



NOODLE STYLES

SAPPORO: THICK, WAVY, CHEWY
 KITAKATA: FLAT, STRAIGHT, CHEWY
 TOKYO: MEDIUM/THIN, FIRM
 SOMEN: THIN, WHITE, FIRM

OTSUMAMI SNACKS

EDAMAME Shio kombu sea salt **65**

RAMEN CHIPS Spicy sweet potato dip **75**

BEFORE RAMEN

KARAAGE Tokyo fried chicken, aioli, star anise **130** **H**

4 STEAMED IBERICO PORK GYOZA **110**
 Green chilli sanbaizu **P**

4 CREAMY MUSHROOM GYOZA Red rice vinegar **95**
 & white shoyu dipping sauce **V**

TUNA SASHIMI Spicy garlic shoyu sauce, daikon radish **170**

ADD Ajitamago marinated soft boiled jammy egg **22**

DEZĀTO Chef's ice cream of the week **60**

V VEGETARIAN **P** CONTAINS PORK **H** HALAAL FRIENDLY

A 12% SERVICE CHARGE WILL AUTOMATICALLY BE
 ADDED TO TABLES OF 6 AND MORE



SPICY SESAME CHICKEN TANTANMEN (SOUPLESS)

CHILLI SESAME TARE
 TORI SOBORO
 MIZUNA LEAVES
 AJITAMAGO *MARINATED EGG*
 RAYU AND MAYU OIL
 KITAKATA STYLE NOODLES

H

230
 PAIR WITH RIESLING / MALTY STYLE BEER
 OR LAGER



YASAI VEGETABLE CURRY

JAPANESE CURRY BROTH
 CURRY OIL
 SWEET POTATO
 LEMON ACHAR YOGHURT
 SAPPORO STYLE NOODLES

V H

200
 PAIR WITH OFF DRY WHITE / SOUR GOSE
 STYLE BEER



TONKOTSU

RICH SHOYU BONE BROTH
 PORK BELLY CHASHU
 BENI SHŌGA *PICKLED GINGER*
 AJITAMAGO *MARINATED EGG*
 MAYU AND RAYU OIL
 TOKYO STYLE NOODLES

P

220
 PAIR WITH A DRY SHERRY / DRY CIDER



MISO TONKOTSU

RICH MISO BONE BROTH
 PORK BELLY CHASHU
 BEAN SPROUTS WITH GARLIC
 CORN BUTTER
 AJITAMAGO *MARINATED EGG*
 SAPPORO STYLE NOODLES

P

230
 PAIR WITH A MEDIUM BODIED WHITE WINE /
 KAGATOBI HYŌ HYŌ SAKE



WINTER
SPECIAL

CLASSIC RAMENHEAD TORI CHINTAN

SHOYU TARE
 CLEAR CHICKEN BROTH
 CHICKEN BREAST CHASHU
 CHIYU *CHICKEN FAT*
 MENMA *BAMBOO SHOOTS*
 AJITAMAGO *MARINATED EGG*
 TOKYO STYLE NOODLES

H

195
 PAIR WITH LIGHT TO MEDIUM BODIED RED
 WINE / PALE ALE / CRISP LAGER



EBI ABURA SOBA (SOUPLESS)

BASIL AND CHILLI OIL
 SEAWEED SALAD
 PRAWNS WITH YUZU & GARLIC
 PRAWN SHELL EMULSION
 KITAKATA STYLE NOODLES

H

295
 PAIR WITH A LIGHT BODIED AROMATIC
 WHITE WINE / SPARKLING SAKE