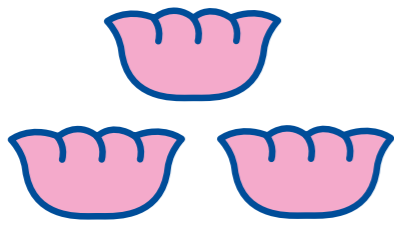


GYOZA

6 pieces

- Fu Pork 6.5
- Fu Shiitake & Kale (VE) 6.5
- Special Gyoza 6.5



SIDES

- Fu-Fried Chicken 6.5**
Double fried boneless thigh, shiso tartare, shichimi
- Salmon Tartare 8.5**
Ponzu, furikake, nori, wonton crisps
- Crispy Cauliflower (VE) 6**
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
- Melon & Salted Plum Salad (VE) 5**
Umeboshi dressing, soy glazed pumpkin seeds, shiso
- Kimchi Selection (VE) 4.5**
- House of Fu Pickles (VE) 3.5**

RAMEN

- Original Fu Ramen 14**
Tonkotsu broth, shoyu & shio tare, Hakata noodles, BBQ chashu pork, menma, spring onion, egg, burnt garlic oil
- Spicy Fu Tantanmen 14**
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
- Classic Tonkotsu 14**
Tonkotsu broth, shoyu tare, Hakata noodles, BBQ chashu pork, kikurage, spring onion, egg, pickled ginger, nori, negi oil
- Kimchi & Cheese Ramen (V) 13.5**
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) 13.5**
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 | Marinated Tofu (VE) 2.5 |
| Chicken Tenders 3 | Pak Choi (VE) 1 |
| Spiced Pork Mince 3 | Cabbage Kimchi (VE) 1 |
| Half Ramen Egg 1 | Charred Corn (VE) 1.5 |
| Full Ramen Egg 2 | Crunchy Chilli Oil (VE) 0.5 |

SUPER BOWLS

- California Bowl 14**
Nori cured salmon, avocado, cucumber, tomato, edamame, Fu pickles, spring onion, shiso dressing, sesame, seasoned rice
- Spicy Tuna Bowl 14**
Diced tuna, avocado, cucumber, tomato, edamame, Fu pickles, spring onion, shiso dressing, sesame, seasoned rice, hot sauce
- Roast Beetroot Bowl (VE) 13**
Roasted beetroot, avocado, cucumber, tomato, edamame, Fu pickles, spring onion, shiso dressing, sesame, furikake, seasoned rice

RICE BOWLS

- Teriyaki Chicken 13.5**
Chicken thigh, garlic mayo, nori, steamed rice, pickled ginger, egg, spring onion
- Spicy Tofu (VE) 13**
Plant-based spiced mince, tofu, roast aubergine, sansho pepper, spring onion, crunchy chilli oil, steamed rice
- Fu Katsu 13.5**
Panko chicken breast, curry sauce, shredded cabbage, pickled ginger, steamed rice
- Fu Cauliflower Bowl (VE) 13**
Crispy cauliflower, hot sauce, kimchi, pickled cucumbers, Qp mayo, spring onion, steamed rice

Add half a ramen egg to any rice bowl 1

DESSERTS

- Chocolate & Caramel Ice Cream Sandwich (VE) 6**
Dark chocolate brownie, soy caramel, salted caramel ice cream
- Yuzu & Matcha Ice Cream Sandwich (V) 6**
Matcha sponge, yuzu curd, yuzu parfait
- Hojicha Pudding (V) 6**
Japanese tea custard, strawberry, puffed rice, honey milk chocolate

HAPPY HOUR

4pm - 6pm every day, any two cocktails £13

FROZEN COCKTAILS

- Yuzu Margarita 8**
Tequila, triple sec, yuzu, lime
add grapefruit tequila 2
- Pina Colada 8**
Coconut rum, pineapple, lime
add passionfruit 2

(V) Vegetarian (VE) Vegan

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



FAQ & Allergens

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.

Share your Instagram pictures @House_Of_Fu