

IF YOU DON'T MAKE YOUR OWN NOODLES YOU'RE JUST A SOUP SHOP

Ramen master, Tokyo '12

TONKOTSU

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#keeps slurping

GYOZA

The classic side-dish served in ramen-ya throughout Japan. We make ours daily at Tonkotsu. Mix your own 'rayu' dipping sauce by mixing soy, vinegar and a little of our Eat the Bits chilli oil.

5 pieces	
オリジナル餃子	
Pork with ginger and garlic	5.75
エビ餃子	
Prawn with spring onions and ginger	5.75
野菜餃子	
Shiitake & Bamboo Shoot (V)	5.75
鶏肉餃子	
Chicken with shiitake and bamboo shoots	5.75

KATSU & FRY

チリ手羽	
Eat the Bits Chilli Wings	5.75
Eat the Bits Chilli chicken wings.	
鶏の唐揚げ	
Chicken Kara-age	6.20
Marinated in soy, ginger, mirin and garlic then fried.	
かにクリームコロッケ	
Crab Korokke	5.95
Japanese version of crab croquette with lemon.	
スイートポテトコロッケ	
Sweet Potato Korokke (V)	4.95
Sweet potato version of the croquette.	
エビフライ	
King Prawn Katsu	6.95
King prawns coated in crisp panko bread crumbs with tonkatsu sauce.	

PICKLES & VEG (V)

キムチ	
Homemade Kimchee	4
人参と大根のなます	
Carrots & Daikon Namasu	3.50
Namasu is a type of Tsukemono, Japanese pickle.	
きゅうりとわかめの酢の物	
Cucumber & Wakame Sunomono	3.50
Sunomono, another Japanese classic pickle.	
枝豆	
Edamame Beans	3.75
Steamed and sprinkled with sea salt.	
ブロッコリー	
Tenderstem Broccoli	4.75
Blanched and served with Japanese mayonnaise.	

PUDDING

アイスサンド	
ICE-CREAM SANDO	
Malty	5.25
Malted milk ice-cream sandwiched in oat biscuits, chocolate-dipped with magic crumb.	
Miso Caramel	5
Salted-caramel miso ice-cream sandwiched in chocolate & Guinness cake.	
三種もちアイス	
Mochi Ice Cream Little Moons	5

RAMEN

We make fresh noodles in-house everyday at Tonkotsu East and Tonkotsu Mare Street on Japanese noodle machines.

とんこつラーメン		11
Tonkotsu Ramen		
16-hour pork broth and a sea salt base enriched with lardo for a fuller "mouth-feel". Thinner cut homemade noodles, bamboo shoots, bean sprouts and spring onions. Topped with seasoned egg, roast pork belly and burnt garlic oil.		
鳥ラー油ラーメン		10
Chilli Chicken Ramen		
Sea salt base and chicken stock with classic homemade noodles, topped with pulled 'Eat the Bits' chilli chicken, seasoned egg, bamboo shoots, mange tout and spring onions.		
シーフードラーメン		12.50
Seafood Ramen		
Sea salt base and chicken stock with classic homemade noodles, topped with king prawns, queen scallops in shell, crab, wakame, seasoned egg, bamboo shoots and spring onions.		
東京醤油ラーメン		10
Tokyo Ramen		
Soy sauce base is added to a very clear and savoury chicken stock, classic homemade noodles, bamboo shoots and spring onions. Marinated and braised pork belly and seasoned egg.		
ベジタリアン		10
Miso & Shimeji Mushroom Ramen (V)		
Rich konbu and shiitake stock with miso base and classic homemade noodles. Finished with bean sprouts, bamboo shoots and mange tout. Topped with seasoned egg, shimeji & shiitake mushrooms.		

HIYASHI RAMEN SALAD

Hiyashi Ramen is a refreshing cold noodle dish referred to as 'hiyashi chuka' in Japan. Classic homemade noodles are cooked then chilled in cold water, so they retain the perfect bite and bounce. These dishes are served with a refreshing sesame ponzu dressing made with soy and yuzu (a Japanese citrus fruit) or a rich sesame goma dressing.

ダック冷やし中華		11.50
Aromatic Duck Hiyashi Ramen Salad		
Roasted aromatic duck, cucumber, tomato, pea shoots & seasoned egg. Served with ponzu dressing.		
鳥冷やし中華		9.50
Chicken Hiyashi Ramen Salad		
Poached & marinated chicken, cucumber, tomato, pea shoots & seasoned egg. Served with ponzu dressing.		
シーフード冷やし中華		11.50
Seafood Hiyashi Ramen Salad		
King prawns, white crab meat, cucumber, wakame & seasoned egg. Served with sesame goma dressing.		
きのこ冷やし中華		9.50
Shimeji & Shiitake Hiyashi Ramen Salad		
Toppings: Japanese mushrooms, cucumber, tomato, peashoots & seasoned egg. Served with ponzu dressing.		

TO ADD

Noodles	2	Chilli Chicken	2
1/2 Free Range Seasoned Egg	0.75	Nori (Japanese Seaweed)	0.50
Pork for Tonkotsu/Tokyo	2	Kimchee (V)	1.50
Bamboo Shoots	0.50		

EAT THE BITS CHILLI OIL

160g Jar to take home 5.95

COCKTAILS

Hibiscus and Lemongrass Margarita	6.5
El Jimador Tequila Blanco, Mezcal, Lemongrass, Hibiscus Flowers, Coriander Seed, Kaffir Lime.	
Battle Royale	7
Grey Goose Vodka, Homemade Ginger Syrup, Kodakara Nanko Umeshu, Soda.	
Miso Caramel Old Fashioned	8.5
Nikka from the Barrel, Rittenhouse Rye, Buffalo Trace, White Miso, Caramel, Bitters.	
My Friend Martin	7
Martin Miller Original Gin, Chase Elderflower Liqueur, Earl Grey Tea, Cardamom Bitters, Fever Tree Elderflower Tonic.	
Japanese Mac	8
Nikka from the Barrel, Kodakara Nanko Umeshu, Stone's Ginger Wine.	
Cherry Smoked Negroni	8
Martin Miller Westbourne Strength, Martini Rosso, Campari, Smoke.	

BEER

Kirin Ichiban Draught (5%)	Half 2.75 Pint 4.85
Classic dry and refreshing Japanese lager	
Sapporo Lager (5%)	4.50
Light, crisp and smooth	
Tonkotsu Original Wakayama Sansho Ale (4%)	5.5
Tonkotsu's collaboration with the good fellows at Anspach & Hobday. Bright, zingy and smooth with lemon, pepper and a hint of dill.	
Siren Soundwave IPA (5.6%)	5.25
Fruity and hoppy with grapefruit, mango and peach notes.	
Kernel Pale Ale (5.4%)	5.5
London's original craft brewers. Finely balanced new world hops and malt.	
Hitachino White Ale (5.5%)	6
Belgian-style wheat beer from Japan. Flavoured with coriander, nutmeg and orange.	
Hitachino Red Rice (7%)	6.5
Smooth and rounded with hints of sake.	
Hawkes Urban Orchard Cider (4.5%)	5
Medium-dry, complex and refreshing.	

SPARKLING

Domino de Tharsys Cava Brut (Spain) Glass 5.5 Botle 26
Crisp and biscuity.

HOUSE-MADE SOFTS

Fiery Ginger and Sansho Soda	2.75
Made with fresh ginger root and Sansho pepper.	
Yuzu Lemonade	2.95
Made with yuzu, fresh lemon and apple juice.	
Rare Tea Company Crushed Oolong Iced Tea	1.95

OTHER SOFTS

Coke	2.7
Diet Coke	2.7
Eager Apple Juice	2.3
Large Bottle Sparkling Water	3
RARE TEA COMPANY	
Jasmine Silver Tip	3.5
Whole Leaf Green	3.5
Malawi Lemongrass Tips	3.5

SAKE

	Glass	Carafe	Bottle
Tonkotsu Sake Futushu			12
Brewed for us by our friends at the Tsuji Brewery in Okoyama. Rich, creamy and full bodied. Perfect for our Tonkotsu Ramen. Served warm.			
Lapping Brook Daiginjo	6	10.5	
Crisp, smooth and fruity. Served cold.			
Black Face Junmai Daiginjo	9.5	17	59
Clean, crisp and bursting with orchard fruit. Served cold.			
Kodakara Nanko Umeshu	50ml 5	720ml 56	
Japanese plum wine made from high quality sake. Served over ice.			

Glass 100ml Carafe 180ml Bottle 720ml

WHITE WINE

	Glass	Carafe	Bottle
Bergerie de la Bastide Blanc (France)	4.75	12	17
Grenache Blanc and Chardonnay. Zesty, floral, dry.			
Reserve de Gassac (France)	6.75	18.5	27.5
Viognier and Chardonnay. Lush, rich and herbal.			
Ciu Ciu Pecorino (Italy)	8	20.5	29.5
Pecorino. Fullbodied, nutty.			

RED WINE

Bergerie de la Bastide Rouge (France)	4.75	12	17
Grenache Noir, Merlot. Fresh, light and fruity.			
Gran Cerdo (Spain)	6.5	17.5	25
Temperanillo. Ripe, unoaked purity from the Rioja region.			
Casa Azul Pinot Noir (Chile)	6.75	18	26.5
Pinot Noir. Delicate, soft and fruity.			

ROSE

Bergerie de la Bastide Rose (France)	4.75	12	17
Cinsault, Syrah, Grenache. Red berries and dried flowers.			

Small glasses available by request.
Glass 175ml Carafe 500ml Bottle 750ml

WHISKY

(Flight of 3 for £15)	
Nikka Pure Malt Black	6
Fruit, oak, peat & toffee.	
Nikka from the Barrel	6
Spice, pepper, orange peel, sandalwood	
Hakushu Distiller's Reserve	6
Mint, cucumber, pine, smoke	



We use ingredients that contain wheat, gluten, milk, sesame and eggs. If you have specific dietary requirements, let us know.
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12.5% discretionary service charge will be added to your bill.