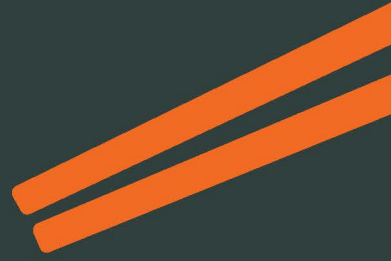


どうぞごゆっくり! ENJOY!

フードメニュー  
Food Menu



Your Journey, Our Bowl!





## OUR STORY

Maki & Ramen was founded by

# Teddy Lee.

His journey began as a Chef, studying in a sushi academy in Tokyo, with an aim to introduce high quality ramen and sushi to our local communities.

With hardwork, resilience and a solid team, he founded our first MAKI & RAMEN in 2015. It is proudly standing today alongside our other branches, serving hundreds of hungry customers each and every day. Now that we have expanded our reach around the UK, our goal is to bring people from all over the world together over a steamy bowl of ramen whenever and wherever.

### Your Journey, Our Bowl

Our Halal meat offerings are our fresh chicken and fresh beef. Please ask our team for our full halal offering.



scan to learn more





## Broth

Inspired by the hundred ramen-ya (ラーメン屋) or ramen shops in Japan, our broth goes through a painstaking 8 hours to ensure the silkiest and richest broth available. We do have vegetarian options available.



## Noodles

Our ramen noodles are handmade from scratch daily. We always cook them to perfection. Not too hard, not too soft, just the perfect amount of bite and texture. Truly the essence of great ramen.



## Sushi

Our sushi is a culinary salute to Japanese ingenuity and precision, with unique flavours, fresh ingredients and an experience like no other. We take great pride in our art. Indulge yourself and be transported to Japan in an instant.



Please note, a discretionary service charge will be added to your bill.



**MAKI &  
RAMEN**

## RAMEN



### 黒ニンニク豚骨

## BLACK GARLIC TONKOTSU

Our tonkotsu with a twist - 8 hour broth infused with black garlic oil creating an even more intense flavour for a decadent experience.

14



### 🔥🔥 地獄ラーメン

## HELL RAMEN

Can you handle the spice? A fan favourite chilli infused tonkotsu based broth topped with marinated chashu and half ramen egg.

14



### ★ ステーキたたき

## STEAK TATAKI

Creamy, hearty curry based broth paired with tataki steak - cooked rare. Topped with a marinated half ramen egg.

16.4



### 唐揚げラーメン

## CHICKEN

Chicken karaage on a bed of homemade noodles, paired with a lightly spiced miso broth unlocking the power of umami.

13.4

### 鮭ラーメン

## SALMON

A lighter but delicate miso blend broth topped with fresh Scottish salmon, bamboo shoots, spring onion and a marinated half ramen egg.

15.4

### 🔥 坦々ラーメン

## TANTAN

Sesame infused tonkotsu broth, served with diced pork, chilli oil, pak choi, cucumber, spring onion and a marinated half ramen egg.

13.4

### 豚骨ラーメン

## TONKOTSU

A Japanese classic - braised chashu, half ramen egg and perfectly cooked homemade noodles in our classic tonkotsu broth.

13.4



Homemade  
condiments made to  
spice MR dishes.  
Would you like it hot  
and spicy?

EXTRA CHASHU	3
EXTRA CHICKEN	3
KAEDAMA (extra noodles)	3
EXTRA HALF EGG	0.8
HELL SAUCE 🔥	1.2

VEGAN



ビーガン黒にんにく豚骨 **V**  
**BLACK GARLIC TONKOTSU**

Japanese classic. Hearty vegan tonkotsu infused with homemade garlic oil topped with vegan bacon and classic ramen greens.

14



ビーガン坦々 **V**  
**TAN TAN**

Lightly spiced broth with a hint of sesame. Topped with cucumber vegan bacon and pak choi.

13.4



ビーガン味噌ラーメン **V**  
**MISO**

Miso broth ramen topped with pak choi, tofu and vegan ramen noodles. Vegetarian option available.

13.4



**HELL RAMEN** **V**

Our fan favourite spicy hell ramen but reimagined as vegan. Vegetarian option available.

14

ビーガン豚骨 **V**  
**TONKOTSU**

The classic. Hearty vegan tonkotsu broth topped with vegan bacon and greens. Vegetarian option available.

13.4

EXTRA VEGAN BACON	3
EXTRA VEGAN NOODLES	3
EXTRA FRIED TOFU	3
VEGAN KIMCHI	3.5
HELL SAUCE	1.2

*Homemade condiments made to spice MR dishes. Would you like it hot and spicy?*





海老天  
**PRAWN TEMPURA**

Tempura battered prawns served with homemade dipping sauce.

11.4



Perfect with Ramen

唐揚げ  
**CHICKEN MAYO KARAAGE**

Japanese fried chicken served with togarashi mayo.

6.9



Perfect with Ramen

野菜餃子  
**VEG GYOZA**

Pan fried vegetable gyoza delicately balanced flavour.

6.9



Perfect with Ramen

餃子  
**CHICKEN GYOZA**

Pan fried delicious chicken gyoza. Perfect for sharing.

6.9



たこ焼き  
**TAKOYAKI**

Fried Octopus dough balls garnished with homemade sauce and sprinkles of bonito flakes.

7.4



海藻サラダ **V**

**KAISOU SALAD**

Seaweed salad full of tangy and explosive flavours.

4.3



キムチ **V**

**KIMCHI**

Spicy and sour fermented cabbage and other veg! The perfect add onto any ramen or sushi.

4



枝豆 **V**

**EDAMAME**

Lightly blanched soybeans topped with salt for flavour.

4.4

かぼちゃコロッケ  
**PUMPKIN CROQUETTES**

Two perfectly fried pumpkin croquettes (Kabocha Korokke). Vegan option also available

6.9

みそ汁  
**MISO SOUP **V****

Traditional Japanese soup that is the perfect partner to any meal, this hot soup is filled with seaweed, tofu and spring onion!

3

ピリ辛照り焼きチキン  
**SPICY CHICKEN TERIYAKI**

Fried Karaage chicken coated in a sweet and spicy teriyaki sauce.

6.9





海老バオ

## PRAWN BAO

Prawn Bao Buns are a mouth-watering snack that combines Bao with succulent prawns. The prawn tempura is cooked to perfection and is the perfect appetizer, snack or side. Topped with bonito flakes.

7.4



南瓜バオ

## PUMPKIN BAO V

Pumpkin Bao Buns are a tasty and fun twist on traditional Bao Buns. Made with a savory pumpkin-based filling, these fluffy and pillowy buns are a great way to enjoy the flavors of Japan... in a bun!

7.4



ビーガンバオ

## VEGAN BAO V

Vegan Bao Buns are fluffy pillows of deliciousness! Boasting a soft, chewy texture on the outside, they're filled with savory and sweet plant-based fillings. Vegan, Vegetarian eater, this Bao is for you!

7.4



豚バオ

## PORK BAO

These delicious Pork Bao Buns are a scrumptious treat! They are made with a fluffy, steamed bun filled with tender, juicy pork and a variety of flavorful veggies.

Topped with bonito flakes.

7.4



かぼちゃカレー  
**PUMPKIN  
 KATSU CURRY** V

Fried panko pumpkin croquettes paired with our signature katsu curry sauce and pearl rice. Served with kimchi.

13.4



スパイシー照り焼きチキン  
**SPICY CHICKEN  
 TERIYAKI RICE** V

Fried karaage chicken coated in a sweet and spicy sauce served with kimchi, pearl rice and broccoli.

13.4



ビーガンチキンカツカレー V  
**VEGAN CHICKEN  
 KATSU CURRY**

Vegan Katsu Curry is a great vegan alternative to the traditional Katsu Curry dish. It is a delicious and healthy dish that is sure to please vegans and non-vegans alike.

13.4



チキンカツカレー  
 ★ **CHICKEN  
 KATSU CURRY** V

Crispy fried panko breaded chicken paired with pearl rice and a delicious curry sauce.

13.4

*Japanese curry rich, creamy and fragrant flavourful sauce slightly spiced to create umami taste served with pearl rice.*



Served with  
 Miso Soup

Kimchi	3.5
Half Boiled Egg	0.8
Extra Boiled Rice	2.5





鶏の焼きそば

## CHICKEN YAKISOBA

Stir fried noodles topped with  
crispy chicken karaage, served  
with sweet yakisoba sauce.  
Topped with bonito flakes.

14.4



焼豚焼きそば

## CHASHU YAKISOBA

Stir fried noodles topped with  
sliced chashu and vegetables,  
served with sweet yakisoba sauce.  
Topped with bonito flakes.

14.4



野菜焼きそば 

## YASAI TOFU YAKISOBA

Stir fried noodles topped with  
fresh vegetables and tofu, served  
with sweet yakisoba sauce.

13.4



チョコレート抹茶ブラウニー  
バニラアイス添え

**Chocolate Matcha Brownie  
with Vanilla Ice Cream**

6.5



バナナフリッターバニラアイス添え  
**Banana Fritter with  
Vanilla Ice Cream**

6.5



抹茶クリームブリュレ

**Matcha Crème Brûlée**

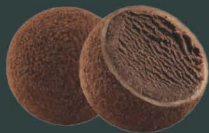
6.5

Please let a member of staff know if you have any allergies or dietary requirements and they will be happy to assist you.

## 餅アイスクリーム MOCHI ICE CREAM

### 3 Little Moons Mochi Ice Cream 6.5

A viral sensation, these soft mochi are filled with gelato made using fresh UK ingredients!



**Chocolate Ice Cream Mochi**



**Mango Ice Cream Mochi**



**Strawberry Cheesecake  
Ice Cream Mochi**



**Coconut Ice Cream Mochi**

## OUR BRANCHES



### WEST RICHMOND

13 W Richmond St, Edinburgh EH8 9EF



### GLASGOW BATH ST

21 Bath St, Glasgow G2 1HW



### NICOLSON

75 Nicolson St, Newington, Edinburgh EH8 9BZ



### GLASGOW RENFIELD ST

90 Renfield Street, Glasgow G2 1NH



### FOUNTAINBRIDGE

97-101 Fountainbridge, Edinburgh EH3 9QG



### MANCHESTER

11 York St, Manchester, M2 2AW



### LEITH

37 Leith St, Edinburgh EH1 3AT



### LEEDS

32 Bond Street, Leeds, LS1 5BQ



### ST JAMES' QUARTER

St James Square, Quarter, Edinburgh EH1 3AD

## AWARDS



ST JAMES  
QUARTER

SME | UK  
n e w s | ENTERPRISE  
AWARDS

MOLSON  
COORS beverage  
company



SPICE



## MAKI & RAMEN

SUSHI & NOODLE BAR  
寿司とラーメン

For allergen information, please consult our staff members.

Please advise, for tables of 6 people and over we will add a 10% service charge to your bill.

Please note, all of our chicken is halal!