

どうぞごゆっくり! ENJOY!

フードメニュー Food Menu





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.

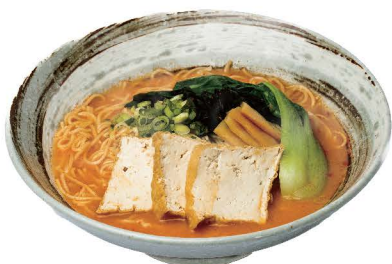
14



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** 

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** 

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

13.4



チキンカツカレー
★ **CHICKEN
KATSU CURRY** 

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

13.4



ビーガンチキンカツカレー 
**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

Japanese curry rich, creamy and fragrant flavoured 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 **V**

YASAI TOFU YAKISOBA

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

13.4

MAKI



グリーンドラゴンロール
GREEN DRAGON ROLL

Prawn tempura roll topped with finely cut avocado, cucumber and masago.

14.9



ブラックドラゴンロール
BLACK DRAGON ROLL

Eel Tempura with teriyaki sauce inside a seaweed bound roll with cucumber.

14.9



ソフトシェルクラブロール
SOFT SHELL CRAB ROLL

Soft shell crab tempura and avocado filling topped with Japanese mayo and masago.

14.9



サーモンアボカド裏巻き
SALMON AVOCADO ROLL

Classic - avocado and salmon filled roll topped with sesame.

9.3



野菜太巻き 
VEGETARIAN ROLL

Vegan friendly - this roll contains avocado, cucumber and inari tofu.

9.8



カリフォルニアロール
CALIFORNIA ROLL

Crab stick, avocado, tamago and massago are paired in this roll.

10.3



ピリ辛マグロ裏巻き
SPICY TUNA ROLL

Spicy tuna and cucumber for freshness makes for
and eruption of flavour.

11.4



レインボーロール
RAINBOW ROLL

Uramaki topped with salmon, tuna, sea bream
and avocado. Filled with avocado and cucumber

14.9



サーモン照り焼き
SALMON TERIYAKI ROLL

Grilled salmon tips this avocado and cucumber filled
roll. Drizzle of teriyaki for sweetness.

10.3



東京裏巻き
TOKYO ROLL

Deep fried chicken katsu uramaki with
cucumber, topped with sesame seeds.

10.3

HOSOMAKI



マグロ細巻き
RED TUNA HOSOMAKI

5.4



ピリ辛マグロ細巻き
SPICY TUNA HOSOMAKI

6.3



サーモン細巻き
SALMON HOSOMAKI

5.4



アボカド細巻き **V**
AVOCADO HOSOMAKI

5.1

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

NIGIRI

2 Pieces



サーモン
SALMON
5.4

タイ
SEA BREAM
5.4



エビ
PRAWN
5.4

タコ
OCTOPUS
5.4



イカ
SQUID
5.4

マグロ
RED TUNA
5.4



ホッキ貝
SURF CLAM
5.4

いなり
INARI
(fried tofu)
4.4



玉子
TAMAGO
(sweet omelet)
4.9

帆立
SCALLOP
7.7



GRILLED NIGIRI



サーモン
SALMON
5.7

エビ
PRAWN
5.7



ウナギ
EEL
8

帆立
SCALLOP
7.7



ステーキたたき
**STEAK
TATAKI**
8.1

Seared steak with an earthy and luxurious flavour. A dish that cannot be missed with anything on our menu.

Scallop Nigiri with Sea Salt and Lime. One of our premium offerings served as a Nigiri, slightly grilled and seasoned full of flavour and zest!

SASHIMI



Pairs great with sake: Traditional alcoholic beverages made of fermented rice served warm - or room temperature. The perfect partner to sushi as it heightens the umami. Enhances taste and emphasises rich and savoury elements.

KANPAI!



三種盛り合わせ

THREE KIND SASHIMI

3 Slices of Red Tuna Sashimi

3 Slices of Salmon Sashimi

3 Slices of Sea Bream Sashimi

13.4



サーモン SALMON

7.4



タコ OCTOPUS

7



ホッキ貝 SURF CLAM

7.4



タイ SEA BREAM

7



マグロ RED TUNA

8



イカ SQUID

7.4

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



日替わりセット

TODAY'S SELECTION

3pcs Selected Nigiri
3pcs Selected Sashimi
4pcs Salmon Avocado Roll
Kaisou Salad
15.9



グリル寿司セット

GRILLED SUSHI SET

2pcs Grilled Salmon Nigiri
2pcs Grilled Surf Clam Nigiri
3pcs Grilled Prawn Nigiri
15.9



サーモンセット

SALMON SET

3pcs Salmon Nigiri
3 Slices of Salmon Sashimi
4pcs Salmon & Avocado Roll
14.4



野菜寿司セット

YASAI SET

2pcs Tamago Nigiri
2pcs Inari Nigiri
1 Yasai Temaki
1 Kaisou Salad
14.4



ドラゴンセット

DRAGON SET

1 Green Dragon Roll
2pcs Prawn Tempura
2pcs Grilled Prawn Nigiri
22

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



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



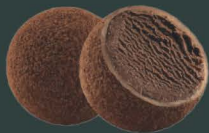
抹茶クリームブリュレ
Matcha Crème Brûlée
6.5

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
news | UK
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!