

UDON NOODLE

Atsu-Atsu あつあつ

[Hot Udon in Hot Broth]

Kake かけ Vo	5.40 · 9.80
plain	Half · Full
Kitsune きつね Vo	13.50
sweet tofu with spring onion	
Tempura 天ぷら	14.90
prawn tempura	
Tori 鶏	14.90
chicken	
Curry カレー Ve	15.00
curry soup	
Saba 鯖と青菜	15.60
smoked mackerel and green leaves	
Kaiso 海藻 Ve	16.40
mixed seaweeds	
Kinoko 木の子のくるみ味噌 Ve	16.70
mushrooms with walnut miso	
Buta Kasu-Miso 豚の糟味噌	16.50
thinly-sliced pork and kasu-miso	
Lamb Cumin Miso ラムクミン味噌うどん	16.60
lamb mince with cumin miso and herbs	
Niku 肉	16.90
slow braised beef	
Kamo 鴨	18.70
duck	
Yasai Kakiage Ten 野菜かき揚げ V	18.40
vegetable kakiage tempura	
Sakana 白身魚と青菜	19.00
white fish, seasonal greens and poached egg	

Hiya-Atsu ひやあつ

[Cold Udon with Hot Broth]

Hiya-Atsu ひやあつ Vo	9.80
plain	
Tori Hiya-Atsu 鶏ひやあつ	14.90
chicken	
Kinoko Hiya-Atsu Ve	16.70
木の子のくるみ味噌ひやあつ	
mushrooms with walnut miso	
Buta Hiya -Atsu 豚の糟味噌ひやあつ	16.50
thinly-sliced pork and kasu-miso	
Lamb Cumin Miso Hiya-Atsu	16.60
ラムクミン味噌うどんひやあつ	
lamb mince with cumin miso and herbs	

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

- allergies and intolerances please ask a member of staff
- a discretionary service charge of 13.5% will be added to your bill. all service charge is distributed amongst the staff

Niku Hiya-Atsu 肉ひやあつ	16.90
slow braised beef	
Kamo Hiya-Atsu 鴨ひやあつ	18.00
duck	
Sakana Hiya-Atsu 白身魚と青菜	19.00
white fish, seasonal greens and poached egg	
Yasai Kakiage Ten Hiya-Atsu V	18.40
野菜かき揚げ vegetable kakiage tempura	
Ten Hiya-Atsu 天ひやあつ	19.40
prawn and vegetable tempura	

Hiya-Hiya ひやひや

Zaru Udon

[Cold Udon with Cold Sauce to Dip]

Zaru ざる Vo	9.80
plain	
Zaru Gomadare ざる胡麻だれ Ve	11.30
sesame sauce	
Yasai Kakiage Tenzaru V	18.40
野菜かき揚げ vegetable kakiage tempura	
Tenzaru 天ざる	19.40
prawn and vegetable tempura	

Hiyashi Udon

[Cold Udon with Cold Sauce to Pour]

Hiyashi Kitsune 冷しきつね Vo	13.50
sweet tofu and spring onion	
Hiyashi Saba 冷やし鯖と青菜	15.60
smoked mackerel and green leaves	
Hiyashi Kaiso 冷し海藻 Ve	16.40
mixed seaweeds	
Hiyashi Lamb Cumin Miso	16.60
ラムクミン味噌うどんひやあつ	
lamb mince with cumin miso and herbs	
Hiyashi Kinoko 冷やし木の子 Ve	17.70
marinated mushrooms and shiso	
Hiyashi Niku 冷やし肉	16.90
slow braised beef	
Hiyashi Yasai Kakiage Ten V	18.40
野菜かき揚げ vegetable kakiage tempura	

Extra Toppings

Tanuki たぬき tempura batter	1.10
Tamago 温泉卵 poached egg V	3.50
Wakame ワカメ wakame seaweed Ve	4.20
Natto 納豆 fermented soy beans Ve	4.80
Prawn Tempura えび天 prawn tempura	5.10



SMALL PLATES

Umeboshi 梅干し Ve pickled plums	4.10
Onsen Tamago 温泉卵 poached egg in chilled fish dashi	4.20
Otsukemono 自家製漬物 Ve homemade pickles	6.30
Prawn Heads 海老の頭の唐揚げ crispy fried prawn heads	9.10
Kaiso Sunomono Ve 胡瓜と海藻と生姜の酢の物 cucumber, seaweed and ginger salad	9.90
Namayasai Green Salad Ve ナマヤサイ農園のグリーンサラダ namayasai farm greens, shiso & spring onion salad	11.30
Kakuni アップルサイダーで豚の角煮 braised pork belly with cider	10.80
Kinoko Nametake 木の子のなめたけ Ve marinated mushrooms	11.80
Atsu-Age 厚揚げの網焼き Ve fried and grilled tofu	12.60
Yasai Kakiage Ten 野菜かき揚げ V vegetable kakiage tempura	13.80
Ten Mori 天ぷら盛り合わせ 2 prawns and vegetable tempura	19.80
Tonkatsu とんかつ(肩ロース) breaded pork collar	20.20
Rice ご飯 Ve	4.00
Miso Soup みそ汁	4.80
Wakame Soup わかめスープ Ve	4.80

OUR OMIYAGE PRODUCTS

Omiyage (お土産) is the Japanese tradition of bringing back gifts after travelling—a thoughtful way to show appreciation to family, friends, or colleagues. Often beautifully packaged, omiyage typically features local specialties like regional foods or handmade items.

Inspired by this tradition, we've developed our own Omiyage range, now available in delis across London, on our website, and select items in our branches.

The collection includes fukujinzuke—soy-pickled daikon often served with Japanese curry, golden beetroot senmaizuke, a delicate "thousand-slice" pickle, and our signature chilli oil with cashews and sansho pepper.



Nationwide delivery is available from koya.co.uk —why not give it a try?

DONBURI all served with miso soup

[Rice in a bowl with...]

Curry Rice カレーライス Ve seasonal vegetables and curry	14.50
Oyakodon 親子丼 chicken and egg	16.30
Gyudon 牛丼 slow braised beef	16.90
Yasai Kakiage Tendon 野菜かき揚げ天丼 vegetable kakiage tempura V	18.40
Tendon 天丼 2 prawns and vegetable tempura	20.20
Katsudon カツ丼 breaded pork collar and egg	19.10

allergies and intolerances please ask a member of staff

water is filtered on site and charged at 50p per cover

a discretionary service charge of 13.5% will be added to your bill. all service charge is distributed amongst the staff

V vegetarian

Ve vegan

Vo vegetarian option



DRINKS

White Wine

Terre Grec 7.50 • 36.00
Tyrnavos, Theopetra Estate, Greece (2024) 125ml • Btl
Fresh, aromatic wine with good salinity 12.5%

Belenus 37.80
DOC Vinho Verde, Portugal (2023) Btl
Light, delicate and fresh, with a slight fizz 10.5%

Grüner Veltliner 9.15 • 44.00
Löss, Weingut Rabl, Austria (2023) 125ml • Btl
Vibrant wine with notes of lime and green apple 12%

Kayagatake Koshu 59.00
Yamanashi, Japan (2022) Btl
Dry, elegant wine with hints of fennel and nashi pear 12%

Rose Wine

Adega de Penalva Rose 8.20 • 34.70
Dão, Portugal (2022) 125ml • Btl
Pale salmon coloured rose with fresh fruit and mineral aromas. 12.5%

Red Wine

Adega de Penalva 8.20 • 34.70
Dão, Portugal (2019) 125ml • Btl
Dry, medium-bodied, with berry and plum notes 12.5%

Negroamaro, Il Pumo 36.00
San Marzano, Italy (2023) Btl
Juicy, mellow and savoury wine 13.5%

Pinot Noir, Les Colombiers 9.50 • 46.00
Villa Noria, France (2024) 125ml • Btl
Youthful, smooth wine with blackcurrant notes 12.5%

Tea

Kukicha Hojicha 3.50 • 6.50
くき茶ほうじ茶 teapot for 1 • for 2
Lightly roasted green tea

Genmaicha 玄米茶 3.80 • 6.80
Toasted rice and green tea teapot

Kuromamecha 黒豆茶 6.70
Roasted soy bean tea teapot

Fuji Sencha 富士煎茶 6.90
Classic vegetal green tea teapot

Beer

Draught Asahi アサヒ 5.00 • 8.30
Crisp japanese lager (5.2%) half • pint

Asahi 0% アサヒ 4.60
No alcohol japanese lager (0%) 330ml

Orbit - Nico Lager オービット 7.80
Golden Köln-style lager (4.8%) 330ml

Kernel - Table Beer カーネル 8.50
Easy drinking session pale (~3.0%) 500ml

Cocktails

Pear & White Tea Fizz 11.60
洋梨の白茶カクテル 125ml
Black Lines - vodka, sake & white tea 8.5%

Paloma 11.60
パロマ 125ml
Black Lines - tequila & grapefruit 9.0%

Negroni 13.10
ネグローニ 100ml
Black Lines - gin, campari & vermouth 18.8%

Umeshu

Choya Umeshu 13.10
チョーヤ梅酒(カップ) 50ml
Premium umeshu with an ume plum 17%

Mii No Umeshu 16.10 • 29.80
三井の梅酒 90ml • 175ml
Umeshu infused junmai sake 10%

Soft Drinks

Coca Cola/Diet Cola/ Zero Cola 3.50
コーラ/ダイエットコーラ 330ml
...you know

Iced Barley Tea 麦茶 3.00
Lightly toasted grains 250ml

Lemonade (homemade) 3.80
自家製レモネード 250ml
Bright & zesty

Hot Ginger (homemade) 4.30
生姜湯 cup
Warm and invigorating

Apple Juice りんごジュース 4.40
Pressed cloudy apple juice 250ml

Seasonal Shrub (homemade) 自家製シュラブ 5.00
refreshing & fruity 250ml



SAKE

Sake Tasting Board **14.80**
Wakaze · Kokuryu · Kamoizumi 3 x 35ml

Light

Ki Do Ginjo **14.00 · 25.70**
紀土 90ml · 175ml
delicate and fruity 15%

Wakaze **21.20 · 72.00**
若勢 175ml · 750ml Btl
French sake, fruity aromas 13%

Tobiroku (sparkling) **46.20**
出羽桜 微発泡 吟醸にごり とび六 300ml Btl
Dry, crisp and effervescent 15 - 16%

Kura No Hana **79.80**
蔵の華 純米大吟醸 500ml Btl
Light & fruity with low acidity 15%

Medium

Izumi Judan **11.30 · 21.20**
出羽桜 吟醸 泉十段 90ml · 175ml
A potent ginjo, crisp and dry 17.5%

Kokuryu (cold/hot) **14.40 · 26.50**
黒龍 純米吟醸 90ml · 175ml
Rich, dynamic and welcoming 15%

Tedorigawa Yamahai Daiginjo **16.00 · 30.20**
手取川 山麩大吟醸 90ml · 175ml
Supple and herbal with a hint of honey 15 - 16%

Masumi (cold/hot) **45.80**
真澄 奥伝寒造り 300ml Btl
Smooth, well-balanced sake 15%

Rich

Kawatsuru (cold/hot) **9.20 · 17.70**
川鶴旨口純米酒 90ml · 175ml
Full-bodied, flavoursome and bold 16%

Katori 90 **12.60 · 22.90**
香取90 90ml · 175ml
rich and complex natural sake 15%

Kamoizumi **29.40 · 71.00**
賀茂泉 にごり吟醸 175ml · 500ml Btl
Cloudy, full bodied, fruity and floral 17%

Sweet

Masumi Yuzu Sake **13.40 · 25.00**
真澄 ゆず酒 90ml · 175ml
Refreshing, citrus liqueur 14%



SAKE

FREE FROM GLUTEN

Using gluten free soy sauce...

DONBURI

all served with miso soup

Rice in a bowl with...

Sabadon 鯖丼 smoked mackerel and green leaves	15.60
Oyakodon 親子丼 chicken and egg	15.90
Kinoko-Tamago don 木の子玉子丼 mushrooms and egg	17.60

SOUP

all served with rice

Hot fish broth with...

Saba 鯖と青菜 smoked mackerel and green leaves	15.60
Tori 鶏 chicken	17.60
Kinoko 木の子 mushrooms and cabbage	16.70

SMALL PLATES

Umeboshi 梅干し pickled plum	4.10
Atsu-Age 厚揚げの網焼き fried and grilled tofu	12.60
Rice ご飯	4.00
Miso Soup みそ汁	4.80
Wakame Soup わかめスープ	4.80

EXTRA TOPPINGS

Natto 納豆 fermented soy beans	4.80
Wakame わかめ wakame seaweed	4.20
Tamago 温泉卵 poached egg	3.50



FREE FROM GLUTEN



SPECIALS

July 2025



Beef sukiyaki udon with tomato & basil すき焼きうどん (牛肉 リーク 葱 と 焼きトマト)	19.60
Trout kombu jime sashimi with fennel & lemon sauce 鱈の昆布締めとフェンネルの	15.40
Shio koji tofu with sansho zuke V 塩麹豆腐のやっこと山椒漬	11.40
Chicken gizzards karaage with pickles & sansho salt 砂肝の唐揚げとセロリの生姜漬と山椒塩	12.50
Fig tempura with fig miso sauce V 無花果の天ぷらと無花果味噌	10.70
Agedashi tofu with egoma soy V 揚げ出し豆腐とエゴマの醤油漬	12.60



SPECIALS

PUDDING

- | | |
|--|-------------|
| Peach, melon & strawberry salad with basil oil
フルーツサラダとバジルオイル | 9.20 |
| Hojicha pudding brûlé with gooseberry jam
ほうじ茶プリンとスグリジャム | 9.10 |
| KO kinako ice cream sandwich
きな粉と黒蜜のアイスクリームサンド | 6.50 |
| Corn and cashew vegan ice cream sandwich
とうもろこしとカシューナッツのアイスクリームサンド | 6.50 |



PUDDING