refreshing juices

raw energy is the rejuvenating power of uncooked fruits + vegetables. our juices are full of it. each glass is one of your 5-a-day to boost your immunity + contain no added sugar

all juice 89



soft drinks

- 709 fanta 43 +refund
- 708 sprite 43 +refund
- 701 telemark still water 38 +refund
- 702 telemark sparkling water 43 +refund
- 703 telemark lemon 43 +refund
- 705 coca-cola 43 +refund
- 707 coca-cola no sugar 43 +refund
- 711 fuze lemon icetea 43 +refund
- 710 fuze peach hibiscus 43 +refund

hot drinks

tea

- 764 fruit 55
- 761 black 55
- 765 fresh mint 55

coffee

- 731 espresso 48
- 733 americano 48
- 735 latte 55
- 737 cappuccino 55

draught beer

616	carlsberg 400ml 102 600ml 143 750ml 171
617	ringnes 400ml 98 600ml 137 750ml 163
618	broklyn lager sooml 151
618	broklyn ipa 500ml 159
620	1664 kronenbourg blanc 500ml 139

bottled beer

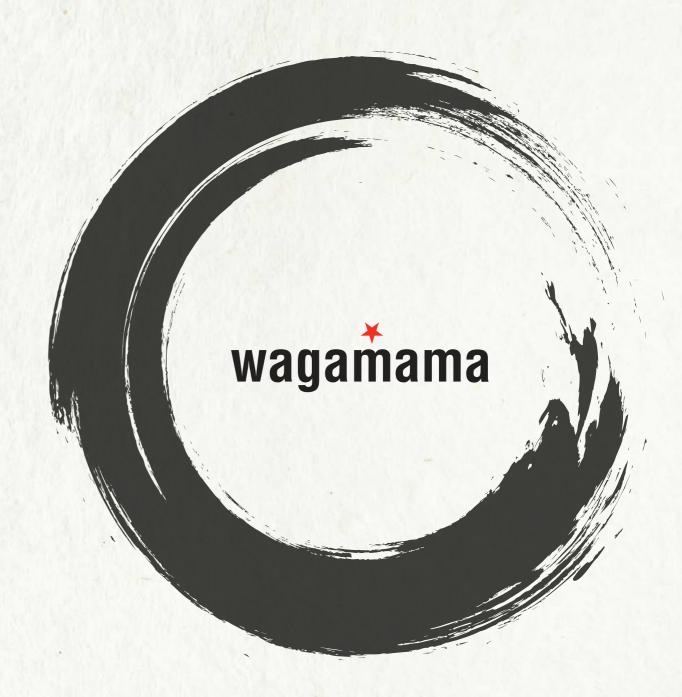
610	corona extra 330ml 109
611	ringnes lite 330ml 109
612	peroni nastro azzurro 330ml 109
613	somersby pear cider 330ml 109
614	munkholm 330ml 64
601	asahi 330ml 109
604	tsingtgo samt 109

wine

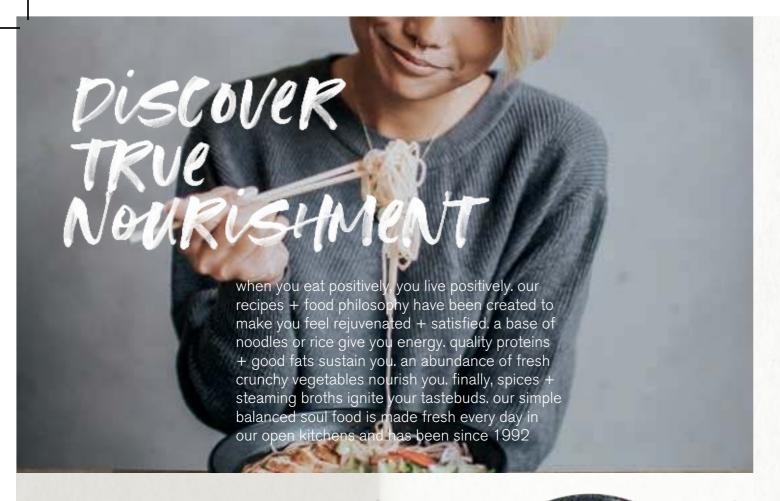
	red	750ml	200ml	150ml		
430	villa pani rosso	499	132	111		
440	mud house pinot noir	589	164	133		
	white	750ml	200ml	150ml		
410	villa pani bianco	499	132	111		
415	mud house sauvignon blanc	589	164	133		
420	chablis domaine bachelier	645	169	139		
	sparkling			750 ml		
461 460	leonce bocquet cremant de bourgogne bottega prosecco doc brut				565 509	
460	bottega prosecco doc brut			509		



order & pay at the bar



true nourishment from bowl to soul



sides

small bowls, big flavour. from bright, crunchy edamame beans to freshly steamed gyoza. our sides are perfect to break the ice + chopsticks over. most people share three between two, alongside their main dish

gyoz

five steamed dumplings packed with taste. served grilled with dipping sauce

100 **chicken** 129 101 **yasai** (v) 129

101 **yasa**i (v) 129

104 edamame (v) 89

beans with salt or chilli-garlic salt.

pop them out of their pod + enjoy

118 korean fried chicken 129

crispy fried breaded chicken. mayonnaise. chill coriander. miso kimchee dipping sauce

103 ebi katsu 129

prawns in crispy panko breadcrumbs. coriander. fresh lime. chilli + garlic dipping sauce

107 chilli squid 129

crispy fried squid. shichimi spice. chilli + coriander dipping sauce





ramen

(raa.muhn)

there are many ways to serve ramen, but only one way to truly to eat it... with maximum gusto. immerse yourself in steam, trail the noodles up between your teeth + slurp the soup heartily. for the noodles are the heart of the ramen, but the soul of the bowl is the broth

23 kare burosu (v) 249

shichimi-coated silken tofu. udon noodles. curried vegetable broth. grilled mixed mushrooms. seasonal greens, carrot, chilli, coriander

20 grilled chicken 239

marinated chicken. ramen noodles. rich chicken broth with dashi + miso. seasonal greens. menma. spring onion

25 chilli chicken 249

ramen noodles. spicy chicken broth. red + spring onion. beansprouts. coriander. fresh lime

30 tantanmen beef brisket 269

korean barbecue beef. ramen noodles. extra rich chicken broth. menma. kimchee. half a tea-stained egg. spring onion. coriander. chilli oil

customise my broth

light chicken or vegetable

spicy chicken or vegetable with chilli

donburi

(don.bur.ee)

our kitchens are open + so are our bowls. no dish shows this off better than the donburi. sticky rice, tender protein, crunchy vegetables + a ladle of sauce. snap your chopsticks, mix + devour

teriyaki

teriyaki sauce. sticky white rice. shredded carrots. seasonal greens. spring onion. sesame seeds. side of kimchee

69 beef brisket 269

70 chicken 259



teppanyaki

(teh.puh.nya.kee)

sizzling noodles straight from the grill. turned quickly, so the noodles are soft but the vegetables are crunchy, maintaining their raw power

yaki soba

soba noodles. egg. peppers. beansprouts. white + spring onion. fried onions. pickled ginger. sesame seeds

10 chicken + prawn 259

yasai l mushroom (v) 259

pad tha

rice noodles. egg. beansprouts. leeks. chilli. red + spring onion. amai sauce. fried onions. mint. coriander. fresh lime

48 chicken + prawn 269

47 yasai l tofu (v) 269





curry

cooked patiently to let the flavours infuse but served fresh as soon as it's ready. we believe variety is the spice of life so our curries range from fragrant to seriously fiery

firecracker

bold + fiery. mangetout. red + green peppers. onion. hot red chillies. white rice. sesame seeds. shichimi. fresh lime

93 prawn 269

92 chicken 269

katsu

chicken or vegetables in crispy panko breadcrumbs, aromatic katsu curry sauce, sticky white rice, side salad, iapanese pickles

71 chicken 269

2 yasai | sweet potato. aubergine. butternut squash (v) 259

nikko

fragrant coconut, lemongrass + turmeric soup. red peppers. spring onions. bok choi. red onions. garnished with chilli, coriander, chilli oil. served with a side of white rice or rice noodles with sesame seeds

49 chicken 269

51 **yasai** i tofu (v) **269**

sushi

freshly prepared plates of bite-sized sushi pieces served with soy sauce, pickled ginger + wasabi

821 nigiri selection 8 pcs 179

three salmon nigiri. two ebi nigiri. two tuna nigiri. one halibut nigiri

811 grill selection 10 pcs 199

three salmon nigiri. two ebi nigiri. one halibut nigiri. four tempura ebi + cucumber maki. sesame seeds. teriyaki sauce. watercress

812 california selection 10 pcs 199

three salmon nigiri. one ebi nigiri. one tuna nigiri. one halibut nigiri. four ebi + avocado maki. sesame seeds. wakame

843 ebi tempura maki 8 pcs 159

eight tempura ebi + cucumber maki. sesame seeds. spicy mayonnaise

841 salmon avocado maki 8 pcs 159

eight salmon + avocado maki. sesame seeds

842 spicy salmon maki 8 pcs 159

eight salmon maki. sesame seeds. spicy mayonnaise. spring onion. ito toqarashi

extras

tasty additions to your meal

303 chillies (v) 35

300 rice (v) 40

301 noodles (v) 40

306 kimchee 30

spicy fermented cabbage + radish with garlic

305 tea-stained egg (v) 20

(v) vegetaria

allergies + intolerances if you have a food allergy, intolerance or sensitivity, please let your server know every time you visit, before you order. the manager on duty will personally take and deliver your order, whilst the kitchen manager will personally prepare your food as you require. this may mean that your meal may take a little longer than normal to prepare, whilst we take every care to prevent cross-contamination. please note, we cannot guarantee that your dish will be free from allergenic ingredients, as dishes are prepared in areas where these ingredients are present