

SMALL PLATES

おつまみ

Chicken Karaage 8.95
crunchy, marinated fried chicken served with flavoured japanese mayonnaise
1. Yuzu kosho & lime
2. Wasabi & lime
3. Spicy yuzu & ichimi togarashi

⑦ **Kinoko Karaage 8.95**
crunchy, deep-fried grey oyster mushrooms with choice of flavoured japanese mayonnaise
1. Yuzu kosho & lime
2. Wasabi & lime
3. Spicy yuzu & ichimi togarashi

Ebi Katsu 8.95
katsu breaded prawns, tonkatsu sauce, served with yuzu kosho mayonnaise

Chashu Don 8.35
simmered slow cooked pulled pork, seared pork belly and spring onions on steamed rice

Yaki Gyoza 8.95
juicy japanese dumplings filled with ground meat and vegetables, pan fried and served with a yuzu & soy dipping sauce
1. Pork, ginger & garlic
2. Chicken and chinese mushroom

⑦ **Agedashi Tofu 7.85**
deep fried tofu in a hot tentsuyu broth and shoyu, fried ginger, finely grated daikon and chilli

⑦ **Edamame**
steamed in their pods and salted

• **Maldon sea salt 5.95**
• **White truffle salt 6.65**

⑦ **Soba Noodle Salad 7.95**
chilled buckwheat noodles, edamame and spring onion with sesame-yuzu dressing

LARGE PLATES

主食

Chashu Don 16.95
simmered slow cooked pulled pork, seared pork belly and spring onions on steamed rice, hanjuku egg, pickled ginger, seaweed, white sesame

Abura Soba
thick egg noodles in sesame sauce, bamboo shoots, chives, garlic paste, pickled ginger, onsen egg, seaweed, spring onion
⑦ • **Fried chashu marinated tofu 16.95**
• **Seared chashu pork belly 17.95**

Salmon Soba Salad 18.95
poached salmon fillet, chilled buckwheat noodles, edamame and spring onion with sesame-yuzu dressing

CURRY

カレー

⑦ **Pumpkin Korokke 16.75**
kabocha pumpkin croquette, spiced curry sauce, shredded hispi cabbage, fukujinzuke pickle and steamed rice

Chicken Katsu 17.95
panko breaded chicken, spiced curry sauce, shredded hispi cabbage, fukujinzuke pickle and steamed rice

Ebi Katsu 18.95
panko breaded prawns, spiced curry sauce, shredded hispi cabbage, fukujinzuke pickle and steamed rice

*service is not included

RAMEN

ラーメン

① Choose your ramen

Tonkotsu X 15.90
pork and corn fed chicken bone broth, chashu pork belly, spring onion, wood ear fungus, yuzu-shoyu – exclusive to London

Cha-Mori 18.95
pork and corn fed chicken bone broth, chashu pork belly, slow-cooked pulled chashu loin and belly, spring onion, wood ear fungus, yuzu-shoyu

🌶️🌶️ **Gekikara 18.95**
pork and corn fed chicken bone broth, beansprouts, chashu pork belly, spicy ‘tan-tan’ minced pork, spring onion, wood ear fungus, yuzu-shoyu

🌶️ **Spicy Yuzu 18.95**
pork and corn fed chicken bone broth, chashu pork loin, spicy yuzu paste, spring onion, wood ear fungus, yuzu-shoyu

Truffle 19.95
pork and corn fed chicken bone broth, chashu pork loin, spring onion, porcini truffle paste, white truffle oil, yuzu-shoyu

Origin Tonkotsu 15.90
where it all started: pork bone broth, chashu pork belly, spring onion, wood ear fungus

Chashu-men 18.95
pork bone broth, chashu pork loin, spring onion, wood ear fungus

Chashu Chicken 17.95
corn fed chicken bone broth, chashu chicken, leek, spring onion, wood ear fungus

Chicken Paitan 17.95
corn fed chicken bone broth, chashu pork loin, leek, spring onion, wood ear fungus

⑦ **Kinoko & Chashu Tofu 15.90**
japanese mushroom and porcini-soymilk broth, tofu ‘chashu’, spring onion, edamame

⑦ **Kinoko Truffle 17.75**
japanese mushroom and porcini-soymilk broth, porcini truffle paste, spring onion, edamame, beansprouts, chives

② As is customary in japan, we ask that you choose the **firmness** of your noodles

Barikata / Very Firm	Kata / Firm recommended	Futsuu / Regular	Yawa / Soft
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③ Choose your complimentary toppings ⑦ (one or more)

Takana	Benishoga	Nori	Goma
spicy pickled mustard greens	pickled ginger	roasted seaweed	ground sesame

④ Add an egg

Hanjuku Ramen Egg +2.85
more than your average nitamago. a soft boiled, ‘deep yolk’ egg marinated overnight in our sweet and savoury chashu sauce

⑤ go LARGE!

Oomori Ramen +5.75
for those who enjoy a larger bowl of broth and noodles, available for all ramen

TOPPINGS & EXTRAS

⑦ 🌶️ **Spicy Yuzu Paste 2.30**
spicy aromatic paste

⑦ 🌶️🌶️ **Karamiso 2.60**
fiery chilli paste

⑦ **Tofu ‘Chashu’ 3.25**
fried chashu marinated tofu

Chashu Pork Belly 3.30
sliced chashu cured pork belly

Chashu Pork Loin 3.30
sliced chashu cured pork loin

Pulled Chashu Don Meat 3.75
slow-cooked pork cooked in chashu sauce

Chashu Chicken 3.75
sliced chashu cured chicken

⑦ **Kaedama / Extra noodles 2.95**
extra portion of noodles

⑦ **Ma-yu / Black Garlic Oil 2.40**
rich blackened garlic oil

⑦ **Extra Nori 1.65**
3 sheets of roasted seaweed

⑦ **Moyashi / Bean Sprouts 1.55**
extra portion of bean sprouts

⑦ **Menma 1.55**
traditional bamboo shoots

⑦ **Steamed Rice 3.95**
japanese steamed rice

ONIGIRI

おにぎり

traditional japanese steamed rice balls wrapped in roasted seaweed, served warm with a choice of fillings

⑦ **Original 1pc 3.25 / 2pc 5.80**
simply salted

Filling 1pc 4.50 / 2pc 7.85

1. **Sake** (salted, fresh flaked salmon)
⑦ 2. **Ume** (salted, sour japanese plum)
3. **Chashu** (slow cooked, pulled chashu pork)
4. **Tsuna** (tuna, japanese mayo, soy sauce)

TEA

お茶

Sencha herbal and grassy **4.55 per person**

Genmaicha nutty and sweet **4.55 per person**

Hojicha rich and smoky **4.80 per person**

DESSERT

デザート

Please ask a member of the team
for our dessert card



KANADA - YA
RAMEN BAR

Kanada-Ya was founded in 2009 by Kanada Kazuhiro in yukuhashi, japan. Specialising in authentic tonkotsu ramen, we hope to share our traditional and high quality japanese cuisine around the world.

金田和弘は、日本南部の九州にある行橋に初のラーメンバーを創業しました。2009年の創業以来、そのユニークなスタイルと味を称えて数多くの賞や称賛を受けてきました。

⑦ vegetarian

SAKE

Kanada-Ya x DREAMSAKE No. 1 100ml **10.55** / 175ml **17.95** / 720ml **59.00**
15.5% | hyōgo | rice polishing 50% velvety smooth texture with soft notes of melon, honey, and grapefruit zest
Daiginjo | served chilled

Tosatsuru “Signature Junmai” 100ml **11.75** / 175ml **19.95** / 1800ml **139.50**
15.5% | kochi | rice polishing ratio 65% rich, earthy, elegant and deep in umami
Junmai | served warm

Urakasumi “Misty Bay” 100ml **12.60** / 175ml **21.85** / 720ml **72.00**
14.5% | miyagi | rice polishing ratio 65% smooth and creamy, with a light umami, developing into a clean and refreshing finish
Honjozo | served chilled

Kubota “Elegant Echo” 100ml **13.95** / 175ml **23.85** / 720ml **90.00**
15% | niigata | rice polishing ratio 50% velvety floral bouquet with a long finish
Junmai | served chilled

Sake Tasting Flight 4x50ml **22.95**
taste a curated range of sake from the warm, earthy **Tosatsuru** and chilled, refreshing **Urakasumi** honjozo, the delicate floral **Kubota** junmai and the fruity, citrusy **Umenuyado** yuzu-shu

SAKE SPRITZ

Shima Plum & Hibiscus Sake Spritzer 250ml **8.95**
4.6% | rich, floral sake with taste of damson purple plums, complemented by zesty, redcurrant flavours of dried hibiscus

Shima Lychee & Green Tea Sake Spritzer 250ml **8.95**
4.6% | rich, floral sake with notes of perfumed lychees, complemented by grassy, vegetal flavours of green tea

-196

-196 Lemon 330ml **6.95**
6% | shochu, vodka and soda mix with a lemon flavour explosion

-196 Grapefruit 330ml **6.95**
6% | shochu, vodka and soda mix with a grapefruit flavour explosion

COCKTAIL

Whisky Hi-Ball 11.60
Classic / Yuzu Citron / Ginger Lemongrass
toki japanese whisky, fresh lime, soda

Yuzu Sour 11.60
yuzu, roku gin, fresh lime and soda water

Long Jasmine Iced Tea 11.60
jasmine lemonade, haku vodka, roku gin, white rum, fresh lime and mint

Tokyo Mule 11.60
haku vodka, ginger lemongrass soda, fresh lime and mint

WINE

Mami Sauvignon Blanc 175ml **7.55** / 250ml **9.95** / 750ml **29.95**
12% | italy | 2021 | fresh and fruity with notes of green apple and freshly cut grass

Mami Merlot 175ml **7.55** / 250ml **9.95** / 750ml **29.95**
12% | italy | 2021 | ruby red colour with violet reflections. red fruits notes with elegant and supple tannins

Sparkling Raventos Blanc de Blancs 750ml **49.95**
12% | spain | 2020 | aromas of white fruit, notes of mediterranean herbs and hints of nuts

SOFT DRINKS

Homemade Jasmine Tea Lemonade 5.60

Homemade Yuzu Lemonade 5.60

Homemade Ginger Lemongrass Soda 5.60

Still / Sparkling Water 3.60

Coke / Diet Coke 3.75

Cold Green Tea 4.35

Cold Oolong Tea 4.35

Dalston’s Elderflower Bubbly 4.60

BEER

Orion Okinawa Lager 330ml **6.35**
5% | quintessenial okinawan beer and is defined by the island’s tropical, coastal climate. light, refreshing, and food-friendly

Coedo Pale Ale Yuzu 330ml **6.95**
5% | delicate, citrusy aroma of yuzu paired with the fragrant aroma of hops. the use of japanese rice delivers a crisp dry finish to this beer

Coedo IPA 330ml **6.95**
5% | kyara-coloured beer. aromatic hop aroma reminiscent of white grapes and spicy citrus, along with a bright, clean bitterness that spreads on the palate

Asahi – 0% Beer 330ml **5.80**
0% | alcohol free beer that delivers the same refreshing dry and crisp taste of a full bodied Asahi famous the world over

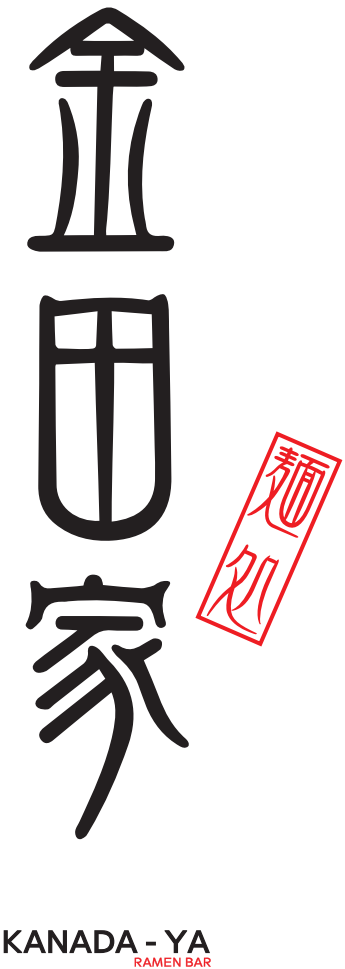
JAPANESE FRUITS-SHU

“Momo-shu” Peach Sake 70ml **10.50** / 250ml **28.95** / 720ml **77.50**
8% | nara, japan | exceptionally smooth texture with flavours of white peach

Aragoshi “Ume-shu” Sake 70ml **10.50** / 250ml **28.95** / 720ml **77.50**
12% | nara, japan | a textured plum sake with bits

Umenoyado “Yuzu” Sake 70ml **10.50** / 250ml **28.95** / 720ml **77.50**
8% | nara, japan | a refreshing japanese citrus fruit sake

Please inform your waiter if a member of your party has a food allergy. Your comments, questions and suggestions are important to us. Our teams are ready to help you, and we would like to hear your views.
Please note - a 12.5% service charge will be added to tables of 6 or more



KANADA - YA
RAMEN BAR



Please scan the QR code on your table to place your order