



RAMEN • BAR

DRAUGHT BEER (2/3 pint serve)

- Orbit 'NICO' Köln Lager (4.8%) £4.50
(Kölsch style lager, brewed locally in Walworth, London)
- Orbit 'IVO' Pale Ale (4.5%) £4.50
(Tropical fruit, hoppy & dry bitter finish. Walworth, London)

SOFT DRINKS

- Eauvation Water (Still/Sparkling unlimited) £1.50
- Square Root Soda £2.95
(Lemonade, Citrus Crush or 'Seasonal Special' – please ask)
- Fruit Juice £2.95
(Pineapple, Cranberry, Passionfruit or Lychee)
- Mocktails (HAKATA Sunset or Kiwi Mojito) £4.50

WHITE WINE

- | | 175ml glass | 500ml carafe | Bottle |
|---|-------------|--------------|--------|
| Il Folle, Grillo, Sicily, Italy
Full of freshness & flavour. Aromas of exotic flowers & tropical fruits (Organic, Vegan) | £6.00 | £16.50 | £22.00 |
| La Linda, Torrontés, Salta, Argentina
Intense aromas of white flowers with citrus & herbal notes. Vibrant, direct & fresh wine with a lovely citric finish (Vegan) | £6.50 | £18.50 | £24.50 |
| Dominio de Punctum, Viognier, Spain
Citrus aromas, ripe & round with exotic stone fruit flavours. Perfect match with our Miso ramen (Biodynamic, Organic, Vegan) | £7.00 | £19.95 | £26.50 |

RED WINE

- | | 175ml glass | 500ml carafe | Bottle |
|---|-------------|--------------|--------|
| Il Folle, Nero d'Avola, Sicily, Italy
Full-bodied with aromatics of blackberry liqueur & vanilla. (Organic, Vegan) | £6.00 | £16.50 | £22.00 |
| Appassimento Gold Release, Puglia, Italy
Late maturation and slight oak gives notes of ripe plums, chocolate & spices. A fantastic match with our Shoyu ramen (VG) | £6.75 | £19.00 | £25.50 |
| Dominio de Punctum, Syrah, Spain
Deep cherry colour, raspberries & floral notes with toasty aromas. Drink with our Tonkotsu ramen (Biodynamic, Organic, VG) | £7.00 | £19.95 | £26.50 |

ROSÉ WINE

- | | 175ml glass | 500ml carafe | Bottle |
|--|-------------|--------------|--------|
| Lobetia, Tempranillo, Spain
Fruity aromas of red cherries & raspberries with light citrus & strawberry flavours (Organic, Vegan) | £6.00 | £16.50 | £22.00 |
| Rosé 'Garrigue', Château de Lascaux, France
Red fruits and peach flavours on the palate are complimented by a creamy texture and long finish (Organic, Vegan) | n/a | £22.95 | £30.95 |

SPARKLING & CHAMPAGNE

- | | 125ml glass | Bottle |
|--|-------------|--------|
| Prosecco Brut, Prima Alta, Veneto, Italy
Delicate, crisp and well balanced. Exuding floral aromas and crunchy apple & honey on the palate (Vegan) | £5.75 | £32.50 |
| Cuvée Royale Blanc de Blancs, Joseph Perrier, France
100% Chardonnay. Delicate fine mousse with elegant & complex nose of white flowers, apricot & plum (Vegan) | | £60.00 |
| Cuvée Royale Rosé, Joseph Perrier, France
75% Pinot Noir 20% Chardonnay 5% Meunier. Red fruits on the nose, ripe yet racy with sweet forest fruits (Vegan) | | £65.00 |

BOTTLED/CAN BEER (all 330ml unless stated)

- Orbit X HAKATA Red Ale (4.9%) £5.95
- Orbit 'Peel' Belgian Pale Ale (4.9%) £5.95
- Orbit 'Dead Wax' Porter (5.5%) £5.95
- Curious Apple Cider (5.2%) £5.50
- Big Drop Pale Ale (non-alc. / 0.5%) £4.75
- Lucky Saint Lager (non-alc. / 0.5%) £4.75

HOT DRINKS

- Japanese Green Tea (per serve / unlimited) £2.95
- Jasmine Tea (per serve / unlimited) £2.95
- Mint Tea (per serve / unlimited) £2.95

- 125ml glass/measure available where applicable. Please ask your server -
 - All cocktails & spirits served using 50ml measure as standard, unless requested otherwise -
 - A discretionary 12.5% service charge will be added to you bill. 100% goes direct to our staff -



RAMEN • BAR

JAPANESE WINE & SAKE tokuri / 50ml glass / 250ml carafe / Bottle

Bunraku Oniwaka (130ml / 16%ABV) **£8.95**

Premium Japanese sake served warm (38-40 degrees) in a traditional Japanese 'Tokuri'.

HANA Plum Sake (375ml bottle / 14.0% ABV / vegan) **£19.95** **£29.95**

HANA, meaning "FLOWER", is from KANPAI's premium fruit sake series. A bold and opulent British "UMESHU" plum sake served over ice. Carefully brewed low & slow right here in London, the final filtered Junmai sake is blended with pure British plum juice. No added sugar or spirit alcohol... simply sake and fruit!

Dewatsuru Umeshi Umegokochi (720ml bottle) **£4.95** **£19.50** **£39.95**

Made from high quality Chirokaga and Togoro green plums. Refreshing flavour of ume (plums). Drink with soda water or alone. Rice polishing ratio: 65% / Profile: Semi-dry / Served chilled (11-11.9%ABV)

Dewatsuru Junmai (720ml bottle) **£4.95** **£19.50** **£39.95**

This sake has a slight sweetness that is rounded out with beautiful acidity. Rice: Menkoina / Rice polishing ratio: 65% / Profile: Dry / Acidity: 1.7. Served chilled or room temperature (14-14.9%ABV)

KANPAI London Craft Sake Tasting Flight (3 x 50ml glass / 15%ABV) **£11.95**

A special tasting flight of Kanpai's International award-winning **SORA, SUMI & KUMO** sake (GF & Vegan).

SORA Honjozu (375ml bottle / 14.5% ABV) **£19.95** **£29.95**

Brewed by KANPAI, based in Peckham. SORA, meaning "SKY", is their very first and only Honjozu sake. Traditionally made with a small addition of distilled alcohol to lift, lighten and brighten. Carefully brewed low & slow resulting in a super-clean savoury sipper, with notes of apricot, almond and shiitake. Akebono rice / 70% Polishing Ratio / Served lightly chilled (GF-free & Vegan).

SUMI Tokubetsu Junmai (375ml bottle / 15% ABV) **£19.95** **£29.95**

(awarded Bronze Medal IWSC 2018)

Brewed by KANPAI, based in Peckham. SUMI, meaning "CLEAR", is a traditional sake made for the modern world. Carefully brewed low & slow resulting in a luxurious contemporary session sake, rich with orchard fruits & full of umami. Gohyakumangoku Rice / 70% Polishing Ratio / Served lightly chilled (GF-free & Vegan).

KUMO Junmai Nigori (375ml bottle / 15% ABV) **£19.95** **£29.95**

(awarded International Wine Challenge 2021 SILVER)

Brewed by KANPAI, based in Peckham. KUMO, meaning "CLOUD", is a refined interpretation of a classic cloudy premium sake. An elegant tropical Nigori, with bold acidity and a rich yogurt finish. Gohyakumangoku Rice / 70% Polishing Ratio / Served lightly chilled (GF-free & Vegan).

KAZE Junmai Gingo (375ml bottle / 15% ABV) **£24.95** **£36.95**

Brewed by KANPAI, based in Peckham. KAZE, meaning "WIND", is a versatile, modern interpretation within the ultra-premium Junmai Ginjo categorisation. Bright, fruity and luxurious with rich notes of lychee and honeydew melon, complimented by sweet undertones of cereal and rice. Yamada Nishiki, the "KING" of sake rice / 60% Polishing Ratio / Served lightly chilled or room-temp (GF-free & Vegan).

Ichishima Tokubetsu Honjozu (720ml bottle / 14.9%ABV) **£44.95**

Subtle in aroma, this sake offers a smooth, dry and light entry to the palate with complex notes of spices and nuts. Profile: Very Dry / Rice polishing ratio: 60% / Acidity: 1.7 / Served chilled.

Dewatsuru Kimoto Junmai (720ml bottle / 14-14.9%ABV) **£49.95**

Full-bodied with a mellow taste and character. Pairs perfectly with our ramen ('meaty' mushrooms and rich roasted pork, vegetables or chicken). Rice: Miyamanishiki / Menkoina / Rice polishing ratio: 65% / Profile: Semi-dry / Acidity: 1.4 / Served chilled or room temp.



HAKATA

RAMEN + BAR

COCKTAILS

Yuzu Mojito // £10.00

East London Liquor Co. Rum, Yuzu sake, fresh lime, brown sugar & fresh mint

Nashi Saketini // £12.00

Nikka Coffey Vodka, Nashi sake, Wakamomo, fresh lime

Matcha & Banana Frozen Daiquiri // £10.00

East London Liquor Co. Rum, fresh banana & Matcha syrup

Japanese Old Fashioned // £18.00

Nikka Coffey Grain Whiskey & orange bitter

Satsuma Spritz // £10.00

Berto Aperitivo, Prosecco & fresh Satsuma

Fukuoka Mule // £10.00

East London Liquor Co. Rum, Yuzu sake, Fevertree ginger beer & fresh lime

Hibiki Sour // £18.00

Hibiki Whiskey, Yuzu sake, fresh green apple & lemon juice

Tokyo Negroni // £12.00

Jim & Tonic London Dry Gin, Berto Bitter, Plum sake, fresh Satsuma

Yuzu Saketini // £12.00

Nikka Coffey Vodka, Yuzu Sake, Jim & Tonic Triple Sec & fresh lemon juice

Kizami Bloody Mary // £12.00

Baller Chilli Bacon Vodka, tomato juice, Kizami wasabi, Worcester Sauce & fresh lemon juice

Espresso Martini // £12.00

Baller Vodka, Hejlo coffee liqueur, Frangelico, espresso shot & a hint of sesame

Gojilla // £12.00

Baller Vodka, Goji, cranberry juice, fresh lime

Geisha Kiss // £10.00

Koko Kanu rum, Yuzu sake, lychee juice & a Maraschino Cherry

Asian Silk // £10.00

Lanique Spirit of Rose liqueur, Yuzu sake & Lychee juice

Brazilian Natsu // £10.00

Brazilian & Japanese vibes combining Passionfruit, Cacahaça & Yuzu sake

Kiwi Margarita // £10.00

Blanco Tequila, Nashi sake, Kiwi syrup & fresh lime juice

Our 'Jim & Tonics' – all £9.50

Locally made small-batch copper distilled 'Urban Sustainable' premium gin

London

Jim And Tonic London Dry Gin, fresh cucumber & Fevertree Indian Tonic

Mercato

Jim And Tonic Mercato Mediterranean Gin & Fevertree Indian Tonic

Roobee

Jim And Tonic Roobee 'Rhubarb & Honey' Gin & Fevertree Elderflower Tonic

Kraft

Jim And Tonic Kraft 'Citrus & Spice' Gin w/ Ginger Beer or Fevertree Grapefruit Tonic

Raspberry

Jim And Tonic London Dry Gin, raspberry syrup, fresh raspberries, Fevertree Indian tonic

(we pour our Gin by 50ml serve as standard)