

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

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

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 ⑥ (one or more)

Takana

spicy pickled mustard greens

Benishoga

pickled ginger

Nori

roasted seaweed

Goma

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

ⓧ Karamiso Chilli Paste 2.75

ⓧ Fried Tofu ‘Chashu’ 3.50

Chashu Pork Belly Slices 3.50

Chashu Pork Loin Slices 3.50

Pulled Chashu Don Meat 3.95

Chashu Chicken Slices 3.95

ⓧ Kaedama / Extra noodles 2.95

ⓧ Ma-yu / Black Garlic Oil 2.50

ⓧ 3 Extra Nori Sheets 1.95

ⓧ Moyashi / Bean Sprouts 1.95

ⓧ Menma / Bamboo Shoots 1.95

ⓧ Japanese Steamed Rice 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 & raspberry 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。



KANADA-YA
RAMEN BAR

ⓧ vegetarian ⓧ vegan

SAKE

Kanada-Ya x 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
Honjōzo | 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 4x50ml 23.95

taste a curated range of sake from the warm, earthy **Tosatsuru** and chilled, refreshing **Urakasumi** honjōzo, the delicate floral **Kubota** junmai and the fruity, citrusy **Umenoyado** 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% | quintessential okinawan beer and is defined by the island's tropical, coastal climate. light, refreshing, and food-friendly

Coedo Pale Ale Yuzu 330ml 6.95

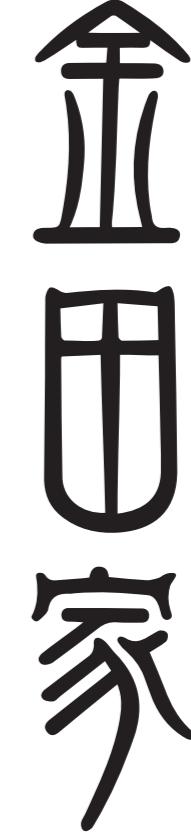
5% | delicate, citrusy aroma of yuzu paired with the fragrant aroma of hops. the use of japanese rice delivers a crisp dry finish to this beer

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



KANADA - YA
RAMEN BAR

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



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