

Udon

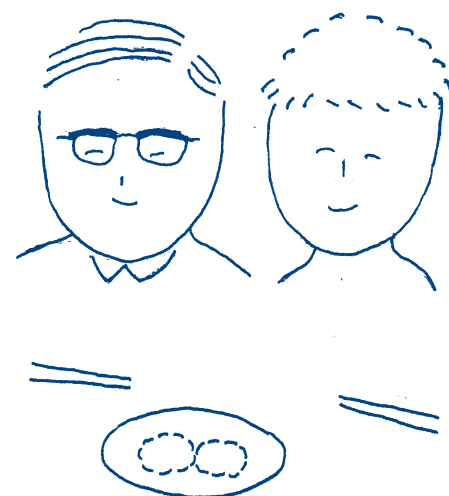
Hot
 Cold

Kake かけ plain udon with fish or vegan dashi	9.8 Vo	
Saucy たれ (no broth) negi sauce and chilli oil	10.7 Ve	
Triple Pickle 漬け漬け (no broth) pickled beetroot, soy chillies and pickled wakame	12.8 Ve	
Kitsune きつね sweet tofu and spring onion	13.5 Vo	
Tempura 天ぷら prawn tempura	14.9	
Curry Classic カレー Japanese curry udon	15.5 V	
Saba 鯖と青菜 smoked mackerel and green leaves	15.6	
Kaiso Classic 海藻 mixed seaweeds	16.4 Ve	
Miso Classic 豚汁 pork and ginger miso soup with seasonal greens	16.4	
KO Curry! ブラジリアンカレー! Brazilian fish curry (no broth)	16.9	
KO Meaty! 肉! slow braised beef and chilli oil	16.9	

Donburi

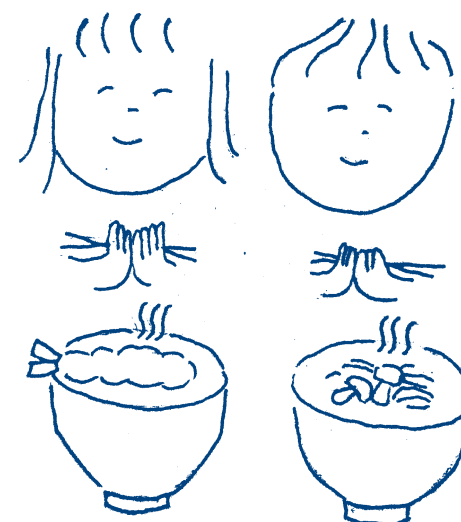
Rice bowl

Gyu-Don 牛丼 slow braised beef and chilli oil	14
Ten-Don 天丼 1 prawn tempura and 3 vegetables	14
Neba-Neba-Don ねばねば丼 natto, pickled seaweed, pickled okra and onsen tamago	12.7 V
Curry-Don カレー丼 curry with soft boiled egg tempura	12.7 V
Kara-Age Don 唐揚げ丼 chicken kara-age, onsen tamago, negi-sauce and beetroot pickle	15.3
Tofu Agebitashi-Don 豆腐の揚げ浸し丼 tofu, vegetable and pickled chilli	14.7 Ve



Extra Toppings

Tanuki たぬき tempura batter	1.1
Chilli Oil 食べるラー油 bitsy chilli oil	1.1 Ve
Natto 納豆 fermented soy beans	3.8 Ve
Wakame わかめ wakame seaweed	4.2 Ve
Tamago 温泉卵 poached egg	3.3 V
Prawn Tempura えび天 prawn tempura	5.1



Sides

	Small	Large
Namayasai Green Salad ナマヤサイ農園のグリーンサラダ farm greens and shiso salad	6.5 Ve	12
Chicken Kara-Age 唐揚げ marinated and fried chicken with negi-onion sauce	6.5	12
Tofu Kara-Age 豆腐の唐揚げ marinated and fried tofu with negi-ginger sauce	6.5 Ve	12
Yasai-Ten 野菜の天ぷら vegetable tempura	6.5 Ve	12
Otsukemono 自家製漬物 homemade pickles	3.8 Ve	
Cup-Soup カップスープ dashi in a cup	3.8 Vo	
Rice ご飯 plain rice	4 Ve	

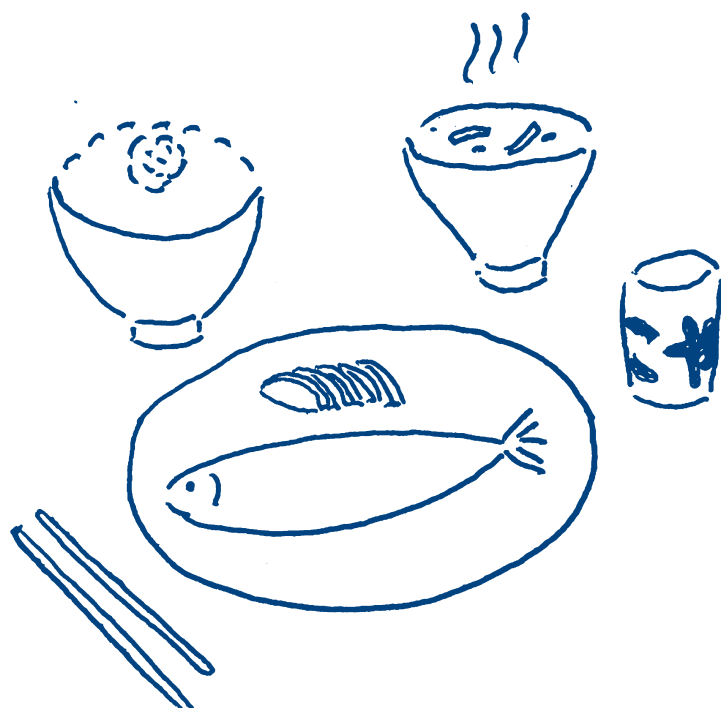
Ice Cream

Ice Cream Sandwich アイスクリームサンド	7
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Breakfast Udon

Hot
 Cold

Kake かけ plain udon with fish dashi or vegan dashi	9.8 Vo	
Kama-Tama 釜玉 raw egg and hot udon	10.4 V	
Triple Pickle 漬け漬け (no broth) pickled beetroot, soy chillies and pickled wakame	12.8 Ve	
Kama-Tama English 釜玉イングリッシュ raw egg and hot udon with bacon and butter soy mushrooms	15.3	
Kaiso Classic 海藻 mixed seaweeds	16.4 Ve	
Miso Classic 豚汁 pork and ginger miso soup with seasonal geens	16.4	



Breakfast Rice

Neba-Neba-Breakfast ねばねばごはん natto, pickled seaweed, pickled okra and onsen tamago on rice, served with cup-soup	13.8 V
English Breakfast イングリッシュごはん bacon, onsen tamago and butter soy mushrooms on rice, served with cup-soup	16.4
Miso Breakfast 豚汁ごはん pork and ginger miso soup, rice and pickles	16.4
Japanese Breakfast 焼き魚ごはん grilled fish, pickles and rice, served with cup-soup	16.9
Rice ご飯 plain rice	4 Ve
Cup-Soup カップスープ dashi in a cup	3.8 Vo

EXTRA TOPPINGS

Natto 納豆 fermented soy beans	4.8 Ve
Wakame わかめ wakame seaweed	4.2 Ve
Tamago 温泉卵 poached egg	3.5 V

Drinks

COLD

Iced Barley Tea

3 250ml

Coca Cola /
Diet Coke

3.5 330ml

Apple Juice

4.4 250ml

Lemonade

3.8 250ml

Seasonal Shrub

4.5 250ml

HOT

Filter Coffee

(until 12 noon)

3.5 Cup

Kukicha

roasted green tea

3.3 Cup

Sobacha

buckwheat tea

3.5 Cup

Hot Ginger

4.3 Cup

BEER

Asahi Beer

4.3 • 8 half • pint
5.2%abv

Kernel Table Beer

8.5 500ml . ~3%abv

Asahi 0%

4.6 330ml . ~0%abv

SAKE

Ozeki One Cup-Mini

9.3 100ml . 14.2%abv

Ozeki One Cup

15.8 180ml . 13.5%abv

Funaguchi

Kikusui

20.2 200ml . 19%abv

Chiyomusubi Oyaji

Gokuraku Jungin

23.9 180ml . 16%abv

Chiyomusubi

Kitaro Jungin

23.9 180ml . 16.5%abv

WINE

Red/White

Filas, portugal, 2022

250ml . ~12%abv

11.8

*125ml available upon request

COCKTAIL

Negroni

Black Lines

13.1 100ml . 18.1%abv

Spicy Margarita

Black Lines

13.1 100ml . 12.7%abv

UMESHU

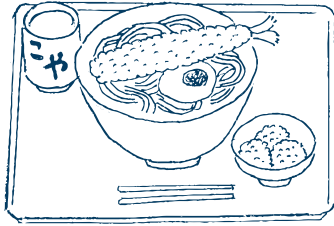
Choya Umeshu

13.1 50ml . 17%abv

Sayuri Umeshu

23.9 160ml . 13%abv





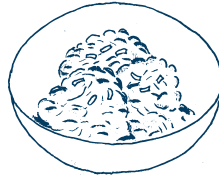
こやっこ
KO KOMBO
(12 Noon -)

udon/donburi
+ £8.6

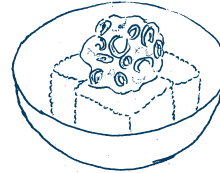
1. choose your main
2. add a side & drink for an extra £8.6



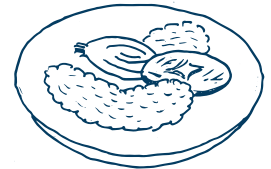
namayasai salad



chicken kara age



tofu kara age



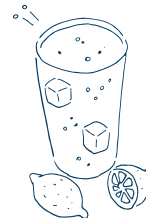
vegetable tempura



iced barley tea



hot ginger



lemonade

please
scan here
for our
menu

