

GYOZA

6 pieces

Fu Pork 6
Fu Shiitake & Kale (VE) 6
Special Gyoza 6

Plate of 24 20
(choose one of the above)



SIDES

Fu-Fried Chicken 6.5
Double fried boneless thigh,
shiso tartare, shichimi

Crispy Cauliflower (VE) 5.5
Hot sauce, Qp mayo

Sunshine Salad (VE) 4.5
Japanese radish, mizuna, jalapeno, yuzu

Chilli Crunch Rice (VE) 4
Seeded steamed rice, crunchy chilli oil, spring onion

Cucumber Salad (VE) 4.5
Miso, garlic, sesame, chilli oil

Kimchi Selection (VE) 4
Cabbage, daikon, cucumber

House of Fu Pickles (VE) 3.5

RAMEN

Original Fu Ramen 13.5

Tonkotsu broth, shoyu & shio tare, Hakata noodles, BBQ chashu pork, menma, spring onion, egg, burnt garlic oil

Spicy Fu Tantanmen 13.5

Chicken & pork broth, spicy sesame & miso tare, Tokyo noodles, spiced pork mince, pak choi, spring onion, egg, crunchy chilli oil

Miso Chicken Ramen 14

Chicken broth, miso tare, Tokyo noodles, roast chicken breast, chicken meatball, cabbage, spring onion, Cumberland schmaltz

Green Ramen (VE) 12

Shiitake dashi, sesame & spinach tare, Tokyo noodles, kohlrabi chashu, enoki mushroom, roast tomato, pak choi, spring onion, burnt garlic oil

Miso Mushroom Ramen (VE) 12

Shiitake dashi, miso tare, Tokyo noodles, Japanese mushrooms, cabbage, spring onion, burnt garlic oil

Spicy Miso Tantanmen (VE) 12.5

Shiitake dashi, spicy sesame & miso tare, Tokyo noodles, plant-based spiced mince, pak choi, spring onion, crunchy chilli oil



RAMEN TOPPINGS

BBQ Pork Chashu 3	Half Ramen Egg 1
Chicken Tender 3	Full Ramen Egg 2
Spiced Pork Mince 2.5	Tofu (VE) 2.5
Plant-based Mince (VE) 2.5	Pak Choi (VE) 1
Grilled Mushrooms (VE) 3	Cabbage Kimchi (VE) 1

SUPER BOWLS

California Bowl 14

Nori cured salmon, avocado, cucumber, tomato, edamame, Fu pickles, spring onion, shiso dressing, sesame, seasoned rice

Seabream Hiyashi Chuka 14.5

Seabream crudo, chilled Hakata noodles, Japanese radish, mizuna, cucumber, spring onion, jalapeno, yuzu & soy dressing

Fu Caesar 12.5

Soy glazed chicken, little gem, katsuobushi, parmesan, toasted panko, Fu Caesar dressing

Roast Beetroot Bowl (VE) 13

Roasted beetroot, avocado, cucumber, tomato, edamame, Fu pickles, spring onion, shiso dressing, sesame, seasoned rice

Upgrade to seeded rice 1

RICE BOWLS

Spicy Tofu (VE) 12

Plant-based spiced mince, tofu, roast aubergine, sansho pepper, spring onion, crunchy chilli oil, steamed rice

Taco rice 13

Spiced pork mince, tomato, cucumber, avocado, hot sauce, QP mayo, crunchy tortilla
make it vegan (ve) with plant based mince

Fu Katsu 13

Panko chicken breast, curry sauce, shredded cabbage, pickled ginger, steamed rice

Fu Cauliflower Bowl (VE) 12

Crispy cauliflower, hot sauce, kimchi, pickled cucumbers, Qp mayo, spring onion, steamed rice

Add half a ramen egg to any rice bowl 1

ICE-CREAM SANDWICH

White Chocolate & Cherry 6
Japanese pancake, cherry jam, vanilla ice cream, white chocolate

Miso Caramel (VE) 6
Dark chocolate cookie, miso caramel, salted caramel ice cream

FROZEN COCKTAILS

Yuzu Margarita 7.50
Tequila, triple sec, yuzu, lime

Pina Colada 7.50
Coconut rum, triple sec, pineapple, lime

HAPPY HOUR

4pm - 6pm every day, any two cocktails £12

(VE) Vegan

For our gluten free menu please scan the QR code

Please let your server know if you have food allergies or intolerances. We make our dishes fresh on site, so cannot guarantee that there will be no cross-contamination. Further guidance on allergens can be found by scanning the QR code

Please note, no gluten or gluten containing products are used in the preparation of dishes marked GF however our kitchen is not a gluten free environment.



FAQ & Allergern

Share your Instagram pictures @House_Of_Fu

DRINKS

DRAUGHT

Kirkstall Pilsner 4%v 4.75

North Brew Co Sputnik 5% 5.50

Northern Monk Eternal 4.1% 5.50

Kirkstall Virtuous 4.5% (GF) 5.20

Northern Monk x Fu Cucumber & Yuzu

Pale Ale 4.2% 6.25

House of Fu Kombucha 3

IN THE FRIDGE

Northern Monk Holy Faith 0.5% - 3.50

Schofferhofer 2.5% 4.25

Westons Caple Road 5.2% 4.50

Kanpai Session Sake Flavours 5.5% 5.50

Miso & Honey, Wasabi & Apple, Yuzu & Cucumber

Kikusui Funaguchi 19% 11.50

FROZEN COCKTAILS



Yuzu Margarita 7.50

Tequila, triple sec, yuzu, lime

Pina Colada 7.50

Coconut Rum, triple sec,
pineapple, lime

WINE (175ml/bottle)

Walt Riesling 7.75/27

Walt Pinot Noir 7.95/28

SAKE (100ml/bottle)

Kikumasamune Junmai Koujo 5.65 / 40

Wakaze The Classic 7.25 / 47.50

Wakaze Nigori 7.25 / 47.50

Kanpai Tori Junmai Daiginjo Genshu 10 / 65

Sohomare Kimoto Junmai Daiginjo 90

Wakaze Yuzu 7.25 / 47.50

Hakutsuri Umeshu 5 / £35

Kanpai Hana 'Umeshu' Plum Sake 8.75 / 55

COCKTAILS - 8

Whiskey Highball

Whiskey, ginger ale

Gin Yuzu

Gin, yuzu tonic

Paloma

Tequila, agave, grapefruit, lime, soda

Spritz Negroni

Gin, campari, vermouth, soda

Gin Sake Spritz

Gin, plum sake, tonic

Kombucha Spritz

Gin, Fu kombucha, soda

Aperol Spritz

Aperol, prosecco, soda

Spring Punch

Vodka, raspberry, lime, agave prosecco

SOFT DRINKS

Coke Zero 2.50

Karma Cola Lemonade 2.80

Karma Cola Gingerella 2.80

San Pellegrino Orange 2.75

Sparkling Mineral Water 2.75

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