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Nanban

BRIXTON

# FOOD MENU

*Summer 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**

# Small Plates

## EDAMAME £4.2

Boiled edamame beans with your choice of seasoning:

**BLACK SESAME SALT** (V) **ANGRY BUTTER** (V) (V) **CHEESE AND ONION** (V)

## CHICKEN KARAAGE £7

Crispy fried marinated chicken thighs with yuzu-chilli mayo

## KFJ £6.5

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

## PADRON PEPPERS £6.7

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

## SOFT-SHELL CRAB £10.5

Crispy soft-shell crab with jalapeño ginger sauce and shredded shallot salad

## NASU DENGAKU £5.5

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

## YELLOWTAIL SASHIMI £12.5

Raw yellowtail with spicy tropical fruit ponzu, coriander oil and crispy noodles (V)

## SEAWEED SALAD £6.5

Japanese seaweeds with yuzu dressing, daikon, mixed leaves and cresses (V)

## MARKET TEMPURA £6

Vegetables from Brixton Market fried in tempura batter and served with tsuyu (V)

## CRISPY JERK PORK BELLY £8

Deep-fried braised pork belly served with jerk tonkatsu sauce and vanilla mayo (V)

## HANETSUKI GYOZA £7

Six gyoza of dry-aged pork with a crispy crust

## SMALL PLATE SETS

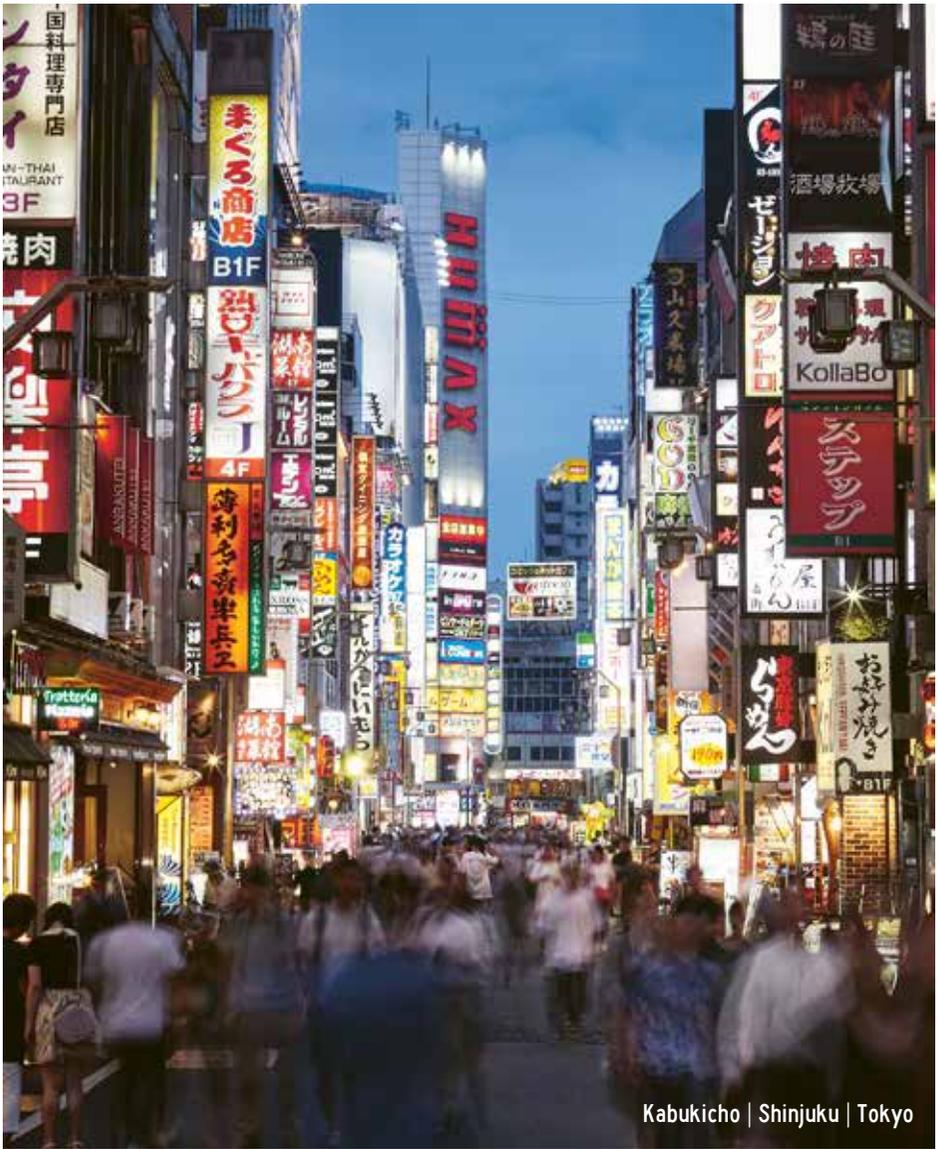
Can't decide? Enjoy our specially discounted set menus, good as a meal for one or as starters to share between two or three.

### CLASSIC SET £22.5

**EDAMAME**  
**CHICKEN KARAAGE**  
**NASU DENGAKU**  
**CRISPY JERK PORK BELLY**

### VEGGIE SET (V) £20

**EDAMAME**  
**KFJ**  
**SEAWEED SALAD**  
**MARKET TEMPURA**



Kabukicho | Shinjuku | Tokyo

① Vegetarian    ② Vegan    ① - ③ 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

## LAZY GOAT RAGÙ-MEN £16

👉 TimeOut's Best Dish in London 👈

We highly recommend our celebrated 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 £13.5

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 £13.3

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: ponzu butter and bean sprouts

## KUMAMOTO PORK RAMEN £12.8

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

## AUBERGINE AND COURGETTE

### TAN TAN MEN £12.5

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

## RAMEN FOR FAYE WONG £12

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

Recommended toppings: ponzu butter and bean sprouts

## RAMEN TOPPINGS

Served on the side – feel free to share

**BRAISED PORK BELLY** £3.5

**POACHED CHICKEN THIGH** £3

**TEA-PICKLED EGG** £1.8

**ONSEN EGG** £1.5

**EXTRA NOODLES** £2.5

**EXTRA BROTH\*** £2.5

**GARLIC CHIPS** £1

**FRIED SHALLOTS** £1

**HISPI CABBAGE** £1.8

**BEAN SPROUTS** £1

**PONZU BUTTER** £1

**NANBAN CHILLI OIL** 🍴 £0.5

**PARMESAN CHEESE** £1.3

**BAMBOO SHOOTS** £1.5

**SCOTCH BONNET-PICKLED**

**BAMBOO SHOOTS** 🍴🍴🍴 £2

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

NEW!

# Summer Specials

## TEN-ZARU SOBA £10

Chilled buckwheat noodles served with traditional tsuyu, wasabi, and mixed vegetable tempura ①

**ADD PRAWN TEMPURA** £4.5

## SPICY SESAME UDON SALAD £11

Chilled udon noodles in a spicy sesame-lime dressing with cucumber, red cabbage, cherry tomatoes, fresh mint and chilli oil ②③ ①

**ADD CHICKEN** £3

**ADD CRAB** £4.5

## POKE PARTY!

Three new pokes for summertime only, all served with rice, lettuce, wakame seaweed, cucumber, macadamia nuts, and crispy gyoza pastry. Choose from:

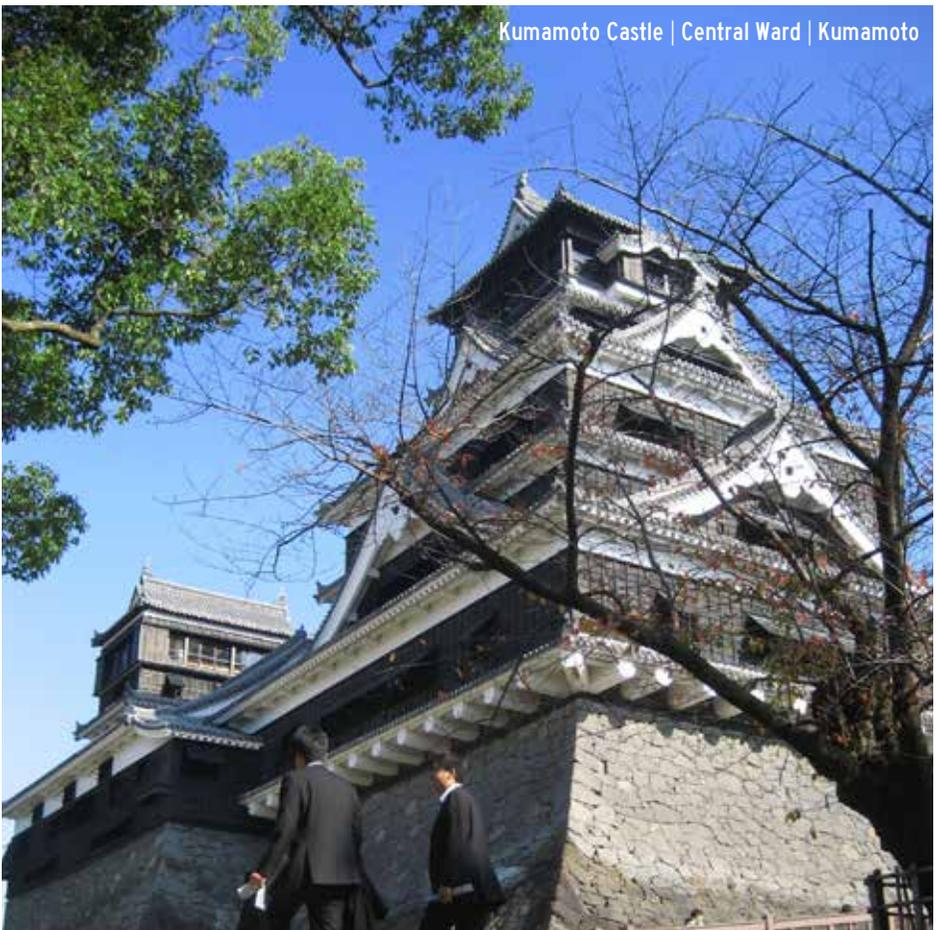
**YUZU-SESAME SALMON** £13

**SPICY TUNA** ②③ £14

**SICHUAN AUBERGINE AND COURGETTE** ④⑤ ③ £12

Make it a meal with miso soup and pickles £3.5

Kumamoto Castle | Central Ward | Kumamoto



# Big Plates

## 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

## YAKI-UDON £11.5

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

Add chicken, pork belly, or mixed seafood £3

## THE SASEBO BURGER £12

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 £1.5

HASH BROWN £1.5

FRIED EGG £1.5

ALL THE TOPPINGS £8

# Sides

RICE 🌱 £2.5

NOODLES 🌱 £2.5

KIMCHI 🌱 £3

HOUSE PICKLES 🌱 £3

MISO SOUP 🌱 £3

SHAKE-N-SEASON™ CHIPS £3.5

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

CHEESE AND ONION 🌱

SEAWEED SALT 🌱

SHICHIMI GARLIC 🌶️ 🌱

JAPANESE CURRY 🌱

🌱 Vegetarian 🌱 Vegan 🌶️ – 🌶️🌶️ Spice level

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# Desserts

## **NANBANANA** £6.7

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)

## **WHITE PEACH PANNACOTTA** £6.7

Topped with almond biscuits

## **YUZU CHEESECAKE** £6.5

With a buttery biscuit base

## **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

## **JAPANESE WHISKY**

Served in 35ml measures

**THE CHITA SINGLE MALT** £8.5

**NIKKA COFFEY GRAIN** £9

**YAMAZAKI 12 YEAR OLD** £12

**MIYAGIKYO SINGLE MALT** £14

## **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** £4.5

**KYOTO OOLONG** £4.5

**OKUMIDORI SENCHA** £4

**TOASTED RICE TEA** £4

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# Nanban Shop

## AUTHOR-SIGNED COOKBOOKS

By Chef Tim Anderson



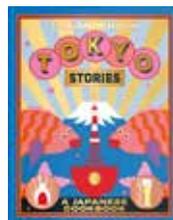
### JAPANEASY

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

Best Ramen in London – Eater | TimeOut | Evening Standard | Londonist | Foodism

Eat in Brixton's Best Restaurant in Brixton 2016

Executive Chef Tim Anderson – MasterChef Champion 2011

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