

The Noodle Kitchen is a Japanese /Pan-Asian styled restaurant bringing you fresh, healthy, uncomplicated food.

If you have a food allergy, please let your server know before you order and they will be able to suggest the best dishes for you.

Please note: our dishes are prepared in areas where allergenic ingredients are present, so we cannot guarantee that dishes are 100% free of these ingredients.

Edamame - soya beans steamed in their pods

Gyoza - steamed dumplings

Katsu - meat or veg coated in panko

Miso - soya beans in a paste - base for lots of soups

Nauc cham - Vetnamese dipping sauce

Panko - crunchy Japanese breadcrumbs

Ramen - noodle soup

Soba - thin, wheat egg noodles

Udon - thick, white noodles without egg

Vermicelli - flat, thin noodles without egg or wheat

Wakame - sea veg / seaweed

Yaki - grilled

Yakitori - grilled skewer

Yasai - Japanese for vegetables

### YAKITORI

**Japanese Marinated Beef** £6.5  
with teriyaki & wasabi mayo

**Chicken & Spring Onion** £5.5  
with chilli and coriander dip

**Japanese Marinated Salmon** £6.5  
with teriyaki & spring onion

**Miso Marinated Grilled Mackerel** £6  
with yuzu- miso mayo

**Grilled Sweet Potato** £4.8  
with lemon, syrup & black sesame

**Grilled Courgette, Aubergine & Roasted Pepper** £4.8  
with teriyaki & black sesame

### TEMPURA

**King Prawns** £6  
with soy & sweet chilli dip

**Squid** £5.5  
with chilli & coriander dip

**Vegetables** £5  
with soy & sweet chilli dip

### HIRATA BUNS

**Crispy Belly Pork, Cucumber,** £6.5  
fried shallots & Hoi Sin

**Katsu Chicken, Watercress,** £6.5  
spring onion & Sweet Chilli

**Portobello Mushroom, Roasted Pepper** £5.5  
fried shallots & Wasabi Mayo

### GYOZAS

All served with chilli, soy & ginger dip

**Chicken & vegetable** £5.5

**Pork & Spring Onion** £5.5

**Vegetable** £5

### RAMEN

**Teriyaki Ramen**  
noodles in a pork broth, with seasonal greens, red & spring onion, peppers & bean sprouts garnished with pickled ginger, watercress & pea shoots

**Chicken** £10

**Rump Steak** £12

**Pork** £10

**Chilli Ramen**  
noodles in a spicy pork broth, with seasonal greens, red & spring onion, peppers & bean sprouts garnished with chillies, watercress & pea shoots

**Chicken** £10

**Rump Steak** £12

**Pork** £10

**Yakitori Marinated Grilled Veg Ramen** £9  
noodles in a veg broth, with seasonal greens, red & spring onion, peppers, bean sprouts & tofu, garnished with pickled ginger, watercress & pea shoots

**Teriyaki Salmon Ramen** £12  
noodles in a miso fish broth with seasonal greens, red & spring onion, peppers & bean sprouts garnished with pickled ginger, watercress & pea shoots

**Seafood Ramen** £12  
noodles in a miso fish broth with prawns, mussels & squid, wakame, seasonal greens, red & spring onion, peppers & bean sprouts garnished with pickled ginger, watercress & pea shoots

### WOK FRIED NOODLES

**Yaki Udon or Soba**  
wok-fried noodles with seasonal greens, peppers, white & spring onion, bean sprouts garnished with pickled ginger, fried shallots & sesame seeds

**Chicken** £10

**Rump Steak** £12

**Prawn** £12

**Teriyaki Udon or Soba**  
wok-fried noodles with seasonal greens, peppers, white & spring onion, bean sprouts garnished with chilli, fried shallots & sesame seeds

**Chicken** £10

**Rump Steak** £12

**Salmon** £12

**Yasai Yaki Udon or Soba** £9  
Yakitori Marinated Grilled Courgette, Aubergine & Roasted Pepper

with wok-fried noodles with seasonal greens, peppers, white & spring onion, bean sprouts garnished with pickled ginger, fried shallots & sesame seeds

### RICE DISHES

**Katsu Chicken Curry** £10  
with chilli, spring onion, coriander

**Malaysian Fish Curry** £12  
salmon, king prawns, squid & bok choi poached in a thai coconut milk

**Malaysian Vegetarian Curry** £9  
sweet potato, peppers, mangetout & bok choi poached in a thai coconut milk

**Firecracker Chicken** £10  
with chilli, peppers, mangetout, spinach, spring onion sesame seeds & coriander

**Firecracker King Prawns** £12  
with chilli, peppers, mangetout, spinach, spring onion sesame seeds & coriander

**Mongolian Beef** £12  
with fine green beans, spring onion, pickled ginger, chilli & sesame seeds

**Miso Marinated Grilled Mackerel Salad** £9.5  
with watercress, spring onion, pea shoots, miso dressing & yuzu- miso mayo

**Grilled Sweet Potato, Courgette, Aubergine & Roasted Pepper Salad** £9  
with watercress, pea shoots & goma dressing

### SIDES

**Edamame** £3.5  
with sesame oil & Cornish rock salt

**Miso Soup** £3  
tofu, wakame and spring onion

**Wok-Fried Tenderstem Broccoli** £4  
with soy and a goma dressing

**Grilled Corn** £4  
with soy and miso herb butter

**Sticky Rice** £2.5

### ASK ABOUT OUR DESSERTS ...



ASK TO SEE OUR CHILDRENS MENU

## FROM THE EAST

### JAPANESE SLIPPER

£7  
This classic Japanese inspired cocktail is a simple mix of Midori melon liqueur and Cointreau garnished with a maraschino cherry.

### KATANA STEEL

£8  
12 year old Yamazaki Whisky, pomegranate juice and Port. Shaken and served with a twist of lemon.

### SINGAPORE SLING

£7  
A classic Asian inspired cocktail - Gin, Cherry Brandy, Cointreau, Benedictine, lime juice and a dash of bitters. With a drizzle of Grenadine, this classic is served long and strong.

### MAI TAI

£7  
Asian by name, Caribbean by nature. Using dark and spiced rum, fresh lime, orange liqueur and pineapple juice, this original drink screams summertime.

### JAPANESE SUN

£6  
Sake, cassis liqueur and lime juice shaken and served.

### MELTING SNOW

£6  
Sake, Cointreau, lemon juice and splash of grenadine shaken and served.

## NOODLE KITCHEN FAVOURITES

### THE LADY KILLER

£7  
Vanilla vodka, cloudy apple juice and fresh passion fruit are shaken with a touch of fresh mint.

### BASIL BRUSH

£7  
Fresh strawberries and Basil leaves muddled with sugar syrup and Raspberry Vodka served short over crushed ice.

### DARK & CLOUDY

£7  
The Noodle Kitchen take on the Classic Dark and Stormy, a mixture of lime, ginger beer and apple juice, dashed with bitters and topped with sweet dark rum.

### LEMON DROP

£7  
Citrus vodka, Triple Sec and lemon juice shaken and served.

### ITALIAN JOB

£7  
Tuaca, Frangelico, splash of lemon juice and muddled strawberries served over ice.

### BLACK JACK

£8  
Jack Daniel's, Chambord cranberry and lemon juice with muddled blackberries served over ice.

### CUCUMBER STILETTO

£8  
Gin and elderflower syrup are muddled with celery, cucumber, lime and a touch of mint creating a refreshing beverage.

### MIXED BERRY MULE

£7  
An assortment of fresh forest fruits are muddled with Jack Daniels, Crème de Mure and lemon juice. Topped with ginger beer and served over crushed ice.

## CLASSICS

### COSMOPOLITAN

£7  
A classic blend of citrus vodka, Cointreau, cranberry and fresh lime juice.

### MARTINI

£8  
Choose from gin or vodka stirred with vermouth over ice. Simply tell bartender how you like it, or ask for a recommendation!

### TOM COLLINS

£7  
The Gin lovers favourite. Gin, fresh lemon juice and a dash of sugar built tall over crushed ice and topped with soda for a refreshing balanced drink.

### ZOMBIE

£8  
This timeless tiki rum cocktail contains white, spiced and dark rum, fresh lime, orange juice and pineapple with a flaming Wray and Nephew passionfruit float.

### LONG ISLAND ICE TEA

£7  
Equal parts vodka, gin, tequila, rum and Cointreau. Shaken with fresh lemon juice layered on cola for your perfect start to the evening.

### DAIQUIRI

£7  
A generous serving of rum with fresh lime juice and your choice of fruit to create this popular Cuban classic with a fruity punch

### MOJITO

£7  
Fresh lime wedges, brown sugar and mint, muddled with Havana Anejo Rum and topped with soda creating the most popular cocktail of all time.

### NOODLE KITCHEN SOURS

£8  
Bourbon and Amaretto shaken hard with egg white, sugar syrup and fresh lemon creates this beautifully flavoured drink with a sensational texture.

### EXPRESSO MARTINI

£7  
Vodka, Frangelico and Kahlua shaken with fresh Italian coffee for the perfect after dinner pick me up.

### FROZEN MARGARITA

£7  
Tequila, Cointreau fresh lime and a dash of sugar syrup, all blended with ice and served in a salt rimmed glass.

## CHAMPAGNE

### MOET AND CHANDON BRUT

£55

### VEUVE CLICQUOT BRUT

£65

### VEUVE CLICQUOT ROSE

£75

## WHISKEY

Jack Daniel's	£3.00
Honey Jack Daniel's	£3.00
Jameson	£3.00
Famous Grouse	£3.00
Maker's Mark	£3.20
Yamazaki	£3.20
Yamazaki 12yr	£5.00

## VODKA

Smirnoff	£3.00
Belvedere	£3.50
Grey Goose	£3.60

## RUM

Barcardi	£3.00
Havana Club Especial	£3.00
Captain Morgan Dark	£3.00
Captain Morgan Spiced	£3.00
Wray and Nephew's Overproof	£3.50

## GIN

Gordons	£3.00
Bombay Sapphire	£3.20
Tanqueray	£3.50
Hendricks	£3.60

## COGNAC

Martel	£3.00
Hennessy VS	£3.70
Hennessy VSOP	£4.20

## LIQUEURS AND SPECIALITY SPIRITS

AGWA	£3.20
Archers	£3.00
Baileys	£3.20
Cointreau	£3.00
Disaronno	£3.00
Jagermeister	£3.00
Malibu	£3.00
Pimms	£3.00
Southern Comfort	£3.00
Sambuca	£3.00
Tequila Gold	£3.00
Tuaca	£3.20

[www.thenoodlekitchen.co.uk](http://www.thenoodlekitchen.co.uk)

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## SOFT

Coke/ Diet Coke	330ml	£2.80	200ml	£1.50
Lemonade	330ml	£2.80	200ml	£1.50
Mineral water still/sparking	275ml	£2.00	750ml	£3.80
Appletizer	275ml	£2.60		
Elderflower Presse	275ml	£2.60		
Fentimans	275ml	£2.70		
Ginger Beer				
Victorian Lemonade				
Mandarin and Seville Orange				
Fentimans mixers	125ml	£1.50		
Tonic				
Slim-line Tonic				
Ginger Ale				
Fruit Juices		£2.20		

## HARD

Asahi	1/2 pint	£2.10	Pint	£4.20
Tiger	330ml	£3.80		
Korev	500ml	£4.40		
Cornish Orchard Gold	500ml	£4.40		
Cornish Orchard Pear	500ml	£4.40		
Cornish Orchard Blush	500ml	£4.40		
Tribute	500ml	£4.20		
Guinness	520ml	£4.20		