

ramen

£9

a yatai ramen consists of your chosen ingredients on top of a big bowl of noodles, in a delicious and hearty stock.

- ❖ piri kaisen: char grilled seafood, lemongrass & ginger stock.
- ❖ buta chashu: slow cooked pork belly, pork bone stock.
- ❖ tori togarashii: char grilled chicken breast, chilli sesame miso stock.

nabe

£10

a yatai nabe consists of your chosen main ingredient, udon noodles, vegetables and tofu cooked in a miso broth & served in a cast iron pot.

- ❖ tori yuzu: chicken, green onion & Japanese citrus.
- ❖ kaisen kimuchee: selection of fresh seafood, spicy Korean vegetables.

the above nabe dishes are also available as a 'cook it yourself at the table option'; we will give you a platter of ingredients, a table top burner and a huge iron pot of simmering stock, you do the rest! **£15** per person

bento

£12

a yatai bento contains your chosen main ingredient, salad, home made pickles, steamed rice, and miso soup.

- ❖ ebi furai: deep fried prawns in breadcrumbs, sweet soy dip.
- ❖ buta shouga yaki: wok fried thinly sliced pork with ginger and onion soy.
- ❖ unagi kabayaki: grilled fresh water eel in a ginger soy glaze.

sides

£4

- ❖ deep fried vegetable dumplings (5pc)
- ❖ edamame (steamed green soy beans)
- ❖ miso soup & Japanese pickles set

Vegetarian options are available for reserved tables only. all menu options may contain nut traces, please inform the staff if you have any allergies.

