

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。



SMALL PLATES おつまみ

Edamame (V)	4.70
young soybeans steamed in their pods and dressed with a choice of: maldon sea salt black truffle salt spicy yuzu oil	
Aburi Chashu	5.10
seared chashu pork belly, yaki nori and yakiniku sauce	
Karaage	6.10
fried, marinated chicken with yuzu-kosho mayonnaise and lime	
Small Chashu Don	6.50
simmered, pulled chashu pork on steamed rice with spring onion and seared pork belly	

Gyoza 餃子 6.70

Small dumplings, traditionally filled with ground meat and vegetables then wrapped in a thin dough. Also known as potstickers, gyoza originated in China (where they are called jiaozi) but have become a very popular dish in Japan. Ours are steamed and pan-fried to create a tender, crisp and juicy dumpling served with a yuzu-soy dipping sauce.

- pork, ginger & garlic
- chicken and chinese mushroom

ONIGIRI おにぎり

A popular snack and staple of Japanese lunch boxes (bento), onigiri are balls or triangles of steamed rice, wrapped in roasted seaweed and filled with a range of salty and sour ingredients. Our onigiri are served warm and always made to order.

Original (V)	1pc 2.50	2pcs 4.50
simply salted		
Sake	1pc 3.50	2pcs 6.30
salted, fresh flaked salmon		
Ume (V)	1pc 3.50	2pcs 6.30
salted, sour Japanese plum		
Okaka	1pc 3.50	2pcs 6.30
katsubushi, tamari soy sauce		
Tsuna	1pc 3.50	2pcs 6.30
tuna, yapanese mayo, soy sauce		

COMPLIMENTARY TOPPINGS
can be added to all ramen –
Takana (spicy, pickled mustard greens),
Benishoga (pickled ginger),
Nori (roasted seaweed) and Ground Sesame

RAMEN ラーメン

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.

Tonkotsu X	12.95	Yuzu (🌶️)	15.10
pork and corn fed chicken bone broth, chashu pork belly, spring onion, wood ear fungus, yuzu-shoyu. exclusive to London		pork and corn fed chicken bone broth, chashu pork collar, spicy yuzu paste, spring onion, wood ear fungus, yuzu-shoyu	
Tonkotsu	12.95	Truffle	16.10
pork bone broth, chashu pork belly, spring onion, wood ear fungus		pork and corn fed chicken bone broth, chashu pork collar, spring onion, porcini truffle paste, white truffle oil, yuzu-shoyu	
Chashu-men	15.10	Vegetarian (V)	12.50
pork bone broth, chashu pork collar, spring onion, wood ear fungus		shiitake mushroom and porcini-soya milk broth, asparagus, spring onion, wood ear fungus	
Chicken Paitan	13.10		
corn fed chicken bone broth, chashu pork collar, leek, spring onion, wood ear fungus			
Gekikara (🌶️🌶️)	15.10		
pork and corn fed chicken bone broth, beansprouts, chashu pork belly, spicy 'tan-tan' minced pork, spring onion, wood ear fungus, yuzu-shoyu			

*Please note – as is customary in Japan, we ask that you choose the firmness of your noodles – Extra Hard, Hard (recommended), regular or soft

TOPPINGS & EXTRAS

Hanjuku Egg	2.00
more than just a standard <i>nitamago</i> , St. Ewe 'rich yolk' eggs are soft-boiled and cured in our homemade sweet chashu sauce overnight	
Kaedema	2.00
for the ramen pro – an extra portion of noodles to soak up any remaining broth	
Spicy Yuzu Paste (V) (🌶️)	1.50
a spicy and aromatic paste to mix into your broth	
Ma-yu	1.50
traditional condiment of rich, blackened garlic oil	
Karamiso (V) (🌶️)	1.80
a spicy paste of miso, chilli and sesame seeds	
Extra Seaweed (V)	1.00

RICE DISHES ご飯物

Chicken Katsu Curry	12.50
panko breaded chicken, spiced curry sauce, shredded cabbage, fukujinzuke pickle and steamed rice	
Pumpkin Korokke Curry (V)	12.50
kabocha pumpkin croquette, spiced curry sauce, shredded cabbage, fukujinzuke pickle and steamed rice	
Chashu Don	12.50
simmered, pulled chashu pork on steamed rice with spring onion and seared pork belly	

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	150ml	6.50
滞 (みお)		
Hyogo / 5.1 %		
great as an aperitif light and refreshing with lively aromas of grape and pear		

JAPANESE FRUITS-SHU 果実酒

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

HOT SAKE 熱燗

Tamagawa	100ml	8.00
"HEART OF OAK"	(Room Temperature)	
玉川 特別純米	175ml	15.00
Kyoto / 16.6 %	1800ml	126.00
a master piece made by genius british sake master Philip Harper nutty and deep in umami		

*Please speak to the team if you prefer room temperature

BEER ビール

KIRIN draught	half	3.40
4.6%	pint	6.80
KIRIN Ichibanshibori	330ml	5.50
4.6%		
100 % malt first press beer		
Kome Biru	330ml	6.00
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		
Hitachino Nest Yuzu Lager	350ml	6.90
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		
Hitachino Yuzu Ginger	330ml	5.00
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.		

Wine ワイン

Sparkling	Bottle
Appley Raventos Blanc de Blanc	48.00
White	Bottle
Citrusy Vinho Verde Alvarinho	25.00
Red	Bottle
Juicy Sicilian Frappato	29.00

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

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.



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