

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

🌱 **Kinoko Karaage 8.95**  
crunchy, deep-fried grey oyster mushrooms served with 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 8.50**  
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

🌱 **Agedashi Tofu 7.95**  
deep fried tofu in a hot tentsuyu broth and shoyu, fried ginger, finely grated daikon and chilli

🌱 **Edamame**  
steamed in their pods and salted  
• Maldon sea salt 5.95  
• White truffle salt 6.65

🌱 **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

🌱 **Tofu Abura Soba 16.95**  
thick egg noodles in sesame sauce, bamboo shoots, chives, garlic paste, pickled ginger, onsen egg, seaweed, spring onion, fried chashu marinated tofu

**Pork Belly Abura Soba 17.95**  
thick egg noodles in sesame sauce, bamboo shoots, chives, garlic paste, pickled ginger, onsen egg, seaweed, spring onion, seared chashu pork belly

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

CURRY

カレー

🌱 **Shojin Tokyo Plant 17.95**  
“no meat” tokyo plant katsu, 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 16.50**  
pork and corn fed chicken bone broth, chashu pork belly, spring onion, wood ear fungus, yuzu-shoyu – exclusive to London

**Cha-Mori 19.50**  
pork and corn fed chicken bone broth, chashu pork belly, slow-cooked pulled chashu loin and belly, spring onion, wood ear fungus, yuzu-shoyu

**Chashu-men 19.50**  
pork bone broth, chashu pork loin, spring onion, wood ear fungus

**Truffle 20.95**  
pork and corn fed chicken bone broth, chashu pork loin, spring onion, porcini truffle paste, white truffle oil, yuzu-shoyu

**Chashu Chicken 18.50**  
corn fed chicken bone broth, chashu chicken, leek, spring onion, wood ear fungus

**Chicken Paitan 18.50**  
corn fed chicken bone broth, chashu pork loin, leek, spring onion, wood ear fungus

**Origin Tonkotsu 16.60**  
where it all started: pork bone broth, chashu pork belly, spring onion, wood ear fungus

🌶️ **Gekikara 19.50**  
pork and corn fed chicken bone broth, bean sprouts, chashu pork belly, spicy ‘tan-tan’ minced pork, spring onion, wood ear fungus, yuzu-shoyu

🌶️ **Spicy Yuzu 19.50**  
pork and corn fed chicken bone broth, chashu pork loin, spicy yuzu paste, spring onion, wood ear fungus, yuzu-shoyu

🌱 **Kinoko & Chashu Tofu 16.50**  
japanese mushroom and porcini-soymilk broth, tofu ‘chashu’, spring onion, edamame

🌱 **Kinoko Truffle 18.95**  
japanese mushroom and porcini-soymilk broth, porcini truffle paste, spring onion, edamame, beansprouts, chives

🌱🌶️ **Vegan Spicy Yuzu 16.95**  
vegan paitan broth, spicy yuzu paste, tofu ‘chashu’, edamame, spring onion

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**

3 Choose your complimentary toppings 🌱 (one or more)

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

4 Add an egg  
**Hanjuku Ramen Egg +2.50**  
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

🌱🌶️ **Spicy Yuzu Paste 2.50**      🌱 **Kaedama / Extra noodles 2.95**  
🌱🌶️🌶️ **Karamiso Chilli Paste 2.75**      🌱 **Ma-yu / Black Garlic Oil 2.50**  
🌱 **Fried Tofu ‘Chashu’ 3.50**      🌱 **3 Extra Nori Sheets 1.95**  
**Chashu Pork Belly Slices 3.50**      🌱 **Moyashi / Bean Sprouts 1.95**  
**Chashu Pork Loin Slices 3.50**      🌱 **Menma / Bamboo Shoots 1.95**  
**Pulled Chashu Don Meat 3.95**      🌱 **Japanese Steamed Rice 3.95**  
**Chashu Chicken Slices 3.95**      🌱 **Soft Boiled Onsen Egg 2.50**

ONIGIRI

おにぎり

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

🌱 **Original 1pc 3.75 / 2pc 6.30**  
simply salted

**Filling 1pc 4.95 / 2pc for same filling 7.95**  
1. **Sake** (salted, fresh flaked salmon)  
🌱 2. **Ume** (salted, sour japanese plum)  
3. **Chashu** (slow cooked, pulled chashu pork)  
4. **Tsuna** (tuna, japanese mayo, soy sauce)

DESSERT

デザート

homemade by our in-house pastry team

**Mille Crepe 7.75**  
paper thin french crepes layered with delicately flavoured pastry cream  
🌱 1. **Matcha** (ceremonial grade matcha from uji, japan)  
🌱 2. **Ruby** (strawberry & rasperry cream, red berry jelly)

🌱 **Mochi Ice Cream 1pc 3.95 / 2pc 6.95**  
sticky japanese rice dumplings filled with ice cream  
\*ask for today’s flavours

🌱 **Melting Matcha Fondant 7.75**  
uji matcha and white chocolate molten cake

**Yuzu Chocolate Cheesecake 7.75**  
basque style dark chocolate and yuzu baked cheesecake

TEA

お茶

**Sencha** herbal and grassy **4.95** per person

**Genmaicha** nutty and sweet **4.95** per person

**Hojicha** rich and smoky **4.95** per person



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。

🌱 vegetarian    🌱🌱 vegan

## SAKE

**Kanada-Ya × DREAMSAKE No. 1** 100ml **10.75** / 175ml **18.50** / 720ml **59.95**  
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 **11.95** / 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 **12.80** / 175ml **22.25** / 720ml **73.00**  
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 **23.95** / 720ml **90.00**  
15% | niigata | rice polishing ratio 50% velvety floral bouquet with a long finish  
**Junmai** | served chilled

**Sake Tasting Flight** 4×50ml **23.95**  
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 Yuzu & Elderflower Sake Spritzer** 250ml **8.95**  
4.6% | rich, floral sake aroma is joined by the distinct scents of wild elderflower and slightly sweet citrus of yuzu

**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

## JAPANESE FRUITS-SHU

**“Momo-shu” Peach Sake** 70ml **10.75** / 250ml **29.50** / 720ml **29.50**  
8% | nara, japan | exceptionally smooth texture with flavours of white peach

**Aragoshi “Ume-shu” Sake** 70ml **10.75** / 250ml **29.50** / 720ml **29.50**  
12% | nara, japan | a textured plum sake with bits

**Umenoyado “Yuzu-shu” Sake** 70ml **10.75** / 250ml **29.50** / 720ml **29.50**  
8% | nara, japan | a refreshing japanese citrus fruit sake

## COCKTAIL

**Whisky Hi-Ball** **11.95**  
**Classic / Yuzu Citron / Ginger Lemongrass**  
toki japanese whisky, fresh lime, soda

**Yuzu Sour** **11.95**  
yuzu, roku gin, fresh lime and soda water

**Long Jasmine Iced Tea** **11.95**  
jasmine lemonade, haku vodka, roku gin, white rum, fresh lime and mint

**Tokyo Mule** **11.95**  
haku vodka, ginger lemongrass soda, fresh lime and mint

## WINE

**Laylo Sauvignon Blanc** 175ml **7.95** / 250ml **10.25** / carafe 500ml **19.95**  
11% | loire, france | described as a “triumph” by masterchef judge William Sitwell, that’s all green melon, apple and grapefruit

**Laylo Merlot** 175ml **7.95** / 250ml **10.25** / carafe 500ml **19.95**  
14% | languedoc, france | this wine combines the elegant cherry and coffee flavours of a classic french merlot, with joy-filled raspberries and blueberries

**Laylo Luberon Rosé** 175ml **7.95** / 250ml **10.25** / carafe 500ml **19.95**  
14% | languedoc, france | a pale pink rosé that is quintessentially provençal. think delicate redcurrants and strawberries with a dash of mouthwatering acidity

**Laylo Sparkling Blanc de Blancs** 200ml **9.95**  
11% | loire, france | a sophisticated french sparkling, that’s all green melon, apple and grapefruit

LAYLO

## SOFT DRINKS

**Homemade Jasmine Tea Lemonade** **5.75**

**Homemade Yuzu Lemonade** **5.75**

**Homemade Ginger Lemongrass Soda** **5.75**

**Still / Sparkling Water** **3.75**

**Coke / Diet Coke** **3.95**

**Cold Green Tea** **4.50**

**Cold Oolong Tea** **4.50**

## BEER

**\*\*\* Orion Okinawa Lager** 330ml **6.50**  
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 **5.90**  
0% | alcohol free beer that delivers the same refreshing dry and crisp taste of a full bodied Asahi famous the world over

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