

# BREAKFAST

## UDON NOODLE

<b>Kake</b> かけ <b>Vo</b> plain	<b>5.40 · 9.60</b> Half · Full
<b>Kama Tama</b> 釜玉 <b>V</b> egg, soy sauce and spring onion (no broth)	<b>9.90</b>
<b>Kitsune</b> きつね <b>Vo</b> sweet tofu and spring onion	<b>12.90</b>
<b>Curry</b> カレー <b>Ve</b> curry soup	<b>14.80</b>
<b>English Breakfast</b> イングリッシュブレックファスト egg, bacon and shiitake	<b>15.40</b>

## RICE

<b>Okayu</b> お粥とお供 <b>Vo</b> porridge-pickles, tsukudani and egg	<b>12.60</b>
<b>Kinoko</b> 木の子粥 <b>Ve</b> porridge and mushrooms	<b>13.60</b>
<b>Kedgerree</b> ケジェリー porridge with smoked haddock, poached egg and curry	<b>13.80</b>
<b>English Breakfast</b> お粥とイングリッシュブレックファスト fried egg, bacon and shiitake porridge with miso soup	<b>15.40</b>
<b>Japanese Breakfast</b> 焼き魚 grilled fish, rice, miso soup and pickles	<b>16.10</b>

**V** vegetarian

**Ve** vegan

**Vo** vegetarian option

allergies and intolerances please ask a member of staff

water is filtered on site

a discretionary service charge of 12.5% will be added to your bill. all service charge is distributed amongst the staff

## SMALL PLATES

<b>Umeboshi</b> 梅干し <b>Ve</b> pickled plums	<b>3.90</b>
<b>Onsen Tamago</b> 温泉卵 poached egg in chilled fish dashi	<b>4.00</b>
<b>Otsukemono</b> 自家製漬物 <b>Ve</b> homemade pickles	<b>6.00</b>
<b>Kinoko Nametake</b> 木の子なめたけ <b>Ve</b> marinated mushrooms	<b>11.80</b>
<b>Yakizakana</b> 焼き魚 grilled fish	<b>11.60</b>
<b>Rice</b> ご飯 <b>Ve</b>	<b>3.80</b>
<b>Miso Soup</b> みそ汁	<b>4.80</b>
<b>Wakame Soup</b> わかめスープ <b>Ve</b>	<b>4.80</b>

## SOFT DRINKS

<b>Iced Barley Tea</b> 麦茶 lightly roasted grains	<b>2.90</b> 250ml
<b>Coke/Diet Coke</b> コーラ/ダイエットコーラ	<b>3.50</b> 330ml
<b>Hot Japanese Tea</b> ほうじ茶 lightly roasted green tea	<b>3.30 · 6.20</b> teapot for 1 · for 2
<b>Filter Coffee</b> コーヒー	<b>3.50</b> free refill
<b>Lemonade</b> (homemade) 自家製レモネード bright & zesty 250ml	<b>3.60</b>
<b>Apple Juice</b> りんごジュース cloudy apple juice	<b>4.20</b> 250ml
<b>Hot Ginger</b> (homemade) 生姜湯 warm & invigorating	<b>4.10</b> cup

## Extra Toppings

<b>Tamago</b> 温泉卵 poached egg <b>V</b>	<b>3.30</b>
<b>Wakame</b> ワカメ wakame seaweed <b>Ve</b>	<b>4.20</b>
<b>Natto</b> 納豆 fermented soy beans	<b>4.80</b>



# UDON NOODLE

## Atsu-Atsu あつあつ

[Hot Udon in Hot Broth]

<b>Kake</b> かけ <b>Vo</b> plain	5.40 · 9.60 Half · Full
<b>Kitsune</b> きつね <b>Vo</b> sweet tofu with spring onion	12.90
<b>Buta Miso</b> 豚味噌 pork miso	14.20
<b>Tempura</b> 天ぷら prawn tempura	14.20
<b>Curry</b> カレー <b>Ve</b> curry soup	14.80
<b>Saba</b> 鯖と青菜 smoked mackerel and green leaves	14.90
<b>Kaiso</b> 海藻 <b>Ve</b> mixed seaweeds	15.60
<b>Niku</b> 肉 beef (served rare)	15.60
<b>Lamb Cumin Miso</b> ラムクミン味噌うどん lamb mince with cumin miso and herbs	15.80
<b>Kinoko</b> 木の子のくるみ味噌 <b>Ve</b> mushrooms with walnut miso	15.90
<b>Torinikomi</b> 鶏煮込 chicken, vegetable and egg hotpot	16.80
<b>Kamonabe</b> 鴨鍋 duck and vegetable hotpot	17.80

## Hiya-Atsu ひやあつ

[Cold Udon with Hot Broth]

<b>Hiya-Atsu</b> ひやあつ <b>Vo</b> plain	9.60
<b>Buta Hiya -Atsu</b> 豚味噌ひやあつ pork miso	14.20
<b>Tori Hiya-Atsu</b> 鶏ひやあつ chicken	14.20
<b>Lamb Cumin Miso Hiya-Atsu</b> ラムクミン味噌ひやあつ lamb mince with cumin miso and herbs	15.80

<b>Kinoko Hiya-Atsu</b> <b>Ve</b> 木の子のくるみ味噌ひやあつ mushrooms with walnut miso	15.90
<b>Yasai Ten Hiya-Atsu</b> <b>V</b> 野菜天ひやあつ vegetable tempura	17.10
<b>Ten Hiya-Atsu</b> 天ひやあつ prawn and vegetable tempura	18.50
<b>Kamo Hiya-Atsu</b> 鴨ひやあつ duck	17.10

## Hiya-Hiya ひやひや

### Zaru Udon

[Cold Udon with Cold Sauce to Dip]

<b>Zaru</b> ざる <b>Vo</b> plain	9.60
<b>Zaru Gomadare</b> ざる胡麻だれ <b>Ve</b> sesame sauce	10.80
<b>Yasai Tenzaru</b> 野菜天ざる <b>V</b> vegetable tempura	17.10
<b>Tenzaru</b> 天ざる prawn and vegetable tempura	18.50

### Hiyashi Udon

[Cold Udon with Cold Sauce to Pour]

<b>Hiyashi Kitsune</b> 冷しきつね <b>Vo</b> sweet tofu and spring onion	12.90
<b>Hiyashi Buta Miso</b> 冷やし豚味噌 pork miso	14.20
<b>Hiyashi Saba</b> 冷やし鯖と青菜 smoked mackerel and green leaves	14.90
<b>Hiyashi Kaiso</b> 冷し海藻 <b>Ve</b> mixed seaweeds	15.60
<b>Hiyashi Lamb Cumin Miso</b> ラムクミン味噌うどんひやあつ lamb mince with cumin miso and herbs	15.80
<b>Hiyashi Kinoko</b> 冷やし木の子 <b>Ve</b> marinated mushrooms and shiso	16.90

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

## Extra Toppings

<b>Tanuki</b> たぬき tempura batter	1.10	<b>Wakame</b> わかめ <b>Ve</b> wakame seaweed	4.20
<b>Tamago</b> 温泉卵 <b>V</b> poached egg	3.30	<b>Natto</b> 納豆 <b>Ve</b> fermented soy beans	4.80
<b>Prawn Tempura</b> えび天 prawn tempura	4.70		



# DONBURI

all served with miso soup

[Rice in a bowl with...]

<b>Gyudon</b> 牛丼 beef	15.60
<b>Chicken Kara-age don</b> fried chicken and egg 鶏の唐揚げで親子丼	16.50
<b>Yasai Tendon</b> 野菜天丼 <b>V</b> vegetable tempura (served with wakame soup)	17.20
<b>Tendon</b> 天丼 2 prawns and vegetable tempura	19.20
<b>Ten-Tojidon</b> 天とじ丼 2 prawns and egg	19.20

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# SMALL PLATES

<b>Umeboshi</b> 梅干し <b>Ve</b> pickled plums	3.90
<b>Onsen Tamago</b> 温泉卵 poached egg in chilled fish dashi	4.00
<b>Otsukemono</b> 自家製漬け物 <b>Ve</b> homemade pickles	6.00
<b>Kaiso Sunomono</b> <b>Ve</b> 胡瓜と海藻と生姜の酢の物 cucumber, seaweed and ginger salad	9.40
<b>Namayasai Green Salad</b> <b>Ve</b> ナマヤサイ農園のグリーンサラダ namayasai farm greens, shiso & spring onion salad	10.80
<b>Kakuni</b> アップルサイダーで豚の角煮 braised pork belly with cider	10.80
<b>Kinoko Nametake</b> 木の子のなめたけ <b>Ve</b> marinated mushrooms	11.80
<b>Atsu-Age</b> 厚揚げの網焼き <b>Ve</b> fried and grilled tofu	11.80
<b>Chicken Kara-age</b> 鶏の唐揚げとピクルス marinated and fried chicken with pickles	11.90
<b>Yasai Ten Mori</b> 野菜天ぶら盛り合わせ <b>V</b> vegetable tempura	12.80
<b>Ten Mori</b> 天ぶら盛り合わせ 2 prawns and vegetable tempura	18.90
<b>Rice</b> ご飯 <b>Ve</b>	3.80
<b>Miso Soup</b> みそ汁	4.80
<b>Wakame Soup</b> わかめスープ <b>Ve</b>	4.80

## Extra Toppings

<b>Tanuki</b> たぬき tempura batter	1.10	<b>Wakame</b> わかめ <b>Ve</b> wakame seaweed	4.20
<b>Tamago</b> 温泉卵 <b>V</b> poached egg	3.30	<b>Natto</b> 納豆 <b>Ve</b> fermented soy beans	4.80
<b>Prawn Tempura</b> えび天 prawn tempura	4.70		



# DRINKS

## Beer

**Asahi アサヒ** 6.00  
crisp japanese lager (4.6%) 330ml

**Kernel - Table Beer カーネル** 8.10  
easy drinking session pale ale (~3.0%) 500ml

## Sake

**Ozeki One Cup (cold/hot)** 8.90  
ワンカップミニ「大関」 100ml  
basic & fun sake

**Kappa Cup (cold/hot)** 13.90  
カップカップ「黄桜」梅酒「福寿」 200ml  
well balanced off dry sake

**Kawatsuru (cold/hot)** 8.70 • 16.80  
川鶴旨口純米酒 90ml • 175ml  
light & dry

## Wine

**Defy Can 白ワイン** 12.50  
organic italian red, white or orange 250ml  
(each can contains two 125ml glasses)

## Umeshu

**Choya Umeshu チョーヤ梅酒(カップ)** 12.50  
premium umeshu with ume plum (17%) 50ml

## Soft Drinks

**Iced Barley Tea 麦茶** 2.90  
lightly roasted grains 250ml

**Coke/Diet Coke** 3.50  
コーラ/ダイエットコーラ 330ml

**Hot Japanese Tea ほうじ茶** 3.30 • 6.20  
lightly roasted green tea teapot for 1 • for 2

**Lemonade (homemade) 自家製レモネード** 3.60  
bright & zesty 250ml

**Apple Juice りんごジュース** 4.20  
cloudy apple juice 250ml

**Hot Ginger (homemade) 生姜湯** 4.10  
warm & invigorating cup



# FREE FROM GLUTEN

Using gluten free soy sauce...

## DONBURI

all served with miso soup

Rice in a bowl with...

<b>Sabadon</b> 鯖丼 smoked mackerel and green leaves	<b>14.70</b>
<b>Oyakodon</b> 親子丼 chicken and egg	<b>14.90</b>
<b>Kinoko-Tamago don</b> 木の子玉子丼 mushrooms and egg	<b>16.80</b>

## SOUP

Hot fish broth with...

<b>Saba</b> 鯖と青菜 smoked mackerel and green leaves	<b>10.70</b>
<b>Tori</b> 鶏 chicken	<b>10.90</b>
<b>Kinoko</b> 木の子 mushrooms and cabbage	<b>11.80</b>

## SMALL PLATES

<b>Umeboshi</b> 梅干し pickled plum	<b>3.70</b>
<b>Atsu-Age</b> 厚揚げの網焼き fried and grilled tofu	<b>10.90</b>
<b>Rice</b> ご飯	<b>3.70</b>
<b>Miso Soup</b> みそ汁	<b>4.30</b>
<b>Wakame Soup</b> わかめスープ	<b>4.30</b>

## EXTRA TOPPINGS

<b>Natto</b> 納豆 fermented soy beans	<b>4.40</b>
<b>Wakame</b> わかめ wakame seaweed	<b>4.00</b>
<b>Tamago</b> 温泉卵 poached egg	<b>3.20</b>



FREE FROM GLUTEN