

SPECIALS

Chicken Katsu Curry 11.00

In partnership with our sister restaurant, Machiya. Chicken thigh breaded in Japanese panko breadcrumbs with a spiced curry, fukujinzuke pickle and rice.



RAMEN

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

Tonkotsu X 11.00

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

Tonkotsu 11.00

pork bone broth, chashu pork belly, spring onion, wood ear fungus

Chashu-men 13.00

pork bone broth, chashu pork collar, spring onion, wood ear fungus

Chicken Paitan 11.00

corn fed chicken bone broth, chashu pork collar, leek, spring onion, wood ear fungus

Gekikara 13.00

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 13.00

pork and corn fed chicken bone broth, chashu pork collar, spicy yuzu paste, spring onion, wood ear fungus, yuzu-shoyu

Truffle 14.00

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

Vegetarian 11.00

shiitake mushroom and porcini-soya milk broth, asparagus, spring onion, wood ear fungus

WITHOUT BROTH

Abura Soba 10.50

thick egg noodles in sesame sauce, bamboo shoots, chives, garlic paste, ginger, onsen egg, seared chashu pork belly, seaweed, spring onion

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 2.00

chashu cured clarence court egg

Kaedama 2.00

extra noodles for the true ramen otaku

Spicy Yuzu Paste 1.50

Ma-yu 1.50

charred black garlic sauce

Karamiso 1.80

spicy red miso paste

Extra Seaweed 1.00

GYOZA

Pork or Chicken 6.00

handmade pork or chicken gyoza with yuzu-soy dipping sauce

*gyoza are grilled to order and take 10 minutes

RICE

Chashu Don 4.00

white rice, seared chashu pork, spring onion

Onigiri

traditional japanese rice balls wrapped in seaweed and topped with house seasoning

Original 1pc 2.00 2pcs 3.00

Sake 1pc 3.00 2pcs 4.25

fresh flaked salmon

Ume 1pc 2.50 2pcs 3.75

japanese sour plum

Okaka 1pc 3.00 2pcs 4.25

bonito flakes, secret sauce, soy sauce

Tsuna 1pc 3.00 2pcs 4.25

tuna, japanese mayo, soy sauce

SMALL PLATES

Karaage 4.00

japanese fried chicken and yuzu mayonnaise

Edamame 4.00

maldon sea salt | black truffle salt | yuzu oil

Aburi Chashu 3.00

seared chashu pork belly, yakiniku tare

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 漣 (みお) Hyogo / 5.1 % great as an aperitif light and refreshing with lively aromas of grape and pear	150ml 6.50
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JAPANESE FRUITS-SHU 果実酒

"Momo-shu" Peach Sake 梅の宿 桃の酒 Nara / 8% exceptionally smooth texture with flavors of white peach	70ml 8.00 250ml 21.00 720ml 59.00
Aragoshi "Ume-shu" Sake 梅の宿 あらごし梅酒 Nara / 12% a textured plum sake with bits	70ml 8.00 250ml 21.00 720ml 59.00
Umenoyado "Yuzu" Sake 梅の宿 柚子酒 Nara / 8% a refreshing japanese citrus fruit sake	70ml 8.00 250ml 21.00 720ml 59.00

HOT SAKE 熱燗

Seitoku "BESSEN" 聖徳 別撰 Gunma / 15-16% light, poised and well balanced	100ml 8.00 720ml 58.00
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*Please speak to the team if you prefer room temperature

BEER ビール

KIRIN Ichibanshibori 4.6% 100 % malt first press beer	330ml 5.50
Kome Biru 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	330ml 6.00
Hitachino Nest Yuzu Lager 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	350ml 6.90
Hitachino Yuzu Ginger 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.	330ml 5.00

Wine ワイン

Sparkling Appley Raventos Blanc de Blanc White Citrusy Vinho Verde Alvarinho Red Juicy Sicilian Frappato	125ml / Bottle 8.00 / 48.00 125ml / Bottle 5.00 / 25.00 125ml / Bottle 5.50 / 29.00
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SOFT DRINKS & TEA ソフトドリンク & 茶

Cold Green Tea / Cold Oolong Tea	3.00
Wild Elderflower Bubbly	3.80
Hot Ginger Beer	3.80
Still / Sparkling Water	2.50
Coke / Diet Coke	2.70
Hot Green Tea (Sencha / Genmaicha)	per pot 3.50



MACHIYA Desserts handmade daily by our sister restaurant

Matcha Mille Crepe	6.00
Matcha Fondant	6.00
Yuzu Curd Tart	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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