



RAMEN

Hakata ramen noodles in 18 hour bone broth and motodare developed by our Ramen Master, Kanada san, in Fukuoka, Japan.

TONKOTSU X pork and corn fed chicken bone broth, chashu pork belly, spring onion, wood ear fungus, yuzu-shoyu. exclusive to London	11.00	SPICY YUZU 🌶️ pork and corn fed chicken bone broth, chashu pork collar, spicy yuzu paste, spring onion, wood ear fungus, yuzu-shoyu	13.00
TONKOTSU pork bone broth, chashu pork belly, spring onion, wood ear fungus	11.00	TRUFFLE pork and corn fed chicken bone broth, chashu pork collar, spring onion, porcini truffle paste, white truffle oil, yuzu-shoyu	14.00
CHASHU-MEN pork bone broth, chashu pork collar, spring onion, wood ear fungus	13.00	VEGETARIAN (V) shiitake mushroom and porcini-soya milk broth, asparagus, spring onion, wood ear fungus	11.00
CHICKEN PAITAN corn fed chicken bone broth, chashu pork collar, leek, spring onion, tokyo noodles, wood ear fungus	11.00		
GEKIKARA 🌶️🌶️ pork and corn fed chicken bone broth, beansprouts, chashu pork belly, spicy 'tan-tan' minced pork, spring onion, wood ear fungus, yuzu-shoyu	13.00		

WITHOUT BROTH

ABURA SOBA thick egg noodles in sesame sauce, bamboo shoots, chives, garlic paste, ginger, onsen egg, seared chashu pork belly, seaweed, spring onion	10.50
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麺の硬さは How hard do you like it? As is customary in Japan we ask that you choose the firmness of your noodles:
Extra Hard, **Hard (recommend)**, Regular or Soft.

Choose your complimentary toppings: ground sesame, *takana*, *benishoga* and *nori*

TOPPINGS & EXTRAS

Hanjuku Egg chashu cured clarence court egg	2.00
Kaedama extra noodles for the true ramen otaku	2.00
Spicy Yuzu Paste (V) 🌶️	1.50
Ma-yu charred black garlic sauce	1.50
Karamiso (V) 🌶️ spicy red miso paste	1.80
Extra Seaweed (V)	1.00

SMALL PLATES

Karaage japanese fried chicken and yuzu mayonnaise	4.00
Edamame (V) maldon sea salt, black truffle salt, yuzu oil	4.00
Aburi Chashu seared chashu pork belly, yakiniku tare	3.00

GYOZA

Pork or Chicken handmade pork or chicken gyoza with yuzu-soy dipping sauce	6.00
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*gyoza are grilled to order and take 10 minutes

RICE

Chashu Don white rice, seared chashu pork, spring onion	4.00
Onigiri traditional japanese rice balls wrapped in seaweed and topped with house seasoning	
Original (V)	1pc 2.00 2pcs 3.00
Sake fresh flaked salmon	1pc 3.00 2pcs 4.25
Ume (V) japanese sour plum	1pc 2.50 2pcs 3.75
Okaka bonito flakes, secret sauce, soy sauce	1pc 3.00 2pcs 4.25
Tsuna tuna, japanese mayo, soy sauce	1pc 3.00 2pcs 4.25

Please inform your server if a member of your party has a food allergy. A discretionary service charge of 12.5% will be added to your bill.
Your comments, questions and suggestions are important to us. Our teams are ready to help you, and we would like to hear your views.

SPARKLING スパークリング酒

Mio 150ml 6.50
漣 (みお)
Hyogo / 5.1%
great as an aperitif light and refreshing with lively aromas of grape and pear

JAPANESE FRUITS-SHU 果実酒

“**Momo-shu**” Peach Sake 70ml 8.00
梅の宿 桃の酒 250ml 21.00
Nara / 8%
exceptionally smooth texture with flavors of white peach 720ml 59.00

Aragoshi “**Ume-shu**” Sake 70ml 8.00
梅の宿 あらごし梅酒 250ml 21.00
Nara / 12%
a textured plum sake with bits 720ml 59.00

Umenoyado “**Yuzu**” Sake 70ml 8.00
梅の宿 柚子酒 250ml 21.00
Nara / 8%
a refreshing japanese citrus fruit sake 720ml 59.00

HOT SAKE 熱燗

Tamagawa 100ml 7.00
“**HEART OF OAK**” (Room Temperature)
玉川 特別純米 175ml 15.00
Kyoto / 16.6% 1800ml 126.00
a master piece made by genius british sake master Philip Harper nutty and deep in umami

*Please speak to the team if you prefer room temperature

BEER ビール

KIRIN Ichibanshibori 330ml 5.00
4.6%
100% malt first press beer

Kome Biru 330ml 5.50
4.9%
an extra pale golden ale - light, dry and firmly bitter with a hint of berry fruit, turkish delight, white grape and woody spice

Hitachino Nest Yuzu Lager 350ml 6.90
5.5%
plentiful use of Japanese yuzu gives this beer a delicate yet deep citrus flavour. Enjoy the refreshing acidity from the yuzu and the crispness of a lager

Hitachino Yuzu Ginger 330ml 5.00
Low Alcoholic Beer
0.3%
this innovative low-alcohol beer is packed with tasty malts and aromatic hops. The spicy kick of ginger meets the refreshing zing of yuzu for a highly enjoyable drinking experience.

Wine ワイン

White 125ml / Bottle

Citrusy Vinho Verde Alvarinho 5.00 / 25.00

Tropical Chilean Chardonnay 6.50 / 35.00

Red 125ml / Bottle

Juicy Sicilian Frappato 5.50 / 29.00

Black Cherry Austrian 6.50 / 38.00
Blaufränkisch

SOFT DRINKS & TEA ソフトドリンク & 茶

Calpico 3.50

Cold Green Tea / Cold Oolong Tea 3.00

Wild Elderflower Bubbly 3.80

Hot Ginger Beer 3.80

English Apple Juice 3.80

Still / Sparkling Water 2.50

Coke / Diet Coke 2.70

Hot Green Tea per pot 3.50
(Sencha / Genmaicha)



Desserts handmade daily
by our sister restaurant

Matcha Mille Crepe	6.00
Matcha Fondant	6.00
Yuzu Mousse Cheesecake	6.00

KANADA-YA

RAMEN BAR

Kanada-Ya was founded by Kazuhiro Kanada in the small city of Yukuhashi on the southern Japanese Island of Kyushu. Since its launch in 2009, the Tonkotsu specialist has been the recipient of numerous awards and accolades celebrating its unique style and taste.



KanadaYaLDN



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