

Small Plates

Japanese izakaya meals are comprised of a series of small plates to be combined for snacking, sharing or full-on feasting!

Our small dishes are based on traditional southern Japanese recipes spiked with ingredients from Brixton Market.

18.95

Deal Saver Classic Set

Edamame
Chicken Karaage
Salmon Kake-ae
Yaki-Imo

19.95


Deal Saver Signature Set

Pepper Prawns
Ackee & Salfish Korokke
Plantain Katsu Curry
Brixton Market Tempura

Classics

Edamame   3.95
with black sesame and sea salt

Chicken Karaage  5.95
Delightful Japanese fried chicken with honey miso dip

Beef Tataki  9.50
Seared beef sirloin, matcha-horseradish cream, sweet soy, garlic chips, daikon cress

Salmon Kake-ae 6.95
Vinegar-cured salmon, miso-sesame sauce, cucumber, daikon, yuzu-pickled radish

Yaki-imo   4.80
Baked sweet potato, ponzu butter, black sesame, sea salt

Arabiki Sausage  5.50
Juicy Japanese smoked pork and garlic sausages with miso mustard, ketchup and sauerkraut

Sweet Miso Aubergine   4.50
Fudgy aubergine glazed with caramelised miso sauce, topped with sweet potato crisps and pine nuts



Signatures

Ackee & Salfish Korokke 5.50


Ackee, salfish and potato croquettes with katsu sauce

Pepper Prawns  7.95
Pan-fried shell-on prawns with miso-walnut romesco sauce and ten kinds of pepper

Plantain Katsu Curry  5.25
Breaded and deep-fried plantain, Japanese curry sauce, lime-daikon pickle, peanut-garlic crunch

KFJ   4.95
Marinated deep-fried jackfruit, honey-miso mayo

Brixton Market Tempura  4.50
Whatever looks good in Brixton Market, deep-fried in a light tempura batter and served with traditional tsuyu

Brie Katsu  7.50
Double-breaded deep-fried wedge of gooey brie cheese, served with umeboshi-shiso sauce, walnuts and sumac






EARLY EVENING OFFER
25% OFF MAIN DISHES*

READ TERMS BELOW

*Order between 5pm-6pm Monday-Friday.

Offer available Monday-Friday. Discount automatically calculated when your bill is presented.

 Spice indicator  Vegetarian option available  Low-gluten option available
(please tell your server if you require a coeliac-friendly option)



Ramen

- The Leopard** 🍴 13.95
Very rich chilli-sesame pork broth, thick noodles, garlic chips, burnt garlic oil, pork belly, Parmesan, Scotch bonnet bamboo shoots, tea-pickled egg
Recommended extras: pork belly and fried shallots
- Lazy Goat** 🍴🍴🍴 🌱 15.95
Slow-cooked boneless curry goat, thick noodles, seafood sawdust, fried shallots, Scotch bonnet bamboo shoots, tea pickled egg
Recommended extras: garlic chips and extra Scotch bonnet bamboo shoots
- Lamb Tan Tan** 🍴 14.50
Chilli-sesame broth, thin noodles, Szechuan-spiced lamb mince, roast lamb neck fillet, Chinese leaf, ground sesame, red onion, Parmesan
Recommended extras: onsen egg and garlic chips
- Aubergine & Courgette Tan Tan** 🍴🍴 🌱 12.50
Thin noodles, chilli-sesame broth with Szechuan-spiced aubergine and courgette, pickled courgette, Chinese leaf, Parmesan and ground sesame
Recommended extras: tea-pickled egg and fried shallots
- Miyazaki Chicken** 12.95
Chicken-soy sauce broth, medium noodles, soy-poached chicken thigh, nira, yuzu-kosho schmaltz, pickled ginger, fried shallots, tea-pickled egg
Recommended extras: hispi cabbage and ponzu butter
- Loyster Bisque Ramen** 24.95
Limited availability, please call at least 24 hours in advance to guarantee a bowl
Half a lobster in every bowl - rich lobster bisque-tonkotsu broth, thick noodles, seafood sawdust, chives, fresh tarragon and fried shallots, topped with poached lobster claw, tail and leg meat and served with fresh lemon and buttered brioche toast.
- Kumamoto Pork** 🌱 13.50
Rich 'nose-to-tail' pork broth, thin noodles, garlic chips, burnt garlic oil, pickled ginger, pork belly, tea-pickled egg
Recommended extras: pork belly, hispi cabbage and bean sprouts
- Ramen for Faye Wong** 🌱 12.50
Mushroom dashi, medium noodles, soy-braised daikon, fried tofu, enoki mushrooms, Chinese leaf, nori oil, yuzu zest, tea-pickled egg
Recommended extras: ponzu butter and bean sprouts

Choose your own toppings

Served on the side, feel free to share

Pork Belly 2.50, Soy Poached Chicken Thigh 2.50, Tea Pickled Egg 1.50, Onsen Egg 1.50, Extra Noodles 2.00, Nanban Chilli Oil 🍴 0.50, Garlic Chips 1.00, Fried Shallots 1.00, Scotch Bonnet-Pickled Bamboo Shoots 🍴🍴 2.00, Hispi Cabbage 1.50, Bean Sprouts 1.00, Ponzu Butter 1.00

🍴 Spice indicator 🌱 Vegetarian option available 🌱 Low-gluten option available (please tell your server if you require a coeliac-friendly option)

HAPPY HOUR EVERY DAY
5PM-7PM*

*Offer available every day on selected drinks.

Please ask to see our drinks menu for happy hour prices.

Chef Tim's Specials

These unique dishes are the product of Chef Tim Anderson's years of culinary exploration across Japan, combined with his love for the incredible selection of global ingredients found in Brixton Market.



Brixton Market Fish MP

Whatever seafood looks good in Brixton Market, cooked in a Japanese style

Make it a meal with Japanese rice, miso soup and pickles 4.00

Tuna Poke ㊄ 13.50

Sashimi grade raw tuna with wakame, Maui onions, macadamia nuts, pickled radish and gem lettuce, glazed with sesame oil and sweet soy, served with crispy gyoza pastry and edible flowers

Make it a meal with Japanese rice, miso soup and pickles 4.00

Angry Birds 🌶️🌶️🌶️ ㊄ ½kg 8.50 / 1kg 14.95

Crispy deep-fried chicken wings with Scotch bonnet honey ponzu sauce and seafood sawdust

Add 'Shake & Season' chips 3.50

Hiyashi Chicken Noodles ㊄ 10.95

Chicken noodle salad with poached chicken thigh, ramen noodles, sesame dressing, daikon, cucumber, pea shoots, tea-pickled egg, pickled ginger, soy-glazed cherry tomatoes

Sides

Chips (Shake & Season) 3.50

Big in Japan! Traditional chips in a shake 'n' season bag

Dashi Salt

Chicken Katsu Curry

Nori Butter ㊄

Chilli, Garlic & Parmesan

CHOOSE A FLAVOUR

Wafu Steak ㊄ 21.50

250g aged British ribeye steak with wafu sauce, mashed daikon and garlic chips

Add 'Shake & Season' chips 3.50

Yaki-Udon ㊄ 10.50

Stir-fried udon noodles with onions, Chinese cabbage, carrots, shiitake and Nanban's special stir fry sauce, topped with fried shallots, pickled ginger, Japanese mayo and katsuobushi

Add chicken or pork belly 2.50

Imperial Banquet Fried Rice ㊄ 12.50

Japanese rice, king prawns, salmon caviar, bacon, egg, seafood sawdust, pickled ginger, katsuobushi, pea shoots

Sasebo Burger 10.95

Two 100g burger patties with burnt garlic mayo, Korean chilli burger sauce, pork belly, American cheese, pickled red onion, lettuce and tomato

Add 'Shake & Season' chips 3.50

Burger Toppings

All Toppings 5.95

Extra Beef Patty 3.50

Fried Egg 1.50

Extra Cheese 1.00

Hash Brown 1.50

Streaky Bacon 1.50

Noodles ㊄ 2.00

Japanese Rice ㊄㊄ 2.00

Kimchi ㊄㊄ 2.50

Pickle Plate ㊄㊄ 2.50

Pickled radish, cucumber, fennel

Miso Soup ㊄㊄ 3.00

🌶️ Spice indicator ㊄ Vegetarian option available ㊄ Low-gluten option available (please tell your server if you require a coeliac-friendly option)






**LUNCH FROM £6.95
TUESDAY TO FRIDAY***



READ TERMS BELOW

*Main dishes start from £6.95.

Desserts

Nanbanana  5.50
Banana in miso black sugar butterscotch with cinnamon ice cream, kinako, walnuts and crispy fried noodles

Churro Kushi-age   5.95
Caramel-filled mini churro skewers with shichimi chilli sugar and chocolate sauce

Brixton Mess   7.50
Yuzu and matcha ice creams, strawberries, Brixton Market fruits, matcha meringue, coconut rum whipped cream

After Dinner Drinks

Umeshu Plum Wine 75ml

Takara 6.00
Nanbu Bijin 8.00

**Japanese Liqueurs/
Flavoured Sake** 75ml

White Peach Sake 5.00
Fuji Apple Sake 5.00
Nashi Pear Sake 6.00
Yuzu Liqueur 6.00
Blood Orange Sake 8.00

Japanese Teas

Okumidori Sencha 4.00
Nanban exclusive
Rich, umami, seaweedy

Organic Genmaicha 3.50
Toasted rice tea
Fresh, smoky, popcorn-y, light

Green Velvet Matcha 3.50
The espresso of green tea
Grassy, buttery, strong, tangy

Our teas are from London's finest importer of organic teas, Lalani & Co.

Japanese Whisky 25ml

Nikka from the Barrel 7.90
Suntory Hakushu 12yo 8.00
Suntory Hibiki 17yo 10.00
Suntory Yamazaki 12yo 12.00



Nanban Cookbook

**Signed by Masterchef Winner
Tim Anderson** 20.00

"The MasterChef winner's book is sure to delight the senses with bold recipes and unexpected flavours in this alternative take on Japanese cuisine"

Reenat Sinay - Evening Standard



JapanEasy

**Signed by Masterchef Winner
Tim Anderson** 20.00

Tim Anderson reveals that many Japanese recipes require no specialist ingredients at all. JapanEasy is an introduction to the world of Japanese cooking via some of its most accessible (but authentic) dishes.

An optional 12.5% service charge is added automatically to all bills.
Staff receive 100% of all service charges & gratuities, whether you pay by card or cash.

Please alert your server of any allergies before ordering. All dishes may contain traces of the following allergens: Wheat; Gluten; Peanuts; Nuts; Sesame Seeds; Celery; Soybeans; Milk; Eggs; Mustard; Lupin; Pork; Mollusc; Crustaceans; Fish; Sulphur Dioxide or Alcohol. If you are pregnant you may need to take caution when consuming any of the above dishes. For any questions regarding the allergen contents of specific dishes please ask your waiter.