

HOT TEA

Green Tea 2.95

Matcha Green Tea 3.30

Roasted Hoji Tea 2.75

Genmai Tea 2.75
Brown rice tea

Soba Tea 2.70
Decaffeinated tea

Oolong Tea 2.70

Jasmine Tea 2.80

Black Tea 2.70

ICED TEA

Matcha 3.90



Jersey Oyster 2pcs 4.45
Rich and mellow with elegant cedar wood aromas

SAKE

Tatsuriki Oyster 100ml 8.50

Junmai (16%) Cold 300ml 23.50

Clean, mouthcoating, and full of minerality, a unique way to complement fresh oysters

Kuheiji Sauvage 100ml 8.00
(16%) Hot/Cold
300ml 22.00

Floral, notes of ripe Meyer Lemon, fresh, sharp acidity, full of Umami with mild bitterness in the finish

Gekkeikan Daiginjo 100ml 6.45
(15.5%) Hot/Cold
300ml 17.45

Premium, fruity and floral with smooth and clean taste dry finish

Gekkeikan Tarusake 100ml 5.95
(15.5%) Hot/Cold
300ml 15.85

Rich and mellow with elegant cedar wood aromas

Gekkeikan Umeshu 100ml 3.50
Genshu (9.5%) Cold

A delightful plum wine with a touch of savouriness

Yuzu Gin & Tonic 10.50
(15.5%) Cold

A sort sharp hybrid of lime, lemon and grapefruit. Sour, tart and very fragrant citrus

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