

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
- Aburi Chashu 7.75**
seared chashu pork belly, yaki nori and yakiniku sauce
- Edamame**
steamed in their pods and salted

• Maldon sea salt 5.95
• White truffle salt 6.50
- 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
- Soba Noodle Salad 7.95**
chilled buckwheat noodles, edamame and spring onion with sesame-yuzu dressing
- Chashu Don 8.25**
simmered slow cooked pulled pork, seared pork belly and spring onions on steamed rice

LARGE PLATES

主食

- Pumpkin Korokke Curry 16.75**
kabocha pumpkin croquette, spiced curry sauce, shredded cabbage, fukujinzuke pickle and steamed rice
- Chicken Katsu Curry 17.95**
panko breaded chicken, spiced curry sauce, shredded cabbage, fukujinzuke pickle and steamed rice
- 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

• Seared chashu pork belly 17.95
• Fried chashu marinated tofu 16.95
- Salmon Soba Salad 18.95**
poached salmon fillet, chilled buckwheat noodles, edamame and spring onion with sesame-yuzu dressing

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 infused with 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 pot
- Genmaicha** nutty and sweet 4.50 per pot
- Hojicha** rich and smoky 4.75 per pot

RAMEN

ラーメン

- 1 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
- 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 spicy pickled mustard greens | Benishoga pickled ginger | Nori roasted seaweed | Goma 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 +5.65
for those who enjoy a larger bowl of broth and noodles, available for all ramen

TOPPINGS & EXTRAS

- Spicy Yuzu Paste 2.30**
a spicy and aromatic paste to mix into your broth

Karamiso 2.60
a spicy paste of red pepper, fiery chilli and sesame seeds

Chashu Pork Belly 3.25
extra slices of chashu cured pork belly

Chashu Pork Loin 3.25
extra slices of chashu cured pork loin

Pulled Chashu Don Meat 3.50
slow cooked pulled pork loin and belly, cooked in chashu sauce

Chashu Chicken 3.50
extra sliced fillet of chashu cured chicken
- Kaedama / Extra noodles 2.95**
for the ramen pro – an extra portion of noodles to soak up any remaining broth

Ma-yu / Black Garlic Oil 2.30
traditional condiment of rich, blackened garlic oil

Extra Nori 1.55
3 sheets of roasted seaweed

Menma 1.55
traditional condiment of bamboo shoots

Tofu ‘Chashu’ 3.00
extra slices of fried chashu marinated tofu

Steamed Rice 3.95
bowl of japanese steamed rice

Hakata-style wheat noodles, 18-hour bone broth and traditional toppings. All ramen are prepared with a base of motodare, the ‘master sauce’ developed by our ramen master Kanada-san and which is made in japan to this day.

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。



*Service is not included (V) vegetarian

SAKE

酒

Tosatsuru “Signature Junmai” 100ml **10.45** / 175ml **17.80** / 1800ml **136.50**
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 **22.00**
taste a curated range of sake from the warm, earthy **Tosaturu**
and chilled, refreshing **Urakasumi** honjozo, the delicate floral **Kuboto** junmai
and the fruity, citrusy **Umenuyado** yuzu-shu

COCKTAIL

カクテル

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

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

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

SPARKLING

スパークリング酒

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

果実酒

“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

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.
Service is not included

WINE

ワイン

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

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

SOFT DRINKS

ソフトドリンク

Homemade Cold Green Tea 4.25

Homemade Jasmine Tea Lemonade 5.50

Homemade Yuzu Lemonade 5.50

Still / Sparkling Water 3.50

Coke / Diet Coke 3.70

Cold Oolong Tea 4.25

Dalston’s Elderflower Bubbly 4.50

Dalston’s Ginger Beer 4.50

BEER

ビール

Orion Okinawa Lager pint **7.50** / half **3.95** / 330ml **6.25**
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 **5.80**
0% | alcohol free beer that delivers the same refreshing dry and
crisp taste of a full bodied Asahi famous the world over

★ ★ ★
Orion

金田家

KANADA - YA
RAMEN BAR



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

languages available

