

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
- 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
- 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
- Agedashi Tofu 7.75**
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 6.50
- Ebi Katsu 8.95**
katsu breaded prawns, tonkatsu sauce, served with yuzu kosho mayonnaise
- Chashu Don 8.25**
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

Abura Soba
thick egg noodles in sesame sauce, bamboo shoots, chives, garlic paste, pickled ginger, onsen egg, seaweed, spring onion

 - 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
- 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
- Choose your ramen**

Tonkotsu X 15.75
pork and corn fed chicken bone broth, chashu pork belly, spring onion, wood ear fungus, yuzu-shoyu – exclusive to London

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

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

Kinoko & Chashu Tofu 15.75
japanese mushroom and porcini-soy milk broth, tofu 'chashu', spring onion, edamame

Origin Tonkotsu 15.75
where it all started: pork bone broth, chashu pork belly, spring onion, wood ear fungus

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

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

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

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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Choose your complimentary toppings (one or more)

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

GO LARGE!

Oomori Ramen +5.65
for those who enjoy a larger bowl of broth and noodles, available for all ramen
- TOPPINGS & EXTRAS
- Spicy Yuzu Paste 2.30**
spicy aromatic paste

Karamiso 2.60
fiery chilli paste

Chashu Pork Belly 3.25
sliced chashu cured pork belly

Chashu Pork Loin 3.25
sliced chashu cured pork loin

Pulled Chashu Don Meat 3.50
slow-cooked pork cooked in chashu sauce

Chashu Chicken 3.50
sliced chashu cured chicken

Kaedama / Extra noodles 2.95
extra portion of noodles

Ma-yu / Black Garlic Oil 2.30
rich blackened garlic oil

Extra Nori 1.55
3 sheets of roasted seaweed

Menma 1.55
traditional bamboo shoots

Tofu 'Chashu' 3.00
fried chashu marinated tofu

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

Original 1pc 3.25 / 2pc 5.80
simply salted

Filling 1pc 4.40 / 2pc 7.75

 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 7.50
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)
3. Black Sesame (roasted black sesame paste)

Mochi Ice Cream 1pc 3.75 / 2pc 6.75
sticky japanese rice dumplings filled with ice cream
*ask for today's flavours

Melting Matcha Fondant 7.50
uji matcha and white chocolate molten cake topped with azuki beans

Yuzu Chocolate Cheesecake 7.50
basque style dark chocolate and yuzu baked cheesecake
- TEA
- お茶
- Sencha** herbal and grassy **4.50** per person

Genmaicha nutty and sweet **4.50** per person

Hojicha rich and smoky **4.75** per person
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- 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

SAKE

Kanada-Ya × DREAMSAKE No. 1 100ml **10.45** / 175ml **17.80** / 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 **11.65** / 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 **12.50** / 175ml **21.75** / 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 **23.75** / 720ml **90.00**
15% | niigata | rice polishing ratio 50% velvety floral bouquet with a long finish
Junmai | served chilled

Sake Tasting Flight 4 × 50ml **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

COCKTAIL

Whiskey Hi-Ball 11.50
toki japanese whiskey, fresh lime, with ginger soda or soda water

Yuzu Sour 11.50
yuzu, roku gin, fresh lime and soda water

Long Jasmine Iced Tea 11.50
jasmine lemonade, haku vodka, roku gin, white rum, fresh lime and mint

Tokyo Mule 11.50
haku vodka, ginger lemongrass soda, fresh lime and mint

SPARKLING

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

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

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 **10.50** / 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**
8% | 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

WINE

Mami Sauvignon Blanc 175ml **7.45** / 250ml **9.95** / 750ml **29.95**
12% | italy | 2021 | fresh and fruity with notes of green apple and freshly cut grass

Mami Merlot 175ml **7.45** / 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 5.50

Homemade Yuzu Lemonade 5.50

Homemade Ginger Lemongrass Soda 5.50

Still / Sparkling Water 3.50

Coke / Diet Coke 3.70

Cold Green Tea 4.25

Cold Oolong Tea 4.25

Dalston’s Elderflower Bubbly 4.50

BEER

Orion Okinawa Lager pint **7.50** / half **3.95** / 330ml **6.25**
5% | quintessenial okinawan beer and is defined by the island’s tropical, coastal climate. light, refreshing, and food-friendly

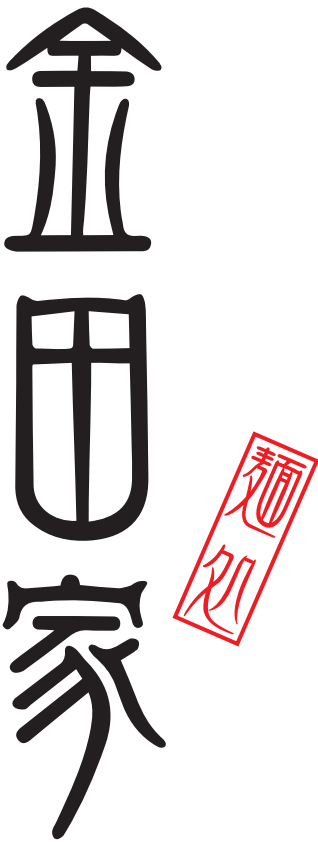
Coedo Pale Ale Yuzu 330ml **6.95**
5% | delicate, citrusy aroma of yuzu paired with the fragrant aroma of hops. the use of japanese rice delivers a crisp dry finish to this beer

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



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