どうぞこゆっくり!

フードメニュー Food Menu



Your Journey, Our Bowl!





Broth

Inspired by the hundred ramen-ya (ラ-メン屋) or ramen shops in Japan, our broth goes through a painstaking 8 hours to ensure the silkiest and richest broth available. We do have vegetarian options availlable.





Noodles

Our ramen noodles are handmade from scratch daily. We always cook them to perfection. Not too hard, not too soft, just the perfect amount of bite and texture. Truly the essence of great ramen.





Sushi

Our sushi is a culinary salute to Japanese ingenuity and precision, with unique flavours, fresh ingredients and an experience like no other. We take great pride in our art. Indulge yourself and be transported to Japan in an instant.















黒ニンニク豚骨 BLACK GARLIC TONKOTSU

Our tonkotsu with a twist - 8 hour broth infused with black garlic oil creating an even more intense flavour for a decadent experience.

13.9



<mark>♦</mark> ♦ 地獄ラーメン HELL RAMEN

Can you handle the spice? A fan favourite chilli infused tonkotsu based broth topped with marinated chashu and half ramen egg.

13.9



★ ステーキたたき STEAK TATAKI

Creamy, hearty curry based broth paired with tataki steak - cooked rare. Topped with a marinated half ramen egg.

15.9



唐揚げラーメン CHICKEN

Chicken karaage on a bed of homemade noodles, paired with a lightly spiced miso broth unlocking the power of umami.

13.9



<mark>∱</mark> 坦々ラーメン **TANTAN**

Sesame infused tonkotsu broth, served with diced pork, chilli oil, pak choi, cucumber, spring onion and a marinated half ramen egg.

13.9



A Japanese classic - braised chashu, half ramen egg and perfectly cooked homemade noodles in our classic tonkotsu broth.

12.9



Homemade condíments made to spíce MR díshes. Would you líke ít hot and spícy? EXTRA CHASHU 3.5
EXTRA CHICKEN 3.5
KAEDAMA (extra noodles) 3.5
EXTRA HALF EGG 1.5
HELL SAUCE 1.2





ビーガン黒にんにく豚骨 V BLACK GARLIC TONKOTSU

Japanese classic. Hearty vegan tonkotsu infused with homemade garlic oil topped with vegan bacon and classic ramen greens.

13.9



ビーガン味噌ラーメン **V** MISO

Miso broth ramen topped with pak choi, tofu and vegan ramen noodles.

Vegetarian option available.

12.9

ビーガン豚骨 **V** TONKOTSU

The classic. Hearty vegan tonkotsu broth topped with vegan bacon and greens.

Vegetarian option available.

12.9



ビーガン坦々 V TAN TAN

Lightly spiced broth with a hint of sesame. Topped with cucumber vegan bacon and pak choi.

13.9



ビーガン地獄ラーメン VA HELL RAMEN

Our fan favourite spicy hell ramen but reimagined as vegan. Vegetarian option available.

13.9

EXTRA VEGAN BACON 4
EXTRA VEGAN NOODLES 3
EXTRA FRIED TOFU 3
VEGAN KIMCHI 3.5
HELL SAUCE 1.2

Homemade condiments made to spice MR dishes. Would you like it hot and spicy?





海老天 PRAWN TEMPURA

Tempura battered prawns served with homemade dipping sauce.

10.9



唐揚げ CHICKEN MAYO KARAAGE

Japanese fried chicken served with togarashi mayo.

6.9



野菜餃子 **VEG GYOZA**

Pan fried vegetable gyoza delicately balanced flavour.



餃子 **CHICKEN GYOZA**

Pan fried delicious chicken gyoza. Perfect for sharing. 6.9



たこ焼き TAKOYAKI

Fried Octopus dough balls garnished with homemade sauce and sprinkles of bonito flakes.



海藻サラダ V KAISOU SALAD

Seaweed salad full of tangy and explosive flavours.

4.5



キムチ V **KIMCHI**

Spicy and sour fermented cabbage and other veg! The perfect add onto any ramen or sushi.

3.5



枝豆♥ **EDAMAME**

Lightly blanched soybeans topped with salt for flavour. 4.5

かぼちゃコロッケ PUMPKIN

Two perfectly fried pumpkin croquettes (Kabocha Korokke). Vegan option also available.

6.9

みそ汁 MISO SOUP •

Traditional Japanese soup that is the perfect partner to any meal, this hot soup is filled with seaweed, tofu and spring onion!

2.9

ピリ辛照り焼きチキン SPICY CHICKEN

Fried Karaage chicken coated in a sweet and spicy teriyaki sauce.

6.9



海老バオ PRAWN BAO

Prawn Bao Buns are a mouth-watering snack that combines Bao with succulent prawns. The prawn tempura is cooked to perfection and is the perfect appetizer, snack or side.

6.9



ビーガンバオ VEGAN BAO V

Vegan Bao Buns are fluffy pillows of deliciousness! Boasting a soft, chewy texture on the outside, they're filled with savory and sweet plant-based fillings.
Vegan, Vegetarian eater, this Bao is for you!
6.9



南瓜バオ PUMPKIN BAO ♥

Pumpkin Bao Buns are a tasty and fun twist on traditional Bao Buns. Made with a savory pumpkin-based filling, these fluffy and pillowy buns are a great way to enjoy the flavors of japan... in a bun! 6.9



豚バオ PORK BAO

These delicious Pork Bao Buns are a scrumptious treat! They are made with a fluffy, steamed bun filled with tender, juicy pork and a variety of flavorful veggies.

6.9





かぼちゃカレー PUMPKIN KATSU CURRY ♥

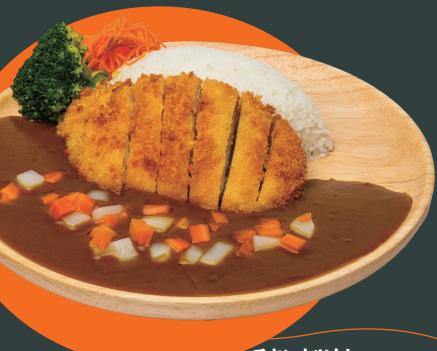
Fried panko pumpkin croquettes paired with our signature katsu curry sauce and pearl rice. Served with kimchi.



スパイシー照り焼きチキン SPICY CHICKEN TERIYAKI RICE

Fried karaage chicken coated in a sweet and spicy sauce served with kimchi, pearl rice and broccoli.

13.5



チキンカツカレー CHICKEN KATSU CURRY

Crispy fried panko breaded chicken paired with pearl rice and a delicious curry sauce.

13.5



ビーガンチキンカツカレー VEGAN CHICKEN KATSU CURRY

Vegan Katsu Curry is a great vegan alternative to the traditional Katsu Curry dish. It is a delicious and healthy dish that is sure to please vegans and non-vegans alike.

12.9

Japanese curry rich, creamy and fragrant flavourful sauce slightly spiced to create umami taste served with pearl rice.



Served with Miso Soup

Kimchi 3.5
Half Boiled Egg 1.2
Extra Boiled Rice 3



鶏の焼きそば CHICKEN YAKISOBA

Stir fried noodles topped with crispy chicken karaage, served with sweet yakisoba sauce.

13.9







野菜焼きそば V YASAI TOFU YAKISOBA

Stir fried noodles topped with fresh vegetables and tofu, served with sweet yakisoba sauce.

12.9

焼豚焼きそば CHASHU YAKISOBA

Stir fried noodles topped with sliced chashu and vegetables, served with sweet yakisoba sauce.

13.9





グリーンドラゴンロール GREEN DRAGON ROLL

Prawn tempura roll topped with finely cut avocado, cucumber and masago.

14.9



ソフトシェルクラブロール SOFT SHELL CRAB ROLL

Soft shell crab tempura and avocado filling topped with Japanese mayo and masago.

14.9



ブラックドラゴンロール BLACK DRAGON ROLL

Eel Tempura with teriyaki sauce inside a seaweed bound roll with cucumber. 14.9



サーモンアボカド裏巻き SALMON AVOCADO ROLL

Classic - avocado and salmon filled roll topped with sesame.

9.5





野菜太巻き VEGETARIAN ROLL

Vegan friendly - this roll contains avocado, cucumber and inari tofu.

9.5



カリフォルニアロール CALIFORNIA ROLL

Crab stick, avocado, tamago and massago are paired in this roll.

10.9



ピリ辛マグロ裏巻き SPICY TUNA ROLL

Spicy tuna and cucumber for freshness makes for and eruption of flavour.

10.9



レインボーロール RAINBOW ROLL

Uramaki topped with salmon, tuna, sea bream and avocado. Filled with avocado and cucumber 14.4



サーモン照り焼き SALMON TERIYAKI ROLL

Grilled Scottish salmon tips this avocado and cucumber filled roll. Drizzle of teriyaki for sweetness. 10.9



東京裏巻き TOKYO ROLL

Deep fried chicken katsu uramaki with cucumber, topped with sesame seeds. 10.9

HOSOMAKI



マグロ細巻き RED TUNA HOSOMAKI



ピリ辛マグロ細巻き SPICY TUNA HOSOMAKI



サーモン細巻き SALMON HOSOMAKI



アボカド細巻き (V AVOCADO HOSOMAKI

Please let a member of staff know if you have any allergies or dietary requirements and they will be happy to assist you.



2 Pieces



サーモン SALMON 4.9

タイ SEA BREAM 4.9





エビ PRAWN 4.9

タコ OCTOPUS 4.9





イカ SQUID 4.9 マグロ RED TUNA 4.9





ホッキ貝 SURF CLAM 4 9 いなり INARI (fried tofu) 4.5





玉子 TAMAGO (sweet omelet) 4.5 帆立 SCALLOP 7.2





ハマチ HAMACHI 5.2 サバ MACKEREL



GRILLED NIGIRI



サーモン SALMON 5.2







ウナギ EEL 7.5 エビ PRAWN 5.2





STEAK
TATAKI
WITH TRUFFLE
7.6

帆立 SCALLOP (7.6



Seared steak with an earthy and luxurious flavour. A dish that cannot be missed with anything on our menu.

Scallop Nigiri with Sea Salt and Lime. One of our premium offerings served as a Nigiri, slightly grilled and seasoned full of flavour and zest!



Pairs great with sake: Traditional alcoholic beverages made of fermented rice served warm - or room temperature. The perfect partner to sushi as it heightens the umami. Enhances taste and empharises rich and

savoury elements.

KANPAI!





三種盛り合わせ THREE KIND SASHIMI

3 Slices of Red Tuna Sashimi 3 Slices of Salmon Sashimi 3 Slices of Sea Bream Sashimi 17.9



ハマチ HAMACHI 7.2



サーモン SALMON 6.5



タコ OCTOPUS 6.9



ホッキ貝 SURF CLAM 6.9



タイ SEA BREAM 6.9



マグロ RED TUNA 7.2



イカ SQUID 6.5





日替わりセット TODAY'S SELECTION

3pcs Selected Nigiri 3pcs Selected Sashimi 4pcs Salmon Avocado Roll Kaisou Salad 17.9



グリル寿司セット GRILLED SUSHI SET

2pcs Grilled Salmon Nigiri 2pcs Grilled Surf Clam Nigiri 3pcs Grilled Prawn Nigiri 17.9



サーモンセット SALMON SET

3pcs Salmon Nigiri 3 Slices of Salmon Sashimi 4pcs Salmon & Avocado Roll 16.9



野菜寿司セット YASAI SET

2pcs Tamago Nigiri 2pcs Inari Nigiri 1 Yasai Temaki 1 Kaisou Salad 14.9



ドラゴンセット DRAGON SET

1 Green Dragon Roll 2pcs Prawn Tempura 2pcs Grilled Prawn Nigiri 23.5

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チョコレート抹茶ブラウニー バニラアイス添え Chocolate Matcha Brownie with Vanilla Ice Cream 6.5



バナナフリッターバニラアイス添え Banana Fritter with Vanilla Ice Cream 6.5



抹茶クリームブリュレ Matcha Crème Brûlée 6.5

Please let a member of staff know if you have any allergies or dietary requirements and they will be happy to assist you.

餅アイスクリーム MOCHI ICE CREAM

3 Little Moons Mochi Ice Cream 6.5

A viral sensation, these soft mochi are filled with gelato made using fresh UK ingredients!



Chocolate Ice Cream Mochi



Mango Ice Cream Mochi



Strawberry Cheesecake Ice Cream Mochi



Coconut Ice Cream Mochi





WEST RICHMOND

13 W Richmond St, Edinburgh EH8 9EF





75 Nicolson St, Newington, Edinburgh EH8 9BZ



90 Renfield Street, Glasgow G2 1NH



FOUNTAINBRIDGE

97-101 Fountainbridge, Edinburgh EH3 9QG







37 Leith St, Edinburgh EH1 3AT





ST JAMES' QUARTER

St James Square, Quarter, Edinburgh EH1 3AD



MAKI & RAMEN

SUSHI & NOODLE BAR 寿司とラーメン

For allergen information, please consult our staff members.

Please advise, for tables of 6 people and over we will add a 10% service charge to your bill.

Please note, all of our chicken is halal!