

GYOZA

6 pieces

Fu Pork 6.5

Fu Shiitake & Kale (VE) 6.5

Special Gyoza 6.5

Plate of 24 22

(choose one of the above)



SIDES

Fu-Fried Chicken 6.5

Double fried boneless thigh, shiso tartare, shichimi

Salmon Tartare 8.5

Ponzu, furikake, nori, wonton crisp

Crispy Cauliflower (VE) 6

Hot sauce, Qp mayo

Chilli Crunch Rice (VE) 4

Seeded steamed rice, crunchy chilli oil, spring onion

Cucumber Salad (VE) 5.25

Miso, garlic, sesame, chilli oil

Kimchi Selection (VE) 4.5

Cabbage, daikon, cucumber

House of Fu Pickles (VE) 4

Spiced Wonton Crisps 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 chashu, charred corn, menma, spring onion, katsuobushi & coal oil

Nduja & Cheese Ramen 14

Tonkotsu broth, shoyu & shio tare, Tokyo noodles, pancetta, nduja, cabbage, spring onion, parmesan, black pepper

Kimchi & Cheese Ramen (V) 13

Shiitake dashi, kimchi miso tare, Tokyo noodles, marinated tofu, kimchi, spring onion, parmesan, burnt garlic oil *(vegan option available)*

Yuzu Ramen (VE) 12.5

Shiitake dashi, yuzu shio tare, yuzu kosho, Tokyo noodles, braised daikon, tenderstem broccoli, watercress, spring onion, chive oil

Spicy Miso Tantanmen (VE) 13

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

Chicken Tenders 3

Spiced Pork Mince 3

Half Ramen Egg 1

Full Ramen Egg 2

Plant-based Mince (VE) 2.5

Marinated Tofu (VE) 2.5

Pak Choi (VE) 1

Cabbage Kimchi (VE) 1

Charred Corn (VE) 1.5

SUPER BOWLS

California Bowl 14

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

Teriyaki Chicken Bowl 13.5

Teriyaki glazed chicken, avocado, cucumber, tomato, edamame, Fu pickles, spring onion, shiso dressing, sesame, seasoned rice

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) 13

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) 12.5

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
add grapefruit tequila 2.50

Pina Colada 7.50
Coconut rum, pineapple, lime
add Passoa 2.50

(V) Vegetarian (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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