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RAMEN • BAR

OUR GLUTEN FREE RAMEN MENU

RAMEN - £14.00

The following ramen options are gluten-free when ordered with our 'Konjac' GF ramen noodles. A supplementary price of £2.00 applies.

Our ramen dishes are served with a soft-boiled egg (except vegan option), menma, beansprouts, spring onion & yakinori as standard. You can 'pimp your ramen' by adding extra toppings as desired.

Hakata Tonkotsu

(Shio tare with our 12-hour pork broth, beni shoga & slices of chashu pork)

Kumamoto

(Shio tare with our 12-hour pork broth, chashu pork, wood ear mushrooms, garlic chips & burnt garlic oil)

Miso

(Miso tare with our Shiitake mushroom broth & burnt sweetcorn + **choice** of **pork**, **chicken** or **mushrooms**)

VEGAN RAMEN - £14.00

Miso

(Miso tare with our Shiitake mushroom broth, burnt sweetcorn + **choice** of **tofu karaage** or **mushrooms**)

'How we cook our Noodles' - as standard, we serve our noodles **'Hard'**. Please let your server know if you would prefer your noodles cooked **'Soft'** or **'Very Hard'**

GF RAMEN TOPPINGS & EXTRAS ('pimp your ramen')

Soy stained soft-boiled egg	£1.50	Yakinori (roasted seaweed)	£0.95
Chashu Pork (per slice)	£1.95	Beni Shoga (pickled ginger)	£0.95
Pulled Chicken (per portion)	£2.95	Beansprouts	£0.95
Mushroom Selection (per portion)	£2.95	Burnt Corn	£1.50
Tofu Karaage (2 pieces)	£2.95	Garlic Chips	£0.95
Spicy Soy Mince	£3.00	GF Noodles (supplement price)	£2.00
Menma (fermented bamboo)	£0.95	GF Noodles (extra portion)	£3.9

Please be advised: We are unable to certify that our Gluten-free menu is suitable for Coeliacs due to the possible cross-contamination of gluten during the preparation and cooking processes in our kitchen

Our team will happily assist you should you have any questions or require further help



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OUR GLUTEN FREE MENU

PÖKURIBU (pork ribs)

Soy Garlic £7.95

TEBASAKI (chicken wings)

Soy Garlic £5.50 (2pcs) / £9.95 (4pcs)

FUKUSAI

Chicken Karaage with yuzu kosho mayo £6.50

Tofu Karaage with spicy ponzu (vegan) £5.95

Sweetcorn Ribs w/ Japanese BBQ sauce (vegan) £5.95

Aubergine Karaage with Japanese BBQ sauce (vegan) £5.95

Kimchi (vegan) £4.25

Edamame with Maldon sea salt (vegan) £4.50

DEZĀTO

Hackney Gelato Sorbetto (vegan) per scoop £2.75
(Dark Chocolate / Coconut Lime / Raspberry / Mango)

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** HAKATA Loyalty Club **

Join our Loyalty Club and get rewarded.

For full details please scan the QR code opposite, or go to hakata.co.uk and click on the 'Loyalty Club' tab



- Please ask your server for allergen & food intolerance information -

- A discretionary 12.5% service charge will be added to you bill. 100% goes directly to our staff –

- We welcome your comments & feedback. Please send to contact@hakata.co.uk -



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RAMEN - £14.00

Our ramen dishes are served with a soft-boiled egg, menma, beansprouts, spring onion & yakinori as standard. You can 'pimp your ramen' by adding extra toppings as desired.

Hakata Tonkotsu

(Shio tare with our 12-hour pork broth, beni shoga & slices of chashu pork)

Kumamoto

(Shio tare with our 12-hour pork broth, chashu pork, wood ear mushrooms, garlic chips & burnt garlic oil)

Shoyu

(Soy tare with our Shiitake mushroom broth, beni shoga + **choice of pork, chicken or mushrooms**)

Miso

(Miso tare with our Shiitake mushroom broth & burnt sweetcorn + **choice of pork, chicken or mushrooms**)

Spicy Miso

(Miso tare with our Shiitake mushroom broth, burnt sweetcorn & chilli bits + **choice of pork, chicken or mushrooms**)

VEGAN RAMEN - £14.00

Our vegan ramen dishes are served with menma, beansprouts, spring onion & yakinori as standard. You can 'pimp your ramen' by adding extra toppings as desired.

Tonkotsu

(vegan 'Tonkotsu' tare with Shiitake mushroom broth, beni shoga, tofu karaage & soya mince)

Kumamoto

(vegan 'Tonkotsu' tare with Shiitake mushroom broth, wood ear mushrooms, tofu karaage, soya mince, garlic chips & burnt garlic oil)

Shoyu

(Soy tare with our Shiitake mushroom broth, beni shoga + **choice of mushroom selection or tofu karaage**)

Miso

(Miso tare with our Shiitake mushroom broth, burnt sweetcorn + **choice of mushroom selection or tofu karaage**)

Spicy Miso

(Miso tare with our Shiitake mushroom broth, chilli bits, burnt sweetcorn + **choice of mushrooms or tofu karaage**)

'How we cook our Noodles' - as standard, we serve our noodles **'Hard'**. Please let your server know if you would prefer your noodles cooked **'Soft'** or **'Very Hard'**

RAMEN TOPPINGS & EXTRAS ('pimp your ramen')

Soy stained soft-boiled egg	£1.50	Yakinori (roasted seaweed)	£0.95
Chashu Pork (per slice)	£1.95	Beni Shoga (pickled ginger)	£0.95
Pulled Chicken (per portion)	£2.95	Beansprouts	£0.95
Mushroom Selection (per portion)	£2.95	Burnt Corn	£1.50
Tofu Karaage (2 pieces)	£2.95	Garlic Chips	£0.95
Spicy Soy Mince	£3.00	Kaedama (portion of noodles)	£2.95
Menma (fermented bamboo)	£0.95	GF Noodles (supplement price)	£2.00



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HIRATA (steamed soft bun / price per bun)

Chashu Pork	£5.25	Aubergine Katsu (vegan)	£5.25
Pulled Pork & Kimchi	£5.25	Tofu & Mushroom (vegan)	£5.25
Chicken Karaage	£5.25	- Any 2 Hirata -	£9.95

KATSU SANDO (Japanese style hot sandwich)

Pork	£8.50
Chicken	£8.50
Aubergine (v)	£8.50

PÖKURIBU (pork ribs)

Soy Garlic	£7.95	Gochugaru (sweet & spicy)	£7.95
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TEBASAKI (chicken wings)

Soy Garlic (2pcs / (4pcs)	£5.50	/	£9.95
Gochugaru (spicy) (2pcs / (4pcs)	£5.50	/	£9.95

GYOZA (4pcs)

Chicken	£5.50	Prawn	£5.95
Vegetable (vegan)	£5.50	Pork	£5.50

FUKUSAI

Chicken Karaage with yuzu kosho mayo	£6.50
Tofu Karaage with spicy ponzu (vegan)	£5.95
Sweetcorn Ribs w/ BBQ or Gochugaru sauce (vegan)	£5.95
Aubergine Karaage with Japanese BBQ sauce (vegan)	£5.95
Kimchi (vegan)	£4.25
Edamame with Maldon sea salt (vegan)	£4.50
Spicy Edamame (vegan)	£4.95

DEZĀTO

Hackney Gelato's Sorbetto (vegan)	per scoop	£2.75
(Dark Chocolate / Coconut Lime / Raspberry / Mango)		

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DRAUGHT BEER (2/3 pint serve)

Orbit X HAKATA Rice Lager (4.8%)	£4.75
(Japanese style lager brewed locally in Walworth, London)	
Orbit 'IVO' Pale Ale (4.5%)	£4.75
(Tropical fruit, hoppy & dry bitter finish. Walworth, London)	

SOFT DRINKS

Eauvation Water (Still/Sparkling unlimited)	£1.50
London Essence Soda	£2.95
(Lemonade, Roasted Pineapple or White Peach & Jasmine)	
Fruit Juice	£3.95
(Pineapple, Cranberry, Passionfruit or Lychee)	
Mocktails (HAKATA Sunset or Kiwi Mojito)	£4.95

WHITE WINE

	175ml glass	500ml carafe	Bottle
Il Folle, Grillo, Sicily, Italy	£6.95	£18.95	£24.95
Full of freshness & flavour. Aromas of exotic flowers & tropical fruits (Organic, Vegan)			
Dominio de Punctum, Viognier, Spain	£7.50	£20.95	£26.95
Citrus aromas, ripe & round with exotic stone fruit flavours. Perfect match with our Miso ramen (Biodynamic, Organic, Vegan)			
La Linda, Torrontés, Salta, Argentina	£7.95	£22.95	£29.95
Intense aromas of white flowers with citrus & herbal notes. Vibrant, direct & fresh wine with a lovely citric finish (Vegan)			

RED WINE

	175ml glass	500ml carafe	Bottle
Il Folle, Nero d'Avola, Sicily, Italy	£6.95	£18.95	£24.95
Full-bodied with aromatics of blackberry liqueur & vanilla. (Organic, Vegan)			
Appassimento Gold Release, Puglia, Italy	£7.50	£20.95	£26.95
Late maturation and slight oak gives notes of ripe plums, chocolate & spices. A fantastic match with our Shoyu ramen (VG)			
Dominio de Punctum, Syrah, Spain	£7.95	£22.95	£29.95
Deep cherry colour, raspberries & floral notes with toasty aromas. Drink with our Tonkotsu ramen (Biodynamic, Organic, VG)			

ROSÉ WINE

	175ml glass	500ml carafe	Bottle
Lobetia, Tempranillo, Spain	£6.95	£18.95	£24.95
Fruity aromas of red cherries & raspberries with light citrus & strawberry flavours (Organic, Vegan)			
Cotés de Provence, Domaine Pinchinat, France	n/a	£26.50	£35.95
Classic Provence rosé. Soft red fruits and peach flavours on the palate are complimented by a creamy texture and long finish (Organic, Vegan)			

SPARKLING & CHAMPAGNE

	125ml glass	Bottle
Prosecco Brut, Prima Alta, Veneto, Italy	£6.50	£33.50
Delicate, crisp and well balanced. Exuding floral aromas and crunchy apple & honey on the palate (Vegan)		
Cuvée Royale Blanc de Blancs, Joseph Perrier, France		£65.00
100% Chardonnay. Delicate fine mousse with elegant & complex nose of white flowers, apricot & plum (Vegan)		
Cuvée Royale Rosé, Joseph Perrier, France		£70.00
75% Pinot Noir 20% Chardonnay 5% Meunier. Red fruits on the nose, ripe yet racy with sweet forest fruits (Vegan)		

BOTTLED/CAN BEER (all 330ml unless stated)

Orbit X HAKATA Pale Ale (4.9%)	£5.95
Orbit 'Peel' Belgian Pale Ale (4.9%)	£5.95
Orbit 'Dead Wax' Porter (5.5%)	£5.95
Sassy Cidre Brut (5.0%)	£5.95
Lucky Saint Hazy IPA (non-alc. / 0.5%)	£4.95
Lucky Saint Lager (non-alc. / 0.5%)	£4.95

HOT DRINKS

Japanese Green Tea (per serve / unlimited)	£3.50
Jasmine Tea (per serve / unlimited)	£3.50
Mint Tea (per serve / unlimited)	£3.50

- 125ml glass/measure available where applicable. Please ask your server -
 - All cocktails & spirits served using 50ml measure as standard, unless requested otherwise -
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RAMEN • BAR

JAPANESE WINE & SAKE

tokuri / 50ml glass / 250ml carafe / Bottle

Bunraku Oniwaka Honjozo (130ml) £9.95

Premium quality dry, rich and crisp Japanese sake served warm (38-40 degrees) in a traditional Japanese 'Tokuri' (15%ABV)

HANA Yuzu Sake (375ml bottle / 14.0% ABV / vegan) £4.95 £19.95 £29.95

HANA, meaning "FLOWER", is from KANPAI's premium fruit sake series. A fresh and citrusy sake served over ice. Carefully brewed low & slow right here in Bermondsey, the final filtered Junmai sake is blended with genuine Japanese Yuzu fruit juice. No added sugar or spirit alcohol... simply sake and fruit!

Kodakara Umeshu (Plum Sake) (720ml bottle) £5.50 £22.50 £49.95

Made from the finest Japanese 'Nanko' plums. Tart, fresh, zippy, refreshing & delicious. Served on the rocks or with soda water. Rice: Miyamanishiki / Polishing ratio: 50%+ / Served chilled (10% ABV)

Shirayuki 'Classic' Junmai (720ml bottle) £10.95 £4.95 £19.95 £44.95

Great value well-balanced all-rounder from the Konishi Shuzo brewery that pairs well with a range of our food. Rice: Sakamai / Rice polishing ratio: 70% / Acidity: 1.6. Available served **chilled or warm** (15% ABV)

Shirayuki 'Clear Sky' Honjozo (720ml btl) £10.95 £4.95 £19.95 £44.95 (*International Wine Challenge Winner 2020*)

A very versatile smooth sippin' session medium-bodied sake with a round, full & buttery texture which pairs wonderfully with all our food.

Rice: Yamada Nishiki / Polishing ratio: 65% / Acidity: 1.4. Available served **chilled or warm** (15% ABV)

KANPAI London Craft Sake Tasting Flight (3 x 50ml glass / 15%ABV) £14.50

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

SORA Honjozo (375ml bottle / 14.5% ABV) £4.95 £19.95 £29.95

Brewed by KANPAI, based in Peckham. SORA, meaning "SKY", is their very first and only Honjozo 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) £4.95 £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) £4.95 £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 Ginjo (375ml bottle / 15% ABV) £25.95 £37.95

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).



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COCKTAILS

Yuzu Mojito // £10.00

Jim&Tonic Caribbean White Rum, Yuzu sake, fresh lime, brown sugar & fresh mint

Nashi Saketini // £12.00

Nikka Coffey Vodka, Nashi sake, fresh lime juice & a Wakamomo fruit

Matcha & Banana Frozen Daiquiri // £10.00

Jim&Tonic Caribbean White 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

Jim&Tonic Caribbean White Rum, Yuzu sake, London Essence 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

Fuji Spritz // £10.00

Mango sake liqueur with Passionfruit juice and topped up with premium Italian Prosecco

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 berry syrup, 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 Cachaça, Yuzu sake, Passionfruit syrup & Pineapple Juice

Kiwi Margarita // £10.00

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

Our 'Jim & Tonics' – all £9.50

London crafted small-batch copper distilled 'Urban Sustainable' premium gin

London

Jim & Tonic London Dry Gin, fresh cucumber & London Essence Indian Tonic

Mercato

Jim & Tonic Mercato Mediterranean Gin & London Essence Indian Tonic

Roobee

Jim & Tonic Roobee 'Rhubarb & Honey' Gin & London Essence Ginger Ale

Kraft

Jim & Tonic Kraft 'Citrus & Spice' Gin w/ LE Ginger Beer

Raspberry

Jim & Tonic London Dry Gin, raspberry syrup, fresh raspberries, London Essence Indian tonic

Special

Jim & Tonic 'Jasmine, Szechuan Pepper & Mango' Gin w/ LE Pink Grapefruit Soda



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RAMEN + BAR

SUMMER SPECIALS

KAISO SALAD (vegan) £4.95

Classic Japanese mixed seaweed salad, topped with roasted sesame seeds.

BRINED PURPLE CARROTS & KIMCHI SALAD (vegan & gluten-free) £5.95

Sweet & crunchy brined Heritage purple carrots served alongside our classic kimchi.

SPICY GOCHUGARU KATSU HIRATA (per bun) £5.25

If you like it spicy then this bun is for you! Choose either **Chicken Katsu** or **Aubergine Katsu** (vegan) smothered in our sweet & spicy Gochugaru sauce served in a soft steamed bao bun with shredded cabbage, spring onion, sesame seeds and slices of fresh red chillies.

** NEW FOR SUMMER 2025 **

ABURA SOBA (Broth-less Ramen) £12.95

Perfect for warmer days, a broth-less style ramen made with our 'Tokyo' style ramen noodles, served warm, dressed in a soy & sesame oil tare and topped with your **choice of chopped Chashu Pork, Crispy Chicken** or **Marinated Mushrooms** ^(v), half soy-stained egg, beansprouts, spring onion, beni shoga, crispy shallots & a pinch of togarashi to finish.

HIYASHI CHUKA (Broth-less Cold Ramen Salad) £14.00

Our 'Tokyo' style ramen noodles, served cold, dressed in your **choice of Goma (Sesame)** or **Wasabi Citrus dressing** and topped with your **choice of Pulled Pork, Yuzu Chicken** or **Aubergine Karaage** (vegan) with baby tomatoes, beansprouts, beni shoga, edamame beans, spring onion, burnt corn & cucumber. (**Allergen info:** Our Goma Dressing contains peanuts)

ORBIT BEERS X HAKATA 'Summer Pale Ale' (330ml bottle / 4.9% ABV) £5.95

Our original collaboration limited edition Pale Ale is back! A fantastic Japanese-inspired Pale Ale using 'Sorachi Ace', a hop variety developed in Japan in the 1970s, is tailor-made to enjoy with our Summer Specials food menu.

HACHIMITSU MARTINI £12.00

UKIYO Japanese Rice Vodka distilled in Tokyo, ginger sake liqueur, fresh lemon juice & honey syrup.

JULY HAPPY HOUR!

ANY 2 of our Jim&Tonic G&Ts for only £14.00

5:00 - 7:00pm // Monday - Friday

- *Please see our 'J&T G&T' menu for all options available -
- All spirits are served using 50ml measure as standard -