

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

# TONKOTSU

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## 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                 | 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 |
| 鶏の唐揚げ   |      |
| Chicken Kara-age  | 6.2  |
| Marinated in soy, ginger, mirin and garlic then fried.              |      |
| かにクリームコロッケ  |      |
| Creamed Crab & Corn Korokke   | 5.95 |
| Japanese version of crab & corn croquettes, with lemon.             |      |
| スイートポテトコロッケ   |      |
| Sweet Potato Korokke  | 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

|  |      |
|--|------|
| キムチ  |      |
| Homemade Kimchee   | 4    |
| きゅうりの漬物  |      |
| Tonkotsu Pickles   | 3.75 |
| Cucumber tsukemono, Japanese pickle, with fermented chilli powder. |      |
| 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    |
| Choose 3 mochi 'little moons' from the following:<br>Vanilla, Hazelnut, Macha Green Tea, Raspberry, Mango or Yuzu |      |

## 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   |  |      |  |
| Tonkotsu Ramen   |  | 11   |  |
| 16-hour pork broth and sea salt base enriched with lardo for a fuller "mouth-feel". Thinner-cut homemade noodles, bamboo shoots, bean sprouts and spring onions. Topped with roast pork belly, seasoned egg and burnt garlic oil.  |  |      |  |
| 鳥ラー油ラーメン   |  |      |  |
| Chilli Chicken Ramen   |  | 10   |  |
| Sea salt base and chicken stock with classic homemade noodles, bamboo shoots, mange tout and spring onions. Topped with pulled 'Eat The Bits' chilli chicken and seasoned egg.   |  |      |  |
| シーフードラーメン  |  |      |  |
| Seafood Ramen  |  | 12.5 |  |
| Sea salt base and chicken stock with classic homemade noodles, bamboo shoots and spring onions. Topped with king prawns, queen scallops in shell, crab, wakame and seasoned egg.   |  |      |  |
| 東京醤油ラーメン   |  |      |  |
| Tokyo Ramen  |  | 10   |  |
| Clear savoury chicken stock with soy sauce base with classic homemade noodles, bamboo shoots and spring onions. Topped with marinated and braised pork belly and seasoned egg.   |  |      |  |
| ベジタリアン   |  |      |  |
| Curried Pumpkin & Spiced Corn Ramen  |  | 10   |  |
| Pumpkin, squash and tonyu soy milk puree with a hint of Japanese curry spiced, enriched with konbu and shitake stock with classic homemade noodles. Topped with spiced corn, roasted squash, padron peppers, pumpkin seeds and seasoned egg.   |  |      |  |
| <b>HIYASHI RAMEN SALAD</b>   |  |      |  |
| 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   |  |      |  |
| Aromatic Duck Hiyashi Ramen Salad  |  | 11.5 |  |
| Roasted aromatic duck, cucumber, tomato, pea shoots & seasoned egg. Served with ponzu dressing.  |  |      |  |
| 鳥冷やし中華   |  |      |  |
| Chicken Hiyashi Ramen Salad  |  | 9.5  |  |
| Poached & marinated chicken, cucumber, tomato, pea shoots & seasoned egg. Served with ponzu dressing.  |  |      |  |
| きのこ冷やし中華   |  |      |  |
| Shimeji & Shiitake Hiyashi Ramen Salad   |  | 9.5  |  |
| 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) | 0.5 |
| Pork for Tonkotsu/Tokyo     | 2    | Kimchee                 | 1.5 |
| Bamboo Shoots               | 0.5  |                         |     |

## EAT THE BITS CHILLI OIL

160g jar to take home 5.95

## COCKTAILS

|  |     |
|--|-----|
| Smoked Hibiscus Margarita  | 7   |
| Don Julio Tequila Blanco and Reposado Tequila, Mezcal, Nori, Smoked Hibiscus Flower, Coriander Seed, Star Anise, Persian Lime. |     |
| Edo Old Fashioned  | 9   |
| Nikka from the Barrel, Bulleit Rye, Bulleit Bourbon, Red and White Miso, Caramel, Wakame and Sansho Bitters.                   |     |
| Howson's Bad Manners   | 7.5 |
| Tanqueray Gin, Homemade Elderflower Liqueur, Earl Grey Tea, Homemade Cardamom Bitters, Soda.                                   |     |
| Japanese Mac   | 8.5 |
| Nikka from the Barrel, Kodakara Nanko Umeshu, Stone's Ginger Wine.   |     |
| Cherry Smoked Negroni  | 8   |
| Tanqueray Export Gin, Gancia Aperitivo, Gancia Rosso, Smoked Cherry Blossom Tea.   |     |
| Excellent Italian Greyhound  | 7.5 |
| Ketel One Vodka, Facing Heaven, Ancho and Pasilla Chillies, Maraschino Liqueur, Campari, Grapefruit Juice.                     |     |

## BEER

|   |                     |
|---|---------------------|
| Siren and Tonkotsu Collaboration  | 5.5                 |
| Kisetsu Dry-Hopped Japanese Saison Ale (6%)   |                     |
| We teamed up with our friends at the Siren Brewery to make this aromatic, autumnal Ale with Japanese citrus and hints of Oolong tea, conditioned on fresh cedar wood. |                     |
| Kirin Ichiban Draught (4.6%)  | Half 2.75 Pint 4.85 |
| Classic dry and refreshing Japanese lager   |                     |
| Sapporo Lager (5%)  | 4.5                 |
| Light, crisp and smooth   |                     |
| Thornbridge AM:PM Session IPA (4.5%)  | 4.95                |
| Fruity and hoppy with grapefruit, tropical fruit and piney-hop bitterness.  |                     |
| Siren Liquid Mistress Red Rye IPA (5.8%)  | 5.5                 |
| Dry and biscuity with plenty of stone and citrus fruit on the nose. A great balance of malt and hops.   |                     |
| 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.   |                     |

## 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 |
| Eager Pink Grapefruit Juice  | 2.5 |
| Large Bottle Sparkling Water | 3   |
| <b>RARE TEA COMPANY</b>      |     |
| Jasmine Silver Tip           | 3.5 |
| Whole Leaf Green             | 3.5 |
| Malawi Lemongrass Tips       | 3.5 |

## SAKE

|  | Glass  | Carafe | Bottle |
|--|--------|--------|--------|
| Tonkotsu Sake Futsushu   |        |        | 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.   |        |        |        |
| Kodokara Nanko Umeshu  | 50ml 5 |        | 56     |
| Japanese plum wine made from high quality sake. Served over ice.   |        |        |        |
| <b>Glass 100ml • Carafe 180ml • Bottle 720ml</b>   |        |        |        |

## 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.    |       |        |        |

## 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. |      |      |    |

## ROSE

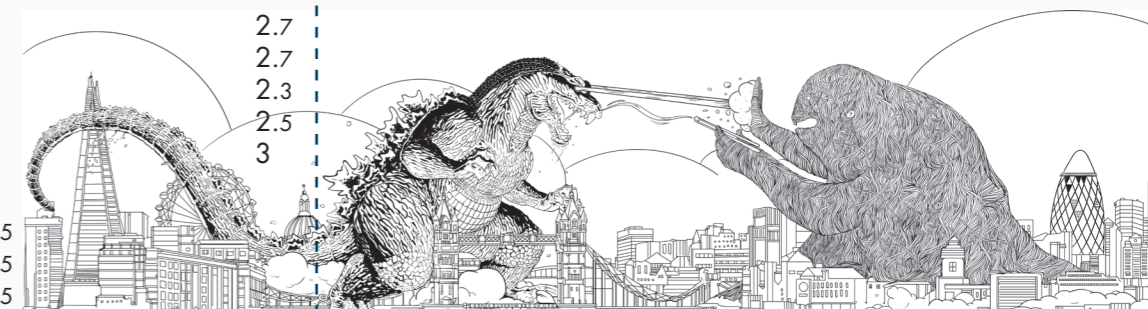
|   |      |    |    |
|---|------|----|----|
| Bergerie de la Bastide Rose (France)  | 4.75 | 12 | 17 |
| Cinsault, Syrah, Grenache. Red berries and dried flowers.                               |      |    |    |
| Small glasses available by request.<br><b>Glass 175ml • Carafe 500ml • Bottle 750ml</b> |      |    |    |

## SPARKLING

|                                      |           |           |
|--------------------------------------|-----------|-----------|
| Dominio de Tharsys Cava Brut (Spain) | Glass 5.5 | Bottle 26 |
| Crisp and biscuity.                  |           |           |

## 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.