

SMALL PLATES

おつまみ

Chicken Karaage 8.95
crunchy, marinated fried chicken served with flavoured japanese mayonnaise
1. Yuzu kosho & lime
2. Wasabi & lime
3. Spicy yuzu & ichimi togarashi

⑦ **Kinoko Karaage 8.95**
crunchy, deep-fried grey oyster mushrooms with choice of flavoured japanese mayonnaise
1. Yuzu kosho & lime
2. Wasabi & lime
3. Spicy yuzu & ichimi togarashi

Ebi Katsu 8.95
katsu breaded prawns, tonkatsu sauce, served with yuzu kosho mayonnaise

Chashu Don 8.35
simmered slow cooked pulled pork, seared pork belly and spring onions on steamed rice

Yaki Gyoza 8.95
juicy japanese dumplings filled with ground meat and vegetables, pan fried and served with a yuzu & soy dipping sauce
1. Pork, ginger & garlic
2. Chicken and chinese mushroom

⑦ **Agedashi Tofu 7.85**
deep fried tofu in a hot tentsuyu broth and shoyu, fried ginger, finely grated daikon and chilli

⑦ **Edamame**
steamed in their pods and salted

• **Maldon sea salt 5.95**
• **White truffle salt 6.65**

⑦ **Soba Noodle Salad 7.95**
chilled buckwheat noodles, edamame and spring onion with sesame-yuzu dressing

LARGE PLATES

主食

Chashu Don 16.95
simmered slow cooked pulled pork, seared pork belly and spring onions on steamed rice, hanjuku egg, pickled ginger, seaweed, white sesame

Abura Soba
thick egg noodles in sesame sauce, bamboo shoots, chives, garlic paste, pickled ginger, onsen egg, seaweed, spring onion
⑦ • **Fried chashu marinated tofu 16.95**
• **Seared chashu pork belly 17.95**

Salmon Soba Salad 18.95
poached salmon fillet, chilled buckwheat noodles, edamame and spring onion with sesame-yuzu dressing

CURRY

カレー

⑦ **Pumpkin Korokke 16.75**
kabocha pumpkin croquette, spiced curry sauce, shredded hispi cabbage, fukujinzuke pickle and steamed rice

Chicken Katsu 17.95
panko breaded chicken, spiced curry sauce, shredded hispi cabbage, fukujinzuke pickle and steamed rice

Ebi Katsu 18.95
panko breaded prawns, spiced curry sauce, shredded hispi cabbage, fukujinzuke pickle and steamed rice

*service is not included

RAMEN

ラーメン

① Choose your ramen

Tonkotsu X 15.90
pork and corn fed chicken bone broth, chashu pork belly, spring onion, wood ear fungus, yuzu-shoyu – exclusive to London

Cha-Mori 18.95
pork and corn fed chicken bone broth, chashu pork belly, slow-cooked pulled chashu loin and belly, spring onion, wood ear fungus, yuzu-shoyu

🌶️🌶️ **Gekikara 18.95**
pork and corn fed chicken bone broth, beansprouts, chashu pork belly, spicy ‘tan-tan’ minced pork, spring onion, wood ear fungus, yuzu-shoyu

🌶️ **Spicy Yuzu 18.95**
pork and corn fed chicken bone broth, chashu pork loin, spicy yuzu paste, spring onion, wood ear fungus, yuzu-shoyu

Truffle 19.95
pork and corn fed chicken bone broth, chashu pork loin, spring onion, porcini truffle paste, white truffle oil, yuzu-shoyu

Origin Tonkotsu 15.90
where it all started: pork bone broth, chashu pork belly, spring onion, wood ear fungus

Chashu-men 18.95
pork bone broth, chashu pork loin, spring onion, wood ear fungus

Chashu Chicken 17.95
corn fed chicken bone broth, chashu chicken, leek, spring onion, wood ear fungus

Chicken Paitan 17.95
corn fed chicken bone broth, chashu pork loin, leek, spring onion, wood ear fungus

⑦ **Kinoko & Chashu Tofu 15.90**
japanese mushroom and porcini-soymilk broth, tofu ‘chashu’, spring onion, edamame

⑦ **Kinoko Truffle 17.75**
japanese mushroom and porcini-soymilk broth, porcini truffle paste, spring onion, edamame, beansprouts, chives

② As is customary in japan, we ask that you choose the **firmness** of your noodles

Barikata / Very Firm	Kata / Firm recommended	Futsuu / Regular	Yawa / Soft
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③ Choose your complimentary toppings ⑦ (one or more)

Takana	Benishoga	Nori	Goma
spicy pickled mustard greens	pickled ginger	roasted seaweed	ground sesame

④ Add an egg

Hanjuku Ramen Egg +2.85
more than your average nitamago. a soft boiled, ‘deep yolk’ egg marinated overnight in our sweet and savoury chashu sauce

⑤ go LARGE!

Oomori Ramen +5.75
for those who enjoy a larger bowl of broth and noodles, available for all ramen

TOPPINGS & EXTRAS

⑦ 🌶️ **Spicy Yuzu Paste 2.30**
spicy aromatic paste

⑦ 🌶️🌶️ **Karamiso 2.60**
fiery chilli paste

⑦ **Tofu ‘Chashu’ 3.25**
fried chashu marinated tofu

Chashu Pork Belly 3.30
sliced chashu cured pork belly

Chashu Pork Loin 3.30
sliced chashu cured pork loin

Pulled Chashu Don Meat 3.75
slow-cooked pork cooked in chashu sauce

Chashu Chicken 3.75
sliced chashu cured chicken

⑦ **Kaedama / Extra noodles 2.95**
extra portion of noodles

⑦ **Ma-yu / Black Garlic Oil 2.40**
rich blackened garlic oil

⑦ **Extra Nori 1.65**
3 sheets of roasted seaweed

⑦ **Moyashi / Bean Sprouts 1.55**
extra portion of bean sprouts

⑦ **Menma 1.55**
traditional bamboo shoots

⑦ **Steamed Rice 3.95**
japanese steamed rice

ONIGIRI

おにぎり

traditional japanese steamed rice balls wrapped in roasted seaweed, served warm with a choice of fillings

⑦ **Original 1pc 3.25 / 2pc 5.80**
simply salted

Filling 1pc 4.50 / 2pc 7.85

1. **Sake** (salted, fresh flaked salmon)
⑦ 2. **Ume** (salted, sour japanese plum)
3. **Chashu** (slow cooked, pulled chashu pork)
4. **Tsuna** (tuna, japanese mayo, soy sauce)

TEA

お茶

Sencha herbal and grassy **4.55** per person

Genmaicha nutty and sweet **4.55** per person

Hojicha rich and smoky **4.80** per person

DESSERT

デザート

Please ask a member of the team
for our dessert card



Kanada-Ya was founded in 2009 by Kanada Kazuhiro in yukuhashi, japan. Specialising in authentic tonkotsu ramen, we hope to share our traditional and high quality japanese cuisine around the world.

金田和弘は、日本南部の九州にある行橋に初のラーメンバーを創業しました。2009年の創業以来、そのユニークなスタイルと味を称えて数多くの賞や称賛を受けてきました。

⑦ vegetarian

SAKE	
Kanada-Ya x DREAMSAKE No. 1 100ml 10.55 / 175ml 17.95 / 720ml 59.00	
15.5% hyōgo rice polishing 50% velvety smooth texture with soft notes of melon, honey, and grapefruit zest	
Daiginjo served chilled	
Tosatsuru “Signature Junmai” 100ml 11.75 / 175ml 19.95 / 1800ml 139.50	
15.5% kochi rice polishing ratio 65% rich, earthy, elegant and deep in umami	
Junmai served warm	
Urakasumi “Misty Bay” 100ml 12.60 / 175ml 21.85 / 720ml 72.00	
14.5% miyagi rice polishing ratio 65% smooth and creamy, with a light umami, developing into a clean and refreshing finish	
Honjozo served chilled	
Kubota “Elegant Echo” 100ml 13.95 / 175ml 23.85 / 720ml 90.00	
15% niigata rice polishing ratio 50% velvety floral bouquet with a long finish	
Junmai served chilled	
Sake Tasting Flight 4x50ml 22.95	
taste a curated range of sake from the warm, earthy Tosatsuru and chilled, refreshing Urakasumi honjozo, the delicate floral Kubota junmai and the fruity, citrusy Umenuyado yuzu-shu	

SAKE SPRITZ	
Shima Plum & Hibiscus Sake Spritzer 250ml 8.95	
4.6% rich, floral sake with taste of damson purple plums, complemented by zesty, redcurrant flavours of dried hibiscus	
Shima Lychee & Green Tea Sake Spritzer 250ml 8.95	
4.6% rich, floral sake with notes of perfumed lychees, complemented by grassy, vegetal flavours of green tea	

-196	
-196 Lemon 330ml 6.95	
6% shochu, vodka and soda mix with a lemon flavour explosion	
-196 Grapefruit 330ml 6.95	
6% shochu, vodka and soda mix with a grapefruit flavour explosion	

COCKTAIL	
Whisky Hi-Ball 11.60	
Classic / Yuzu Citron / Ginger Lemongrass	
toki japanese whisky, fresh lime, soda	
Yuzu Sour 11.60	
yuzu, roku gin, fresh lime and soda water	
Long Jasmine Iced Tea 11.60	
jasmine lemonade, haku vodka, roku gin, white rum, fresh lime and mint	
Tokyo Mule 11.60	
haku vodka, ginger lemongrass soda, fresh lime and mint	

WINE	
Mami Sauvignon Blanc 175ml 7.55 / 250ml 9.95 / 750ml 29.95	
12% italy 2021 fresh and fruity with notes of green apple and freshly cut grass	
Mami Merlot 175ml 7.55 / 250ml 9.95 / 750ml 29.95	
12% italy 2021 ruby red colour with violet reflections. red fruits notes with elegant and supple tannins	
Sparkling Raventos Blanc de Blancs 750ml 49.95	
12% spain 2020 aromas of white fruit, notes of mediterranean herbs and hints of nuts	

SOFT DRINKS	
Homemade Jasmine Tea Lemonade 5.60	
Homemade Yuzu Lemonade 5.60	
Homemade Ginger Lemongrass Soda 5.60	
Still / Sparkling Water 3.60	
Coke / Diet Coke 3.75	
Cold Green Tea 4.35	
Cold Oolong Tea 4.35	
Dalston’s Elderflower Bubbly 4.60	

BEER	
*** Orion Okinawa Lager pint 7.60 / half 3.95 / 330ml 6.35	
5% quintessenial okinawan beer and is defined by the island’s tropical, coastal climate. light, refreshing, and food-friendly	
Coedo Pale Ale Yuzu 330ml 6.95	
5% delicate, citrusy aroma of yuzu paired with the fragrant aroma of hops. the use of japanese rice delivers a crisp dry finish to this beer	
Coedo IPA 330ml 6.95	
5% kyara-coloured beer. aromatic hop aroma reminiscent of white grapes and spicy citrus, along with a bright, clean bitterness that spreads on the palate	
Asahi – 0% Beer 330ml 5.90	
0% alcohol free beer that delivers the same refreshing dry and crisp taste of a full bodied Asahi famous the world over	

JAPANESE FRUITS-SHU	
“Momo-shu” Peach Sake 70ml 10.50 / 250ml 28.95 / 720ml 77.50	
8% nara, japan exceptionally smooth texture with flavours of white peach	
Aragoshi “Ume-shu” Sake 70ml 10.50 / 250ml 28.95 / 720ml 77.50	
12% nara, japan a textured plum sake with bits	
Umenoyado “Yuzu” Sake 70ml 10.50 / 250ml 28.95 / 720ml 77.50	
8% nara, japan a refreshing japanese citrus fruit sake	

Please inform your waiter if a member of your party has a food allergy. Your comments, questions and suggestions are important to us. Our teams are ready to help you, and we would like to hear your views.

Please note - a 12.5% service charge will be added to tables of 6 or more



Please scan the QR code on your table to place your order