



tonkotsu.co.uk

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#keeps slurping

GYOZA

5 pieces - 5.75

Pork, ginger & garlic

Prawn, spring onion & ginger

Shiitake & bamboo shoot (V)

Chicken, shiitake & bamboo shoot

ON THE SIDE

Sea salt edamame beans (V) - 3.85

Kimchee (V) - 4.00

Tonkotsu pickles (V) - 3.75

Tenderstem broccoli (V) - 4.75

Eat The Bits chilli chicken wings - 5.85

Chicken kara-age - 6.25

Creamed crab & corn korokke - 4.95

Sweet potato korokke (V) - 4.95

King prawn katsu - 6.95

PUDDING

Malted milk, chocolate & magic crumb ice cream sandwich (V) - 5.25

Salted caramel, miso, chocolate & Guinness cake ice cream sandwich (V) - 5.00

Mochi ice cream little moons (V) - 5.00

EAT THE BITS CHILLI OIL

160g jar to take home (V) - 5.95

If you don't make your own noodles,
you're just a soup shop

RAMEN

Our homemade noodles are cooked for
exactly 32 seconds - the perfect time for a medium bite.
If you'd prefer them cooked differently then please ask.

Tonkotsu ramen - 11.00

Pork broth & sea salt base, enriched with lardo. Thinner-cut homemade noodles topped with roast pork belly, bamboo shoots, bean sprouts, spring onions, burnt garlic oil and seasoned egg.

Chilli chicken ramen - 10.00

Chicken broth & sea salt base. Classic homemade noodles topped with Eat The Bits pulled chilli chicken, bamboo shoots, mange tout, spring onions and seasoned egg.

NEW Seafood ramen - 12.95

Chicken broth & sea salt base. Classic homemade noodles topped with softshell crab, prawn tempura, crab meat, bamboo shoots, spring onions, wakame and seasoned egg.

Tokyo ramen - 10.00

Clarified chicken broth & soy sauce base. Classic homemade noodles topped with marinated & braised pork belly, bamboo shoots, spring onions and seasoned egg.

Curried pumpkin & spiced corn ramen (V) - 10.00

Pumpkin, squash & soy milk puree base, enriched with konbu & shiitake stock and a hint of Japanese spices. Classic homemade noodles topped with roasted squash, spiced corn, padron peppers, pumpkin seeds and seasoned egg.

HIYASHI RAMEN SALAD

Hiyashi Ramen is a cold noodle salad, served with classic homemade noodles, cucumber, tomato, pea shoots and either ponzu dressing made with soy and yuzu or sesame 'goma' dressing.

Choose from:

Duck hiyashi ramen salad - 11.50

Chicken hiyashi ramen salad - 9.50

NEW Softshell crab & prawn tempura hiyashi ramen salad - 11.50

Shimeji, shiitake & enoki hiyashi ramen salad (V) - 9.50

TO ADD

Noodles (V) - 2.00 Chilli chicken - 3.00 Crab - 3.00 Prawns - 2.50 Duck - 5.00

½ seasoned egg (V) - 0.75 Bamboo shoots (V) - 0.50 Pork belly - 3.00

Kimchee (V) - 1.50 Nori (V) - 0.50

Looking for Wine,
Sake or Whisky?

Look for the
drinks list on
your table

COCKTAILS

Umeshu Spritz - 7.50

Tanqueray gin, Umeshu plum wine, Dominio de Tharsys Cava Brut, picked plum & river leaf, soda.

Smoked Hibiscus Margarita - 7.35

Don Julio tequila & Reposando tequila, mezcals, nori, smoked hibiscus flower, coriander seed, star anise, Persian lime.

Edo Old Fashioned - 9.00

Nikka from the Barrel, Bulleit rye, Bulleit bourbon, red & white miso, caramel, wakame, sansho bitters.

Hawson's Bad Manners - 7.75

Tanqueray gin, elderflower liqueur, Earl Grey tea, cardamom bitters, soda.

Cherry Smoked Negroni - 8.00

Tanqueray Export gin, Gancia Aperitivo, Gancia Rosso, smoked cherry blossom tea.

Excellent Italian Greyhound - 7.50

Ketel One vodka, Facing Heaven, ancho & pasilla chillies, Maraschino liqueur, Campari, grapefruit juice.

BEER

Kisetsu Dry-Hopped Saison Ale, Siren and Tonkotsu Collaboration (6%) - 5.50

Kirin Ichiban Draught (4.6%) - 2.75/4.90

Japanese Lager, Sapporo (5%) - 4.65

YuLu Wheat Ale, Siren Craft Brew (3.6%) - 5.20

AM:PM Session IPA, Thornbridge (4.5%) - 4.95

Red Orange, Wiper & True (5.2%) - 5.50

Liquid Mistress Red Rye IPA, Siren Craft Brew (5.8%) - 5.50

Hawkes Urban Orchard Cider (4.5%) - 5.00

HOUSE-MADE SOFTS

Add a shot of vodka or gin for 3.50

Fiery ginger & sansho soda - 2.75

Yuzu lemonade - 2.95

OTHER SOFTS

Coke / Diet Coke - 2.70

Eager apple juice - 2.40

Eager pink grapefruit juice - 2.60

Sparkling water - 3.75

TEA

Jasmine silver tip - 3.50

Whole leaf green - 3.50

Malawi lemongrass tip - 3.50

Oolong iced tea - 2.40

A discretionary service charge of 12.5% will be added to your bill.

We use ingredients that contain wheat, gluten, milk, sesame and eggs. If you have specific dietary requirements, let us know.