

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

Spiced Beef Moyashi 5.5

Beef Brisket, sesame, beansprouts

Crispy Cauliflower (VE) 5.5

Hot sauce, Qp mayo

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

Shoyu Chicken Ramen 14

Chicken broth, Henderson's relish tare, Tokyo
noodles, chicken breast, charred corn, menma,
egg, spring onion, katsuobushi & coal oil

Beef Brisket Mazemen 15

Crunchy chilli oil, brothless Tsukemen noodles,
sliced beef brisket, pickled cucumber, egg, spring
onion, spice mix

Truffled Miso Mushroom Ramen (VE) 13

Shiitake dashi, oat milk, truffled miso tare, Tokyo
noodles, Japanese mushrooms, cabbage, spring
onion, truffle 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

Pulled Brisket 3.5	Plant-based Mince (VE) 2.5
BBQ Pork Chashu 3	Grilled Mushrooms (VE) 3
Chicken Tenders 3	Tofu (VE) 2.5
Spiced Pork Mince 2.5	Pak Choi (VE) 1
Half Ramen Egg 1	Cabbage Kimchi (VE) 1
Full Ramen Egg 2	

SUPER BOWLS

California Bowl 14

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

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, furikake, 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

Sapporo Soup Curry (VE) 12.5

Pumpkin, aubergine, okra, lotus root, pak choi,
potato, curry soup, Fu gunpowder, 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

DESSERTS

**Miso Caramel
Ice Cream Sandwich (VE) 5**
Dark chocolate cookie, miso caramel,
salted caramel ice cream

**Rhubarb & Ginger
Ice Cream Sandwich 5**
Ginger cookie, rhubarb & vanilla ice cream

Matcha Pudding 5
Matcha custard, white chocolate,
raspberry & sesame furikake

HAPPY HOUR

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

FROZEN COCKTAILS

Yuzu Margarita 7.50
Tequila, triple sec,
yuzu, lime

Pina Colada 7.50
Coconut rum,
pineapple, lime

(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 & Allergens

Share your Instagram pictures @House_Of_Fu

DRINKS

DRAUGHT

Kirkstall Pilsner 4% 4.85

North Brew Co Sputnik 5% 5.50

Northern Monk A Little Faith 4% 5.50

Kirkstall Virtuous 4.5% (GF) 5.40

Northern Monk x Fu Cucumber & Yuzu

Pale Ale 4.2% 6.50

House of Fu Kombucha 3

IN THE FRIDGE

Northern Monk Holy Faith 0.5% 3.50

Northern Monk Beach Smoothie Seltzer 6% 6.60

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, pineapple, lime

WINE (175ml/bottle)

Walt Riesling 7.75/27

Walt Pinot Noir 7.95/28

SAKE (100ml/bottle)

Kikumasamune Junmai Koujo 6.50 / 45

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

Hakutsuru Umeshu 5.5 / 38

COCKTAILS - 8

Fu Iced Tea

Vodka, tequila, gin, triple sec, Fu kombucha, yuzu

Spring Punch

Vodka, raspberry, lime, prosecco, soda

Whiskey Highball

Whiskey, ginger wine, ginger ale

Gin & Yuzu

Gin, yuzu, Amalfi lime tonic

Paloma

Tequila, grapefruit, lime, soda

Aperol Spritz

Aperol, prosecco, soda

Gin & Sake Spritz

Gin, plum sake, pink citrus tonic

Barrel Aged Negroni

Gin, Campari, vermouth

SOFT DRINKS

Coke Zero 2.50

Karma Cola Lemonade 2.80

Karma Cola Gingerella 2.80

San Pellegrino Orange 2.75

Sparkling Mineral Water 2.25

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any two cocktails £12

