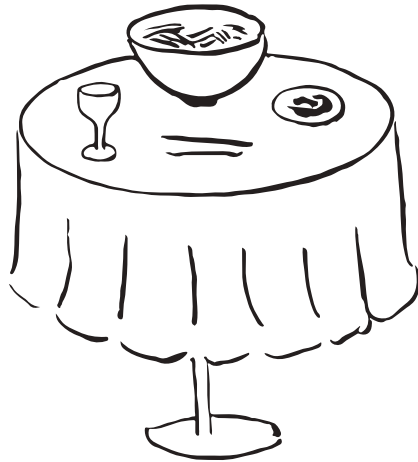


# SPECIALS

## November 2024



**vegetable and curry turnover** 5.00  
野菜カレーパイ

**nagoya style chicken wings** 7.60  
名古屋名物・鶏手羽先

**mackerel tartare with apple & kohlrabi** 8.90  
しめ鯖とりんごとコルラビのタルタル

**beef tartare with shiso** 14.90  
牛タルタルと紫蘇ラップ

**rump cap with Japanese chimichurri** 17.90  
ランプ・キャップ肉の網焼きとこやのチミチュリソース

**bouillabaisse udon** 19.70  
白身魚のブイヤベースうどん



SPECIALS

## 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>Prawn Heads</b> 海老の頭の唐揚げ crispy fried prawn heads	<b>8.70</b>
<b>Kaiso Sunomono</b> <b>Ve</b> 胡瓜と海藻と生姜の酢の物 cucumber, seaweed and ginger salad	<b>9.40</b>
<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	<b>10.80</b>
<b>Kakuni</b> アップルサイダーで豚の角煮 braised pork belly with cider	<b>10.80</b>
<b>Kinoko Nametake</b> 木の子のなめたけ <b>Ve</b> marinated mushrooms	<b>11.80</b>
<b>Atsu-Age</b> 厚揚げの網焼き <b>Ve</b> fried and grilled tofu	<b>11.80</b>
<b>Yasai Kakiage Ten</b> 野菜かき揚げ <b>V</b> vegetable kakiage tempura	<b>13.10</b>
<b>Ten Mori</b> 天ぷら盛り合わせ 2 prawns and vegetable tempura	<b>18.90</b>
<b>Tonkatsu</b> とんかつ(肩ロース) breaded pork collar	<b>19.20</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>

## DONBURI all served with miso soup

[Rice in a bowl with...]

<b>Curry Rice</b> カレーライス <b>Ve</b> seasonal vegetables and curry	<b>14.50</b>
<b>Oyakodon</b> 親子丼 chicken and egg	<b>15.50</b>
<b>Gyudon</b> 牛丼 slow braised beef	<b>16.10</b>
<b>Yasai Kakiage Tendon</b> 野菜かき揚げ天丼 vegetable kakiage tempura <b>V</b>	<b>17.50</b>
<b>Tendon</b> 天丼 2 prawns and vegetable tempura	<b>19.20</b>
<b>Katsudon</b> カツ丼 breaded pork collar and egg	<b>18.20</b>

allergies and intolerances please ask a member of staff

water is filtered on site

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



# UDON NOODLE

## Atsu-Atsu あつあつ

[Hot Udon in Hot Broth]

<b>Kake</b> かけ <b>Vo</b>	5.40 · 9.60
plain	Half · Full
<b>Kitsune</b> きつね <b>Vo</b>	12.90
sweet tofu with spring onion	
<b>Tempura</b> 天ぷら	14.20
prawn tempura	
<b>Curry</b> カレー <b>Ve</b>	14.80
curry soup	
<b>Saba</b> 鯖と青菜	14.90
smoked mackerel and green leaves	
<b>Kaiso</b> 海藻 <b>Ve</b>	15.60
mixed seaweeds	
<b>Buta Kasu-Miso</b> 豚の糟味	15.70
thinly-sliced pork and kasu-miso	
<b>Lamb Cumin Miso</b> ラムクミン味噌うどん	15.80
lamb mince with cumin miso and herbs	
<b>Kinoko</b> 木の子のくるみ味噌 <b>Ve</b>	15.90
mushrooms with walnut miso	
<b>Niku</b> 肉	16.10
slow braised beef	
<b>Torinikomi</b> 鶏煮込 (available from 14:30)	16.80
chicken, vegetable and egg hotpot	
<b>Kinoko-Misonikomi</b> (available from 14:30)	16.80
木の子味噌煮込 <b>Ve</b>	
mushroom and yuzu miso hotpot	
<b>Yasai Kakiage Ten</b> 野菜かき揚げ <b>V</b>	17.50
vegetable kakiage tempura	
<b>Kamonabe</b> 鴨鍋 (available from 14:30)	17.80
duck and vegetable hotpot	
<b>Sakana</b> 白身魚と青菜	18.10
white fish, seasonal greens and poached egg	

## Hiya-Atsu ひやあつ

[Cold Udon with Hot Broth]

<b>Hiya-Atsu</b> ひやあつ <b>Vo</b>	9.60
plain	
<b>Tori Hiya-Atsu</b> 鶏ひやあつ	14.20
chicken	
<b>Buta Hiya -Atsu</b> 豚の糟味噌ひやあつ	15.70
thinly-sliced pork and kasu-miso	
<b>Lamb Cumin Miso Hiya-Atsu</b>	15.80
ラムクミン味噌うどんひやあつ	
lamb mince with cumin miso and herbs	
<b>Kinoko Hiya-Atsu</b> <b>Ve</b>	15.90
木の子のくるみ味噌ひやあつ	
mushrooms with walnut miso	

**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

<b>Niku Hiya-Atsu</b> 肉ひやあつ	16.10
slow braised beef	
<b>Kamo Hiya-Atsu</b> 鴨ひやあつ	17.10
duck	
<b>Sakana Hiya-Atsu</b> 白身魚と青菜	18.10
white fish, seasonal greens and poached egg	
<b>Yasai Kakiage Ten Hiya-Atsu</b> <b>V</b>	17.50
野菜かき揚げ vegetable kakiage tempura	
<b>Ten Hiya-Atsu</b> 天ひやあつ	18.50
prawn and vegetable tempura	

## Hiya-Hiya ひやひや

### Zaru Udon

[Cold Udon with Cold Sauce to Dip]

<b>Zaru</b> ざる <b>Vo</b>	9.60
plain	
<b>Zaru Gomadare</b> ざる胡麻だれ <b>Ve</b>	10.80
sesame sauce	
<b>Yasai Kakiage Tenzaru</b> <b>V</b>	17.50
野菜かき揚げ vegetable kakiage tempura	
<b>Tenzaru</b> 天ざる	18.50
prawn and vegetable tempura	

### Hiyashi Udon

[Cold Udon with Cold Sauce to Pour]

<b>Hiyashi Kitsune</b> 冷しきつね <b>Vo</b>	12.90
sweet tofu and spring onion	
<b>Hiyashi Saba</b> 冷やし鯖と青菜	14.90
smoked mackerel and green leaves	
<b>Hiyashi Kaiso</b> 冷し海藻 <b>Ve</b>	15.60
mixed seaweeds	
<b>Hiyashi Lamb Cumin Miso</b>	15.80
ラムクミン味噌うどんひやあつ	
lamb mince with cumin miso and herbs	
<b>Hiyashi Niku</b> 冷やし肉	16.10
slow braised beef	
<b>Hiyashi Kinoko</b> 冷やし木の子 <b>Ve</b>	16.90
marinated mushrooms and shiso	
<b>Hiyashi Yasai Kakiage Ten</b> <b>V</b>	17.50
野菜かき揚げ vegetable kakiage tempura	

## Extra Toppings

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



# PUDDING

**chocolate mousse with kinako & umeshu** 11.00  
チョコレートムースと梅酒ソース

**kukicha parfait with melon granita** 11.00  
茎茶パルフェとメロングラニータ

**kuromame flan with cherries** 11.00  
黒豆プリンとチェリー

**Masumi yuzu sake** 12.80 · 23.80  
真澄 ゆず酒 90ml · 175ml  
Refreshing, citrus liquer



PUDDING

# DRINKS

## White Wine

**Filas White** 7.10 • 23.00  
Lisboa, Portugal (2022) 125ml • 500ml  
Pale, gentle, and well-balanced, our house white 12%  
is refreshing, with notes of apple and stone fruits.

**Belenus** 36.00  
DOC Vinho Verde, Portugal (2023) Btl  
Light, delicate and fresh, with a slight fizz. A dry 10.5%  
wine with notes of tropical fruits and green apple.

**Clurican White** 8.20 • 38.00  
Beira Interior, Portugal (2022) 125ml • Btl  
Pale citrusy wine with gentle notes of 11.5%  
melon and stone fruits. (Organic)

**Castelo Rodrigo** 42.00  
Beira Interior, Portugal (2022) Btl  
Smooth, fruity, medium-bodied, medium-dry wine. 13%  
Pale yellow, with notes of melon and minerals.

## Rose Wine

**Adega de Penalva Rose** 7.80 • 33.00  
Dão, Portugal (2022) 125ml • Btl  
Pale salmon coloured rose with fresh 12.5%  
fruit and mineral aromas.

## Beer

**Draught Asahi** アサヒ 4.80 • 7.90  
Crisp japanese lager (5.2%) half • pint

**Asahi 0%** アサヒ 4.40  
No alcohol japanese lager (0%) 330ml

**Orbit - Nico Lager** オービット 7.40  
Golden Köln-style lager (4.8%) 330ml

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

## Soft Drinks

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

**Iced Barley Tea** 麦茶 2.90  
Lightly toasted grains 250ml

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

**Hot Ginger (homemade)** 4.10  
生姜湯 cup  
Warm and invigorating

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

## Red Wine

**Filas Red** 7.10 • 23.00  
Lisboa, Portugal (2022) 125ml • 500ml  
Ruby coloured and smooth, our house red 12%  
has notes of fresh berries and  
light tannins.

**Adega de Penalva** 7.80 • 33.00  
Dão, Portugal (2019) 125ml • Btl  
With a deep cherry colour, this is a dry and 12.5%  
lively medium-bodied red, packed with berry  
and plum notes. It has a well-balanced acidity  
and a great finish.

**Cepa Pura** 47.00  
Lisboa, Portugal (2021) Btl  
A deep ruby red wine with aromas of fresh, black 12.5%  
plums, and notes of spices and currants coming from  
the clay and limestone soil. (Organic)

## Cocktails

**Pear & White Tea Fizz** 11.00  
洋梨の白茶カクテル 125ml  
Black Lines - vodka, sake & white tea 8.5%

**Paloma** 11.00  
パロマ 125ml  
Black Lines - tequila & grapefruit 9.0%

**Negroni** 12.50  
ネグローニ 100ml  
Black Lines - gin, campari & vermouth 18.8%

## Umeshu

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

**Mii No Umeshu** 15.30 • 28.40  
三井の梅酒 90ml • 175ml  
Umeshu infused junmai sake 10%

## Tea

**Kukicha Hojicha** 3.30 • 6.20  
くき茶ほうじ茶 teapot for 1 • for 2  
Lightly roasted green tea

**Genmaicha** 玄米茶 3.60 • 6.50  
Toasted rice and green tea teapot

**Kuromamecha** 黒豆茶 6.40  
Roasted soy bean tea teapot

**Fuji Sencha** 富士煎茶 6.60  
Classic vegetal green tea teapot



# SAKE

**Sake Tasting Board** **14.10**  
Wakaze · Kokuryu · Kamoizumi 3 x 35ml

## Light

**Ki Do Ginjo** **13.30 · 24.50**  
紀土 90ml · 175ml  
delicate and fruity 15%

**Wakaze** **20.20 · 68.60**  
若勢 175ml · 750ml Btl  
French sake, aged in burgundy barrels 13%

**Tobiroku (sparkling)** **44.00**  
蔵の華 純米大吟醸 300ml Btl  
Dry, crisp and effervescent 15 - 16%

**Kura No Hana** **76.00**  
蔵の華 純米大吟醸 500ml Btl  
Light & fruity with low acidity 15%

## Medium

**Izumi Judan** **10.80 · 20.20**  
黒龍 純米吟醸 90ml · 175ml  
A potent ginjo, crisp and dry 17.5%

**Kokuryu (cold/hot)** **13.70 · 25.20**  
黒龍 純米吟醸 90ml · 175ml  
Rich, dynamic and welcoming 15%

**Tedorigawa Yamahai Daiginjo** **15.20 · 28.80**  
手取川 山廃大吟醸 90ml · 175ml  
Supple and herbal with a hint of honey 15 - 16%

**Masumi (cold/hot)** **43.60**  
真澄 奥伝寒造り 300ml Btl  
Smooth, well-balanced sake 15%

## Rich

**Kawatsuru (cold/hot)** **8.80 · 16.90**  
川鶴旨口純米酒 90ml · 175ml  
Full-bodied, flavoursome and bold 16%

**Katori 90** **12.00 · 21.80**  
香取90 90ml · 175ml  
rich and complex natural sake 15%

**Kamoizumi** **28.00 · 67.60**  
賀茂泉 にごり吟醸 175ml · 500ml Btl  
Cloudy, full bodied, fruity and floral 17%

## Sweet

**Masumi Yuzu Sake** **12.80 · 23.80**  
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...

<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