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Nanban

B R I X T O N

Nanban means 'southern barbarian,' a term that was once used to describe the first European visitors to Japan many centuries ago. At Nanban we celebrate the barbaric side of Japanese cuisine, spotlighting Japanese dishes of foreign origin and incorporating the international flavours of Brixton Market into our unique brand of Japanese soul food.

Many of our dishes can be made vegetarian, vegan, low-gluten, gluten-free or Halal; if you have any allergies or other dietary requests please tell your server, who will be happy to advise you.

GLOSSARY

DAIKON

Big white radish

DASHI

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

FAYE WONG

Cantonese popstar-actress once named the world's sexiest vegetarian

GOCHUJANG

Korean fermented chilli and rice paste; like miso with a kick

KATSUOBUSHI

Paper-thin shavings of dried, smoked tuna

KIMCHI

Spicy, fermented Korean cabbage

KINAKO

Toasted soy flour with a nutty, malty flavour

MISO

Salted and fermented soybean paste

NIRA

Delicious garlic chives

NORI

Delicious seaweed

ONSEN EGG

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

PONZU

Citrus juice and soy sauce blend

SANSHO

Japanese pepper with a fresh, citrusy flavour

SCHMALTZ

Yiddish word for rendered chicken fat, which sounds better than 'rendered chicken fat'

SEAFOOD SAWDUST

Savoury combination of African dried smoked prawns and Japanese dried smoked tuna

SHICHIMI

Japanese spice blend of chilli powder and six other aromatic ingredients

TAN TAN MEN

Japanized Sichuan spicy sesame noodles

YUZU

The one true King of Citrus

YUZU-KOSHO

Paste of yuzu peel and chillies; we make ours from scratch using fiery Scotch bonnets

Drinking Snacks

EDAMAME £4
With crushed black sesame and sea salt (VE)

ADDICTIVE CABBAGE £3
Torn hispi cabbage with addictive ginger vinegar sauce and crushed white sesame (VE)

PADRON PEPPERS ㇏ £5
Fried padron peppers with spicy ponzu, shichimi and white sesame (VE)

TORI SENBEI £3.50
Crispy chicken scratchings with Japanese curry salt

THE THIRD-BEST SCOTCH EGG IN LONDON ㇏ £6

THIRD PLACE WINNER IN THE PRESTIGIOUS SCOTCH EGG CHALLENGE 2018!

Tea pickled egg wrapped in pork mince flavored with Scotch bonnet bamboo shoots and garlic chips, panko-crust and deep-fried, served with tonkatsu sauce

Small Plates

£19

CLASSIC SET

CHICKEN KARAAGE
AJI FRY
SALMON KAKE-AE
YAKI-IMO

SAVE £4.50 WHEN YOU ORDER ALL FOUR DISHES

£19

SIGNATURE SET

KFJ
PEPPER PRAWNS
PLANTAIN KATSU CURRY
MARKET TEMPURA

SAVE £2.50 WHEN YOU ORDER ALL FOUR DISHES

CLASSICS

CHICKEN KARAAGE £6
Crispy marinated deep-fried chicken thighs with honey-miso mayo

AJI FRY £6
Breaded and deep-fried Japanese horse mackerel with lemon and tonkatsu sauce

HANETSUKI GYOZA £6/£11/£20
Dry-aged pork gyoza with crispy 'wings' (6pcs/12pcs/24pcs)

SALMON KAKE-AE £7
Vinegar-cured salmon with miso-sesame sauce, cucumber, daikon and yuzu-pickled radish

YAKI-IMO £4.50
Baked sweet potato with ponzu butter, crushed black sesame and sea salt (V)

NASU DENGAKU £4.50
Fried aubergine with sweet miso sauce and toasted pine nuts (V)

SIGNATURES

PEPPER PRAWNS ㇏ £8
Sautéed shell-on prawns with sesame romesco and ten kinds of pepper

PLANTAIN KATSU CURRY £4.50
Breaded and deep-fried plantain with Japanese curry sauce, peanut-garlic crunch and daikon pickle (V)

KFJ £4.50
Crispy marinated deep-fried jackfruit, honey-miso mayo and lime (V)

MARKET TEMPURA £4.50
Whatever looks good in Brixton Market, deep-fried in a light tempura batter, served with traditional tsuyu (see board for details)

BEEF TATAKI £12
Seared beef sirloin with matcha-horseradish cream, sweet soy sauce, garlic chips and daikon cress

㇏ Spice indicator
(V) Vegetarian
(VE) Vegan

Gluten free menu available on request



NEW

Chilled Noodles

SUMMERY SALADS with RAMEN or UDON

SPICY PEANUT PONZU UDON (WITH CHICKEN OR CRAB) 🌶️🌶️

£10/£12

Udon noodles with a spicy lime-peanut sauce, crab meat or poached chicken, sweet basil, bean sprouts, cucumber, red cabbage, sansho and crushed peanuts

UME-SHISO BEEF TATAKI RAMEN SALAD

£13

Ramen noodles with seared beef, heritage tomatoes, pickled plum and shiso sauce

ROASTED AUBERGINE PONZU RAMEN SALAD

£11

Ramen noodles with slow-roasted long aubergine, ponzu, onsen egg, fresh mint, crushed white sesame and fresh ginger 🌱



TIM ANDERSON, EXEC CHEF

🌶️ Spice indicator
 🌱 Vegetarian
 🌱 Vegan

Gluten free menu available on request

Nanban Signature Ramen

THE LEOPARD 🌶️

£12

Very rich chilli-sesame pork broth, thick noodles, garlic chips, burnt garlic oil, pork belly, Parmesan, Scotch bonnet bamboo shoots and tea-pickled egg

RECOMMENDED EXTRAS: PORK BELLY & FRIED SHALLOTS

MIYAZAKI CHICKEN RAMEN

£12

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

RECOMMENDED EXTRAS: HISPI CABBAGE & PONZU BUTTER

'TOM YUM' SEAFOOD RAMEN 🌶️

£13

Very light lemongrass and lime leaf broth, thin noodles, king prawns, mussels, squid, bean sprouts, seafood sawdust, fresh lime and chilli oil

RECOMMENDED EXTRAS: ONSEN EGG & FRIED SHALLOTS

AUBERGINE & COURGETTE TAN TAN MEN 🌶️

£10

Chilli-sesame broth, thin noodles, Sichuan-spiced aubergine and courgette, pickled courgette, Chinese leaf, Parmesan and ground sesame 🌱

RECOMMENDED EXTRAS:
TEA-PICKLED EGG & FRIED SHALLOTS

LAZY GOAT 'RAGÙ-MEN' 🌶️🌶️

£16

Slow-cooked boneless goat leg in a rich curry sauce, thick noodles, seafood sawdust, fried shallots, Scotch bonnet bamboo shoots and tea pickled egg

RECOMMENDED EXTRAS: GARLIC CHIPS & EXTRA SCOTCH BONNET BAMBOO SHOOTS

RAMEN FOR FAYE WONG

£12

Mushroom dashi, medium noodles, soy-braised daikon, fried tofu, enoki mushrooms, Chinese leaf, nori oil, yuzu zest and tea-pickled egg 🌱

RECOMMENDED EXTRAS:
PONZU BUTTER & BEAN SPROUTS

KUMAMOTO PORK RAMEN

£10

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

RECOMMENDED EXTRAS:
PORK BELLY, HISPI CABBAGE & BEAN SPROUTS

Don't forget to...

CHOOSE YOUR OWN TOPPINGS

SERVED ON THE SIDE, FEEL FREE TO SHARE

PORK BELLY £2.50, SOY POACHED CHICKEN THIGH £2.50
 TEA PICKLED EGG £1.50, ONSEN EGG £1.50, EXTRA NOODLES £2
 GARLIC CHIPS £1, FRIED SHALLOTS £1,
 HISPI CABBAGE £1.50, BEAN SPROUTS £1, PONZU BUTTER £1
 SCOTCH BONNET-PICKLED BAMBOO SHOOTS 🌶️🌶️ £2
 NANBAN CHILLI OIL £0.50 🌶️

Big Plates

These unique dishes are the product of Chef Tim Anderson's years of culinary exploration across Japan, combined with his love for the incredible selection of global ingredients found in Brixton Market.

TUNA POKE

Sashimi grade raw tuna with wakame, Maui onions, macadamia nuts, yuzu-pickled radish, gem lettuce, sesame oil and sweet ponzu, served with crispy gyoza pastry and edible flowers

£13

MAKE IT A MEAL WITH JAPANESE RICE, MISO SOUP AND PICKLES 4.00

ANGRY BIRDS 🐔🐔🐔

½KG £10 / 1KG £18

Crispy deep-fried chicken wings with Scotch bonnet honey ponzu butter sauce and seafood sawdust

ADD 'SHAKE & SEASON' CHIPS 3.50

YAKI-UDON

Stir-fried udon noodles with onions, Chinese cabbage, carrots, shiitake and tsuyu, topped with fried shallots, pickled ginger, Japanese mayo and katsuobushi ①

£10

ADD CHICKEN OR PORK BELLY 2.50

IMPERIAL BANQUET FRIED RICE

Japanese rice, king prawns, salmon caviar, bacon, egg, seafood sawdust, pickled ginger, katsuobushi and pea shoots

£15

SASEBO BURGER

Two 100g burger patties with burnt garlic mayo, gochujang burger sauce, pork belly, American cheese, pickled red onion, lettuce and tomato

£10

ADD 'SHAKE & SEASON' CHIPS 3.50

TOPPINGS

ALL TOPPINGS	5.95
EXTRA BEEF PATTY	3.50
FRIED EGG	1.50
EXTRA CHEESE	1.00
HASH BROWN	1.50
STREAKY BACON	1.50

Sides

SHAKE 'N' SEASON CHIPS 3.50

Choose your flavour!

DASHI SALT
CHICKEN KATSU CURRY
NORI BUTTER ①
CHILLI GARLIC PARMESAN

NOODLES ① 2.00

JAPANESE RICE ① 2.00

KIMCHI 🐔🐔 ① 2.50

PICKLE PLATE ① 2.50

Radish, cucumber and fennel

MISO SOUP ① 3.00

Desserts

NANBANANA

Banana in miso black sugar butterscotch with cinnamon ice cream, kinako, walnuts and crispy fried noodles ①

5.50

BRIXTON MESS

Yuzu and matcha ice creams, strawberries, Brixton Market fruits, matcha meringue and coconut rum whipped cream ①

7.50

CHURRO KUSHI-AGE 🍡

Caramel-filled mini churro skewers with shichimi chilli sugar and chocolate sauce ①

5.95

After Dinner Drinks

EXQUISITE JAPANESE LIQUEURS

SERVED AT 75ML

'BAISHIN SHUNJU' PREMIUM PLUM WINE

£8

WHITE PEACH SAKE

£5

NASHI PEAR SAKE

£8

ANZU APRICOT SAKE

£8

BLOOD ORANGE SAKE

£9

JAPANESE WHISKY

WHISKY SERVED AT 35ML

NIKKA FROM THE BARREL £7.90

THE CHITA SINGLE MALT £9.40

HAKUSHU RESERVE £8.90

HIBIKI HARMONY £10

SUNTORY YAMAZAKI 12YO £12

JAPANESE TEAS

OUR TEAS ARE FROM LONDON'S FINEST IMPORTER OF ORGANIC TEAS, LALANI & CO.

OKUMIDORI SENCHA Whole-leaf green tea

£4

'GREEN VELVET' MATCHA The espresso of green tea

£4

GENMAICHA Toasted rice green tea

£3.80

KYOTO OOLONG Rare Japanese oolong

£4



Nanban Shop

NANBAN COOKBOOK £20

Signed by Masterchef Winner
Tim Anderson

"The MasterChef winner's book is sure to delight the senses with bold recipes and unexpected flavours in this alternative take on Japanese cuisine"

Evening Standard

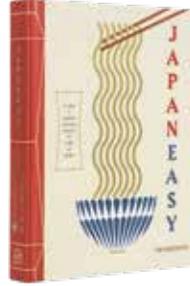


JAPANEASY £20

Signed by Masterchef Winner
Tim Anderson

"Just as it says on the tin, Tim Anderson's new cookbook, 'Japaneasy', makes what can feel like an intimidating cuisine incredibly simple"

The Independent



NANBAN TOTE BAG £5

Turn heads in Brixton Market
with this stylish and practical
Nanban tote!



SPECIAL

NANBAN AT HOME PACK

**BOTH COOKBOOKS AND A TOTE
WITH TWO BOTTLES OF NANBAN KANPAI YUZU IPA
FOR £40 (SAVE £16!)**

An optional 12.5% service charge is added automatically to all bills.

Staff receive 100% of all service charges & gratuities, whether you pay by card or cash.

Please alert your server of any allergies before ordering. All dishes may contain traces of the following allergens: Wheat; Gluten; Peanuts; Nuts; Sesame Seeds; Celery; Soybeans; Milk; Eggs; Mustard; Lupin; Pork; Mollusc; Crustaceans; Fish; Sulphur Dioxide or Alcohol. If you are pregnant you may need to take caution when consuming any of the above dishes. For any questions regarding the allergen contents of specific dishes please ask your waiter.