

SMALL PLATES

おつまみ

Chicken Karaage 8.35
crunchy, marinated fried chicken served with flavoured japanese mayonnaise

1. Yuzu kosho & lime
2. Wasabi & lime
3. Spicy yuzu & ichimi togarashi

⑤ **Kinoko Karaage 8.35**
crunchy, deep-fried grey oyster mushrooms with choice of flavoured japanese mayonnaise

1. Yuzu kosho & lime
2. Wasabi & lime
3. Spicy yuzu & ichimi togarashi

Yaki Gyoza 8.35
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

Aburi Chashu 7.30
seared chashu pork belly, yaki nori and yakiniku sauce

Chashu Don 7.65
simmered slow cooked pulled pork, seared pork belly and spring onions on steamed rice

⑤ **Agedashi Tofu 7.30**
deep fried tofu in a hot tentsuyu broth and shoyu, fried ginger, finely grated daikon and chilli

⑤ **Edamame**
steamed in their pods and salted

- Maldon sea salt 5.55
- White truffle salt 5.95

⑤ **Soba Noodle Salad 7.30**
chilled buckwheat noodles, edamame and spring onion with sesame-yuzu dressing

LARGE PLATES

主食

⑤ **Pumpkin Korokke Curry 15.70**
kabocha pumpkin croquette, spiced curry sauce, shredded cabbage, fukujinzuke pickle and steamed rice

Chicken Katsu Curry 16.75
panko breaded chicken, spiced curry sauce, shredded cabbage, fukujinzuke pickle and steamed rice

Chashu Don 15.95
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

- Seared chashu pork belly 16.75
- Fried chashu marinated tofu 15.70

Salmon Soba Salad 17.95
poached salmon fillet, chilled buckwheat noodles, edamame and spring onion with sesame-yuzu dressing

ONIGIRI

おにぎり

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

⑤ **Original** 1pc 3.00 / 2pc 5.35
simply salted

Filling 1pc 4.10 / 2pc 7.30

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



DESSERT

デザート

homemade by our in-house pastry team

Mille Crepe 6.95
paper thin french crepes layered with delicately flavoured pastry cream

1. Matcha (ceremonial grade matcha from uji, japan)
2. Ruby (strawberry & raspberry cream infused with red berry jelly)
3. Black Sesame (roasted black sesame paste)

Mochi Ice Cream 1pc 3.45 / 2pc 6.25
sticky japanese rice dumplings filled with ice cream
ask for today's flavours

Melting Matcha Fondant 6.95
uji matcha and white chocolate molten cake topped with azuki beans

Yuzu Chocolate Cheesecake 6.95
basque style dark chocolate and yuzu baked cheesecake

Ruby Tart 6.95
ruby chocolate ganache with raspberry & strawberry cream topped with coconut and dark chocolate on a coffee infused almond base

RAMEN

ラーメン

① Choose your ramen

Tonkotsu X 14.65
pork and corn fed chicken bone broth, chashu pork belly, spring onion, wood ear fungus, yuzu-shoyu
- exclusive to London

🌶️ **Gekikara 17.80**
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 17.80**
pork and corn fed chicken bone broth, chashu pork loin, spicy yuzu paste, spring onion, wood ear fungus, yuzu-shoyu

Chashu-men 17.80
pork bone broth, chashu pork loin, spring onion, wood ear fungus

⑤ **Kinoko & Chashu Tofu 14.65**
japanese mushroom and porcini-soy milk broth, tofu 'chashu', spring onion, edamame

Origin Tonkotsu 14.65
where it all started: pork bone broth, chashu pork belly, spring onion, wood ear fungus

Cha-Mori 17.80
pork and corn fed chicken bone broth, chashu pork belly, slow-cooked pulled chashu loin and belly, spring onion, wood ear fungus, yuzu-shoyu

Chashu Chicken 16.75
corn fed chicken bone broth, chashu chicken, leek, spring onion, wood ear fungus

Chicken Paitan 16.75
corn fed chicken bone broth, chashu pork loin, leek, spring onion, wood ear fungus

Truffle 18.65
pork and corn fed chicken bone broth, chashu pork loin, spring onion, porcini truffle paste, white truffle oil, yuzu-shoyu

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**

③ Choose your complimentary toppings ⑤ (one or more)

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

④ Add an egg

Hanjuku Ramen Egg +2.65
more than your average nitamago. a soft boiled, clarence court 'deep yolk' egg marinated overnight in our sweet and savoury chashu sauce

⑤ GO LARGE!

Oomori Ramen +5.25
for those who enjoy a larger bowl of broth and noodles, available for all ramen

TOPPINGS & EXTRAS

⑤ 🌶️ **Spicy Yuzu Paste 2.10**
a spicy and aromatic paste to mix into your broth

⑤ 🌶️🌶️ **Karamiso 2.40**
a spicy paste of red pepper, fiery chilli and sesame seeds

Chashu Pork Belly 2.90
extra slices of chashu cured pork belly

Chashu Pork Loin 2.90
extra slices of chashu cured pork loin

Pulled Chashu Don Meat 3.10
slow cooked pulled pork loin and belly, cooked in chashu sauce

Chashu Chicken 3.10
extra sliced fillet of chashu cured chicken

⑤ **Kaedama / Extra noodles 2.65**
for the ramen pro - an extra portion of noodles to soak up any remaining broth

⑤ **Ma-yu / Black Garlic Oil 2.05**
traditional condiment of rich, blackened garlic oil

⑤ **Extra Nori 1.45**
3 sheets of roasted seaweed

⑤ **Menma 1.45**
traditional condiment of bamboo shoots

⑤ **Tofu 'Chashu' 2.80**
extra slices of fried chashu marinated tofu

⑤ **Steamed Rice 3.70**
bowl of japanese steamed rice

Hakata-style wheat noodles, 18-hour bone broth and traditional toppings. All ramen are prepared with a base of motodare, the 'master sauce' developed by our ramen master Kanada-san and which is made in japan to this day.

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。



KANADA - YA
RAMEN BAR

SPARKLING

スパークリング酒

Yuzu & Elderflower Saké Spritzer 250ml **8.35**
4.6% | rich, floral saké aroma is joined by the distinct scents of wild elderflower and slightly sweet citrus of yuzu

Plum & Hibiscus Saké Spritzer 250ml **8.35**
4.6% | rich, floral saké with taste of damson purple plums, complemented by zesty, redcurrant flavours of dried hibiscus

Lychee & Green Tea Saké Spritzer 250ml **8.35**
4.6% | rich, floral sake with taste of perfumed lychees, complemented by grassy, vegetal flavours of green tea

JAPANESE FRUITS-SHU

果実酒

“Momo-shu” Peach Saké
70ml **9.95** 250ml **27.25** 720ml **72.45**
8% | nara, japan | exceptionally smooth texture with flavours of white peach

Aragoshi “Ume-shu” Saké
70ml **9.95** 250ml **27.25** 720ml **72.45**
8% | nara, japan | a textured plum sake with bits

Umenoyado “Yuzu” Saké
70ml **9.95** 250ml **27.25** 720ml **72.45**
8% | nara, japan | a refreshing japanese citrus fruit sake

BEER

ビール

KIRIN Ichibanshibori
pint **7.60** half **5.00**
4.6% | 100 % malt first press beer

Hobgoblin IPA pint **7.20**
3.4% | Easy drinking and Extremely refreshing beer.
Tropical fruit and citrus

Monsuta Okinawa Dry 350ml **5.95**
5% | full-flavoured with a delicate hop aroma and a rich malt character

Kome Biru 330ml **6.95**
4.9% | an extra pale golden ale – light, dry and firmly bitter with a hint of berry fruit, turkish delight, white grape and woody spice

Hitachino Nest Yuzu Lager 350ml **6.95**
5.5% | japanese yuzu gives this beer a delicate yet deep citrus flavour. The refreshing acidity from the yuzu and the crispness of a lager

Hitachino Yuzu Ginger – Low Alcoholic Beer 330ml **5.80**
0.3% | low-alcohol beer packed with tasty malts and aromatic hops. The spicy kick of ginger meets the refreshing zing of yuzu

HOT SAKÉ

熱燗

Tamagawa “HEART OF OAK”
100ml **10.45** 175ml **17.80** 1800ml **136.50**
16.6% | kyoto | a master piece made by genius british sake master Philip Harper nutty and deep in umami
*please speak to the team if you prefer room temperature

WINE

ワイン

Sparkling Raventos Blanc de Blancs 750ml **47.25**
12% | spain | 2020 | aromas of white fruit, notes of mediterranean herbs and hints of nuts

Mami Sauvignon Blanc
175ml **6.60** 250ml **9.40** 750ml **27.25**
12% | italy | 2021 | fresh and fruity with notes of green apple and freshly cut grass

Mami Merlot
175ml **6.60** 250ml **9.40** 750ml **27.25**
12% | italy | 2021 | ruby red colour with violet reflections. red fruits notes with elegant and supple tannins

SOFT DRINKS

ソフトドリンク

Cold Green Tea 3.95
Cold Oolong Tea 3.95

Dalston’s Elderflower Bubbly 4.15

Dalston’s Ginger Beer 4.15

Still / Sparkling Water 3.25

Coke / Diet Coke 3.45

Icebata Jasmine Tea Lemonade 5.25

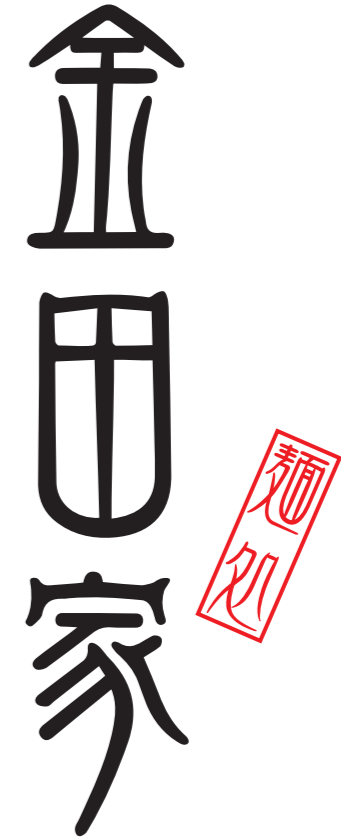
TEA

お茶

Sencha herbal and grassy **4.10** per pot

Genmaicha nutty and sweet **4.10** per pot

Hojicha rich and smoky **4.50** per pot



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RAMEN BAR