

KURISUMASU!

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3 courses £30

Choose a Welcome Drink, Starter, Ramen and Dessert

Welcome Drinks

Japanese Gin Martini

Tonkotsu small-batch Gin shaken with Crème de Framboise & pineapple juice.

Glass of Prosecco

Aromatic pear with balanced acidity.

Pint of Kirin

Premium Japanese lager made only from the purest of malt.

Ginger Sansho Soda

Sparkling ginger & sansho served with plenty of ice.

Dessert

Made by our friends at Happy Endings Ice Cream

Chocolate & Miso Salted Caramel (V)

Salted caramel miso ice cream in Guinness chocolate cake.

Eastside Vegan (V) (Vg)

Corn & cashew 'ice cream', smokey salted caramel with miso & corn cookie.

Starters

Homemade Gyoza

Pork, Ginger & Garlic
Prawn, Spring Onion & Ginger
Shiitake & Bamboo Shoot* (V) (Vg)

Cucumber & Mustard Seed Pickles (V) (Vg)

Homemade Kimchi (V) (Vg)

Ramen

Homemade noodles cooked for exactly 32 seconds for that perfect bite.

Christmas Tantanmen

Homemade thin-cut noodles in a Tonkotsu broth with our spicy sesame tantanmen base, topped with pork mince cooked with Szechuan pepper, Eat the Bits chilli oil & tobanjan paste. With mizuna, bok choy, itokiri togarashi, sesame seeds & a soy-marinated Clarence Court egg.

Tonkotsu

Pork broth enriched with lardo & sea salt base, topped with roast pork belly, bamboo shoots, bean sprouts, spring onions, burnt garlic oil and soy-marinated Clarence Court egg.

Chilli Chicken Ramen

Chicken broth & sea salt base, Eat the Bits pulled chilli chicken, mange tout, bamboo shoots, spring onions and a soy-marinated Clarence Court egg.

Japanese Miso Mushroom (V) (Vg)

Konbu and shiitake broth & miso base with shiitake, topped with enoki & shimeji mushrooms, bok choy, mange tout and bamboo shoots.

A range of allergens are handled in our kitchen. If you have an allergy, please speak to one of the team for specific advice and recommendations. *All our gyoza are cooked in the same little gyoza maker. Sometimes at the same time.