

soft drinks

- 709 fanta 49 +refund
- 708 sprite 49 +refund
- 701 telemark still water 47 +refund
- 702 telemark sparkling water 49 +refund
- 703 telemark lemon 49 +refund
- 705 coca-cola 49 +refund
- 707 coca-cola no sugar 49 +refund
- 711 fuze lemon icetea 49 +refund
- 710 fuze peach hibiscus 49 +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 105 600ml 149 750ml 177
- 617 ringnes 400ml 102 600ml 142 750ml 169
- 618 brooklyn lager 500ml 155
- 618 brooklyn ipa 500ml 163
- 620 1664 kronenbourg blanc 500ml 139

bottled beer

- 610 corona extra 330ml 115
- 611 ringnes lite 330ml 115
- 612 peroni nastro azzurro 330ml 115
- 613 somersby pear cider 330ml 115
- 614 munkholm 330ml 69
- 601 asahi 330ml 115
- 604 tsingtao 330ml 115

wine

- | | 750ml | 200ml | 150ml |
|--------------------------|-------|-------|-------|
| red | | | |
| 430 house wine | 545 | 139 | 119 |
| 440 mud house pinot noir | 710 | 205 | 159 |

- | | 750ml | 200ml | 150ml |
|-------------------------------|-------|-------|-------|
| white | | | |
| 410 house wine | 545 | 139 | 119 |
| 415 mud house sauvignon blanc | 599 | 169 | 145 |
| 420 chablis domaine bachelier | 690 | 189 | 155 |

- | | 750ml |
|---|-------|
| sparkling | |
| 461 leonce bocquet cremant de bourgogne | 599 |
| 460 bottega prosecco doc brut | 569 |

kids menu

packed full of fresh, exciting flavours to discover. get your chopsticks ready, and let's have some fun

- 920 **mini ramen** 130
thin noodles. chicken soup. grilled marinated chicken breast. seasonal greens. carrots. sweetcorn. for a non-gluten alternative, swap to rice noodles

- 971 **mini chicken katsu** 150
chicken breast coated in crispy panko breadcrumbs. katsu sauce. sticky white rice. carrots. cucumber. sweetcorn



920



971

DISCOVER
TRUE
NOURISHMENT

when you eat positively, you live positively. our recipes + food philosophy have been created to make you feel rejuvenated + satisfied. a base of noodles or rice give you energy. quality proteins + good fats sustain you. an abundance of fresh crunchy vegetables nourish you. finally, spices + steaming broths ignite your tastebuds. our simple balanced soul food is made fresh every day in our open kitchens and has been since 1992



true
nourishment
from bowl
to soul

refreshing juices

raw energy is the rejuvenating power of uncooked fruits + vegetables, squeezed and freshly poured, each one of your 5-a-day



- ★ 08 **tropical** 92
mango, apple, orange
- ★ 14 **power** 92
spinach, apple, fresh ginger
- ★ 03 **orange** 85
orange juice, pure + simple
- ★ 10 **blueberry spice** 92
blueberry, apple, ginger

sides + sharing

small bowls, big flavour. from bright, crunchy edamame beans to freshly steamed gyoza

gyoza
five steamed dumplings packed with taste, served grilled with dipping sauce

- 100 **chicken** 149
- ★ 101 **yasai** 149

★ 104 **edamame** 95
beans with salt or chilli-garlic salt, pop them out of their pod + enjoy

118 **korean fried chicken** 149
crispy fried breaded chicken, mayonnaise, chilli coriander, miso kimchee dipping sauce

103 **ebi katsu** 149
prawns in crispy panko breadcrumbs, coriander, fresh lime, chilli + garlic dipping sauce

107 **chilli squid** 149
crispy fried squid, shichimi spice, chilli + coriander dipping sauce



101

103

new **tokyo fries**
sweet potato matchstick fries with your choice of topping, vegan mayonnaise, sriracha, red chillies, coriander

211 **barbecue beef brisket + onion** 179

212 **barbecue yaki chicken** 199



211

212

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** 165
eight tempura ebi + cucumber maki, sesame seeds, spicy mayonnaise

841 **salmon avocado maki 8 pcs** 165
eight salmon + avocado maki, sesame seeds

842 **spicy salmon maki 8 pcs** 165
eight salmon maki, sesame seeds, spicy mayonnaise, spring onion, ito togarashi



811



812



74

soulful bowls + salads

uplifting bowls lovingly prepared by our chefs to leave you feeling rejuvenated

new **katsu salad**
chicken in crispy panko breadcrumbs, dressed mixed leaves, apple slices, cucumber, edamame beans, pickled asian slaw, pea shoots, japanese pickles, red chilli, coriander, a side of curried salad dressing

74 **chicken** 249

new **sushi bowls**
sushi rice, wakame seaweed salad, radish, edamame, carrot, yellow melon, toasted sesame seed

243 **salmon sushi bowl** 239
with miso mayonnaise

244 **prawn sushi bowl** 249
with teriyaki mayonnaise

★ 245 **tofu sushi bowl** 269
with vegan mayonnaise

245



41

teppanyaki

(teh.puh.nya.kee)

noodles sizzling straight from the grill, turned quickly, so the noodles are soft and the vegetables stay crunchy

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

40 **chicken + prawn** 279

★ 41 **yasai | mushroom** 279

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

48 **chicken + prawn** 285

★ 47 **yasai | tofu** 279



70

donburi

(don.bur.ee)

a soul warming bowl of steaming rice, packed with protein + crunchy vegetables

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

69 **beef brisket** 295

70 **chicken** 279



23

ramen

(raa.muhn)

hearty noodles in a steaming broth, topped with protein + fresh vegetables

★ 23 **kare buroso** 259
shichimi-coated silken tofu, udon noodles, curried vegetable broth, grilled mixed mushrooms, seasonal greens, carrot, chilli, coriander

20 **grilled chicken** 259
marinated chicken, ramen noodles, rich chicken broth with dashi + miso, seasonal greens, menma, spring onion

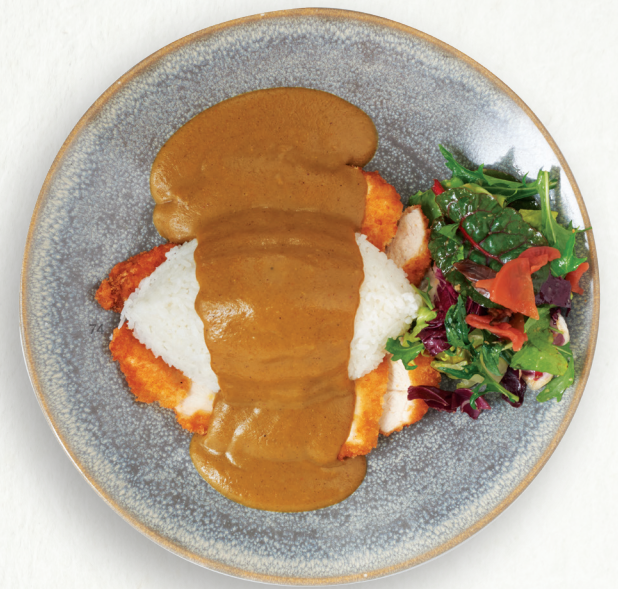
25 **chilli chicken** 265
ramen noodles, spicy chicken broth, red + spring onion, beansprouts, coriander, fresh lime

30 **tantanmen beef brisket** 289
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



30



curry

with a fresh twist, cooked patiently to infuse flavour, ranging from mild + fragrant to seriously kicking

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

93 **prawn** 289

92 **chicken** 289

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

71 **chicken** 295

★ 72 **yasai | sweet potato, aubergine, butternut squash** 279

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

49 **chicken** 289

★ 51 **yasai | tofu** 289

extras

tasty additions to your meal

★ 303 **chillies** 35

300 **extra rice** 40

301 **extra noodles** 40

306 **kimchee** 30
spicy fermented cabbage + radish with garlic

305 **tea-stained egg** 20

new

★ **vegan**

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