

EAT THE BITS

160g jar of our homemade chilli oil to take home

Eat The Bits 🌱 – 5.00

Eat The REALLY HOT Bits 🌱 – 5.95

GYOZA

Fried gyoza created in our own kitchen

Chicken, shiitake & bamboo shoot – 5.75

Shiitake & bamboo shoot – 5.75

ON THE SIDE

Edamame beans with sea salt 🌱 – 3.85

Kimchi 🌱 – 4.00

Tonkotsu pickles 🌱 – 3.75

Tenderstem broccoli 🌱 – 4.95

NEW Padrón pepper & okura tempura with matcha salt – 5.00

Mixed greens with yuzu dressing 🌱 – 4.75

Chicken kara-age – 6.25

King prawn katsu – 6.95

NEW Prawn & baby squid popcorn with aonori – 5.50



RAMEN

Our homemade noodles are cooked for exactly 32 seconds – the perfect time for a medium bite. If you'd prefer them cooked differently then please ask.

Tonkotsu – 11.00

Pork broth enriched with lardo & sea salt base. Thin-cut homemade noodles topped with roast pork belly, bamboo shoots, bean sprouts, spring onions, burnt garlic oil and seasoned egg.

Seafood – 12.95

Chicken broth & sea salt base. Classic homemade noodles topped with butterflied king prawns, popcorn prawns, crab meat, wakame, bamboo shoots, spring onions and seasoned egg.

Miso mushroom 🌱 – 10.00

Konbu and shiitake broth & miso base. Classic homemade noodles topped with shiitake, enoki & shimeji mushrooms, black kale, bamboo shoots, spring onions and seasoned egg.

Tokyo – 10.50

Chicken broth & soy sauce base. Classic homemade noodles topped with marinated & braised pork belly, pork scratchings, bamboo shoots, spring onions and seasoned egg.

Chilli chicken – 10.00

Chicken broth & sea salt base. Classic homemade noodles topped with Eat The Bits pulled chilli chicken, mange tout, bamboo shoots, spring onions and seasoned egg.

Curried pumpkin & spiced corn 🌱 – 10.00

Pumpkin, squash & soy milk puree base, konbu & shiitake broth with a hint of Japanese spices. Classic homemade noodles topped with roasted squash, spiced corn, padrón peppers, pumpkin seeds, spring onions and seasoned egg.

Summer favourites

HIYASHI

Hiyashi ramen is a salad, served with chilled classic homemade noodles.

Crispy duck hiyashi with ponzu dressing – 11.95

Chicken hiyashi with ponzu dressing – 10.00

King prawn, popcorn prawn & crab with goma dressing – 11.95

Shimeji, shiitake & enoki hiyashi with ponzu dressing 🌱 – 10.00

PUDDING

Malted milk, chocolate & magic crumb ice cream sandwich 🌱 – 5.25

NEW Umeboshi milk float sando 🌱 – 4.95

Made exclusively for us by our friends at Happy Endings. The Estate Dairy fresh milk ice cream and umeboshi plum jelly in a shortbread sandwich with sprinkles.

Salted caramel, miso, chocolate & Guinness cake ice cream sandwich 🌱 – 5.00

Mochi ice cream little moons 🌱 – 5.00

TO ADD

Pimp-up your ramen by adding some of your favourite extras

1.00

½ Seasoned egg 🌱 • Bamboo shoots 🌱

Bean sprouts 🌱 • Nori 🌱

2.00

Noodles 🌱 • Kimchi 🌱

NEW Scotch bonnet hot shot 🌱

3.00

Popcorn prawns

Crab

3.75

Chilli chicken • Duck

Pork belly



A discretionary service charge of 10% will be added to your bill, with 100% of all tips going to our restaurant staff.

We use lots of different ingredients in our kitchens so cannot guarantee that our food is completely free of any allergens. If you require any allergy information, please ask one of our team before you order. We change our recipes from time to time so please check regularly. 🌱 This dish can be made vegan upon request.

@TonkotsuLondon
#KeepSlurping