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Nanban

B R I X T O N

# FOOD MENU

Spring 2019

'Nanban' means 'southern barbarian,' a term used many centuries ago to describe Europeans, who arrived in the south of Japan via the South China Sea. While this term is no longer used to refer to European people, it lingers on as a descriptor for certain foods of foreign origin.

At Nanban we celebrate the 'barbaric' side of Japanese cuisine, spotlighting the foreign influence on Japanese food and incorporating the international flavours of Brixton Market into our unique brand of Japanese soul food.

## NANBAN GLOSSARY

### DAIKON

Big white radish

### DASHI

Light Japanese broth made from dried seaweed, fish, and/or mushrooms

### FAYE WONG

Cantonese pop star-actress once named the world's sexiest vegetarian

### KATSUOBUSHI

Paper-thin shavings of dried, smoked tuna

### KINAKO

Toasted soy flour with a nutty, malty flavour

### NORI

Delicious seaweed

### ONSEN EGG

Eggs cooked at a low 'hot spring' temperature, with a soft, semi-set texture

### PONZU

Seasoned citrus sauce

### SCHMALTZ

Delicious chicken fat

### SEAFOOD SAWDUST

Mixture of katsuobushi powder and West African smoked prawn powder

### SHICHIMI

Japanese spice blend of chilli powder and six other aromatic ingredients

### TONKATSU SAUCE

Japanese condiment with a sweet Worcestershire sauce flavour

### TSUYU

Dashi seasoned with soy sauce and sugar

### YUZU

The one true King of Citrus

### YUZU-KOSHO

Aromatic paste of salted yuzu peel and chillies

HAPPY HOUR EVERY DAY 5PM-7PM  
WIFI PASSWORD: RAMEN123

NEW!

# TOKYO

## Specials

### A TASTE OF TOKYO IN BRITTON

To celebrate the publication of Chef Tim Anderson's latest cookbook, *Tokyo Stories*, we're bringing you the flavours Tokyo. Enjoy these all-new specials for a limited time only!

#### PARTIZAN × NANBAN

##### PEACH ICED TEA SAISON £5.50

Belgian-style golden ale brewed with peaches and a blend of teas (330ml bottle, 4.2%)

##### CALAMARI TEMPURA £7.40

Squid rings fried in tempura batter, served with yuzu-kosho mayo

##### FUKAGAWA CLAM RICE £11

Palourde clams and shiitake mushrooms steamed in sake, served on rice with nori, spring onions, miso soup and pickles

##### TOKYO MODERN RAMEN £12.50

Blended chicken and pork broth with thin noodles, poached chicken thigh, seafood sawdust, bean sprouts, fried shallots, bamboo shoots, spring onions, nori oil, and a tea-pickled egg

##### 'KITOPIRO' WILD GARLIC

##### FRIED RICE £11

Ainu-style fried rice with wild garlic, spring onions, fried shallots, preserved seaweed, white pepper and lemon 🍋



Kabukicho | Shinjuku | Tokyo

# Small Plates

## EDAMAME £4

With crushed black sesame and sea salt (Ve)

## CHICKEN KARAAGE £6.80

Crispy fried marinated chicken, served with honey-miso mayo

## KFJ £5.70

Crispy fried marinated jackfruit with honey-miso mayo and lime (V)

## PADRON PEPPERS £6.30

Fried padron peppers with shichimi, crushed sesame, and spicy ponzu (V)

## YAKI-IMO £5

Baked sweet potato with ponzu butter, black sesame, and sea salt (V)

## NASU DENGAKU £5.30

Roasted aubergine topped with sweet miso sauce and toasted almonds (Ve)

## SALMON KAKE-AE £7.90

Vinegar-cured salmon with miso-sesame sauce, cucumber, carrots, daikon, and yuzu-pickled radish

## PLANTAIN KATSU CURRY £6.30

Breaded and fried plantain with Japanese curry sauce, peanut-garlic crunch and lime-daikon pickle (V)

## MARKET TEMPURA £5.30

Whatever looks good in Brixton Market, fried in a light tempura batter and served with traditional tsuyu (V)

## BEEF TATAKI £11.90

Seared beef sirloin with sweet soy sauce, matcha-horseradish cream, garlic chips and daikon cress

## HANETSUKI GYOZA £6.80

Six gyoza of dry-aged pork with a crispy crust

# Small Plate Sets

only  
£20  
each

## CLASSIC SET

EDAMAME  
CHICKEN KARAAGE  
SALMON KAKE-AE  
MARKET TEMPURA

## SIGNATURE SET (V)

KFJ  
PLANTAIN KATSU CURRY  
PADRON PEPPERS  
YAKI-IMO

(V) Vegetarian (Ve) Vegan ♪ - ♪♪♪ Spice level

Additional dishes can be made vegan on request. For gluten free options or other dietary requirements, please ask your server.

# Ramen

## LAZY GOAT RAGÙ-MEN £16

👉 TimeOut's Best Dish in London 2018 👈

We highly recommend our signature ramen: slow-cooked boneless goat leg and thick noodles in a rich Indo-Caribbean curry sauce, topped with seafood sawdust, fried shallots, Scotch bonnet-pickled bamboo shoots, and a tea-pickled egg 🍳🍳

Recommended toppings: parmesan cheese and hispi cabbage

## THE LEOPARD £13.50

Rich chilli-sesame pork broth, thick noodles, garlic chips, burnt garlic oil, pork belly, parmesan cheese, Scotch bonnet-pickled bamboo shoots, and a tea-pickled egg 🍳

Recommended toppings: hispi cabbage and extra pork belly

## MIYAZAKI CHICKEN RAMEN £13

Chicken and soy sauce broth, wavy noodles, soy-poached chicken thigh, yuzu-kosho schmaltz, pickled ginger, fried shallots, and a tea-pickled egg

Recommended toppings: hispi cabbage and ponzu butter

## AUBERGINE AND COURGETTE

### TAN TAN MEN £12

Chilli-sesame broth, thin noodles, Sichuan-spiced aubergine and courgette, pickled courgette, Chinese cabbage, parmesan cheese and crushed sesame 🍳🍳🍳

Recommended toppings: Scotch bonnet-pickled bamboo shoots and fried shallots

## KUMAMOTO PORK RAMEN £12.60

Rich 'nose-to-tail' pork broth, thin noodles, garlic chips, burnt garlic oil, pork belly, pickled ginger, and a tea-pickled egg

Recommended toppings: hispi cabbage and bean sprouts

## RAMEN FOR FAYE WONG £12

Mushroom dashi with soy sauce, wavy noodles, braised daikon, Chinese cabbage, fried tofu, nori oil, yuzu zest, and a tea-pickled egg 🍳

Recommended toppings: ponzu butter and bean sprouts

## 'TOM YUM' AROMATIC

### SEAFOOD RAMEN £13.50

Lemongrass, galangal and lime leaf-infused salmon broth with thin noodles, king prawns, mussels, squid, bean sprouts, seafood sawdust, chilli oil, and fresh lime 🍳

Recommended toppings: onsen egg and ponzu butter

🍃 Vegetarian    🍃🍃 Vegan    🍳 – 🍳🍳🍳 Spice level

Additional dishes can be made vegan on request. For gluten free options or other dietary requirements, please ask your server.

You must alert your server of any allergies before ordering. All dishes may contain traces of the following allergens: wheat, gluten, peanuts, tree nuts, sesame, celery, soy, milk, eggs, mustard, lupin, molluscs, crustaceans, sulphur dioxide, pork, or alcohol. If you are pregnant you may need to take caution when consuming any of these dishes.

An optional 12.5% service charge is added to all bills. Staff receive 100% of all service charges and gratuities, card or cash.



## Ramen Toppings

Served on the side – feel free to share!

**BRAISED PORK BELLY** £3  
**POACHED CHICKEN THIGH** £3  
**TEA-PICKLED EGG** £1.50  
**ONSEN EGG** £1.50  
**EXTRA NOODLES** £2.50  
**EXTRA BROTH\*** £1.50  
**GARLIC CHIPS** £1  
**FRIED SHALLOTS** £1

**HISPI CABBAGE** £1.50  
**BEAN SPROUTS** £1  
**PONZU BUTTER** £1  
**NANBAN CHILLI OIL** 🍴 £0.50  
**PARMESAN CHEESE** £1  
**BAMBOO SHOOTS** £1.50  
**SCOTCH BONNET-PICKLED  
BAMBOO SHOOTS** 🍴🍴 £2

\*Not available on the Lazy Goat Ragū-Men.

# Big Plates

## IMPERIAL BANQUET

### FRIED RICE £15

Fried rice with king prawns, bacon, egg, salmon caviar, seafood sawdust, pickled ginger, and katsuobushi

## YAKI-UDON £11.30

Wok-fried udon with cabbage, carrots shiitake, fried shallots, pickled ginger, Japanese mayo and katsuobushi

Add chicken, pork belly, or mixed seafood £3

## ANGRY BIRDS ½ kilo £10 | 1 kilo £18

Crispy chicken wings with Scotch bonnet honey ponzu butter sauce, seafood sawdust and nori flakes 🌶️🌶️

Add Shake-N-Season™ chips £3.50

## TUNA POKE £13

Sashimi grade raw tuna salad with wakame, Maui onions, macadamia nuts, yuzu-pickled radish, lettuce, sesame oil and yuzu dressing, served with crispy gyoza pastry

Make it a meal with rice, miso soup and pickles £4

## THE SASEBO BURGER £11

Our tribute to the town of Sasebo in Nagasaki prefecture, famous for their large burgers with many embellishments. Two 100g aged beef patties with burnt garlic mayo, Korean chilli burger sauce, pork belly, American cheese, pickled red onion, lettuce, tomato, and your choice of extra toppings:

EXTRA BEEF PATTY £4

EXTRA CHEESE £1

STREAKY BACON £1.50

HASH BROWN £1.50

FRIED EGG £1.50

ALL THE TOPPINGS £8

# Sides

RICE 🌱 £2.50

NOODLES 🌱 £2.50

KIMCHI 🌱 £3

HOUSE PICKLES 🌱 £3

MISO SOUP 🌱 £3

SHAKE-N-SEASON™ CHIPS £3.50

Chips with your choice of seasoning powder to shake in the bag. Choose from:

DASHI SALT

CHILLI GARLIC 🌶️ 🌱

NORI BUTTER 🌱

KATSU CURRY

🌱 Vegetarian   🌱 Vegan   🌶️ - 🌶️🌶️🌶️ Spice level

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# Desserts

## **NANBANANA £6**

Our signature dessert of bananas cooked in a miso and black sugar butterscotch sauce, topped with walnuts, kinako, cinnamon ice cream and crispy fried noodles (V)

## **CHURPS ICE CREAM (V)**

1 scoop £3 | 2 scoops £5 | 3 scoops £7  
Ice cream made in Peckham with exquisite Caribbean flavours. Choose from:

**SUGAR CANE  
PIÑA COLADA**

**STOUT PUNCH  
GRAPE NUT**

# After Dinner Drinks

## **WHISKY**

Served in 35ml measures

**THE CHITA SINGLE MALT £8.50**  
**NIKKA COFFEY GRAIN £9**  
**YAMAZAKI 12 YEAR OLD £12**  
**LAPHROAIG 10 YEAR OLD £10**

## **DIGESTIFS**

Served in 35ml measures

**COURVOISIER VS £5**  
**HENNESSY XO £14**  
**DON PAPA £6**  
**EL DORADO 12 YEAR OLD £6**

## **JAPANESE LIQUEURS**

Served in 75ml measures

**JAPANESE APRICOT SAKE £8**  
**YUZU SAKE £6**  
**BLOOD ORANGE SAKE £9**  
**DECENT PLUM WINE £5**  
**EXCELLENT PLUM WINE £8**

## **JAPANESE TEA**

**'GREEN VELVET' MATCHA £4.50**  
**KYOTO OOLONG £4.50**  
**OKUMIDORI SENCHA £4**  
**GENMAICHA £4**

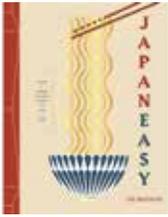
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# Nanban Shop

## AUTHOR-SIGNED COOKBOOKS

By Chef Tim Anderson



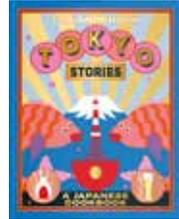
### JAPANEASY

Quick and easy Japanese recipes to cook every day



### NANBAN

Japanese soul food dishes from Kyushu and Okinawa



### TOKYO STORIES

Recipes from Tokyo's streets, subways and skyscrapers

Buy one £20 | Buy two £35 | Buy all three £50

## SPECIALITY DRINKS TO TAKE AWAY

All of our beers, sake, and speciality spirits and liqueurs are available to take away. If you are in need of a unique gift or just something new to enjoy yourself, let us know and we will be happy to help you choose the right drinks to suit any palate or occasion.



Yatai | Hakata District | Fukuoka

Nanban.co.uk | Social media @NanbanLondon

Michelin Guide Listed 2017-2019

TimeOut's Top 10 Dishes in London 2015-2018

Eat in Brixton's Best Restaurant in Brixton 2016

Executive Chef Tim Anderson, MasterChef Champion 2011

★★★★ TimeOut | Londonist | Independent | London on the Inside