

FOOD MENU

Winter 2019

'Nanban' is a Japanese word that means 'southern barbarian,' 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 describe 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 Japanese smoked tuna dust and West African smoked prawn dust

SHICHIMI

Japanese spice blend of chilli powder and six other aromatic ingredients

TONKATSU SAUCE

Japanese brown sauce 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
Free wifi 📶 password: ramen123

Drinking Snacks

VEGGIE

EDAMAME £4

With crushed black sesame and sea salt 🌱

PADRON PEPPERS 🍷 £6

Fried padron peppers with shichimi, crushed sesame, and spicy ponzu 🌱

MEATY

CHEESY GOYA HARUMAKI £7

Crispy spring rolls filled with cheese, Okinawan bitter melon, and chorizo

THE THIRD-BEST SCOTCH EGG IN LONDON 🍷 £7

Tea-pickled egg encased in pork mince flavoured with fried garlic and Scotch bonnet bamboo shoots, breaded, fried and served with tonkatsu sauce



Shimotori District, Kumamoto City

Small Plates

VEGGIE

KFJ £5.50

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

PLANTAIN KATSU CURRY 🌶️ £6

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

YAKI-IMO £5

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

NASU DENGAKU £5

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

MARKET TEMPURA £5

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

MEATY/FISHY

CHICKEN KARAAGE £6.50

Crispy fried marinated chicken, served with honey-miso mayo

HOLY MACKEREL 🌶️ £6

Breaded and fried butterflied Japanese mackerel with tonkatsu sauce, jerk mayo and lemon

SALMON KAKE-AE £7.50

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

BEEF TATAKI £12

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

HANETSUKI GYOZA £6.50

Six gyoza of dry-aged pork with crispy 'wings'

Small Plate Sets

only
£19
each

CLASSIC SET

EDAMAME

CHICKEN KARAAGE

SALMON KAKE-AE

MARKET TEMPURA

SIGNATURE SET

KFJ

PLANTAIN KATSU CURRY

HOLY MACKEREL

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.

Nanban Ramen

LAZY GOAT RAGÙ-MEN 🍴🍴 £16

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

Recommended toppings: garlic chips and hispi cabbage

THE LEOPARD 🍴 £13

Very 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

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 (V)

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

LAMB TAN TAN MEN 🍴 £14

Chilli-sesame chicken broth, thin noodles, Sichuan-spiced lamb mince, roast lamb neck, Chinese cabbage, parmesan cheese, red onion and crushed sesame

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

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

KUMAMOTO PORK RAMEN £12

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

TOM YUM AROMATIC

SEAFOOD RAMEN 🍴 £13

Lemongrass, galangal and lime leaf-infused chicken and 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

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 (V)

Recommended toppings: ponzu butter and bean sprouts

(V) Vegetarian (Ve) Vegan 🍴 Spice level
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Nagasaki Lantern Festival, Chinatown, Nagasaki City

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
GARLIC CHIPS £1
FRIED SHALLOTS £1

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

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

Big Plates

IMPERIAL BANQUET

FRIED RICE £15

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

ANGRY BIRDS 🍗🍗🍗

½kg £10 / 1kg £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 with wakame, Maui onions, macadamia nuts, yuzu-pickled radish, lettuce, sesame oil and tsuyu, served with crispy gyoza pastry

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

JERK PORK

KATSU SANDO 🍗🍗 £11

Breaded and fried slow-cooked pork belly, tonkatsu sauce, jerk mayo and shredded cabbage on white bread

Add Shake-N-Season™ chips £3.50

CHILLED CHILLI PEANUT

PONZU UDON 🍗🍗

With chicken £11 / With crab £13

Udon noodle salad with spicy lime-peanut sauce, sweet basil, bean sprouts, cucumber, red cabbage, sansho and poached chicken or crab

YAKI-UDON £11

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

Add chicken or pork belly £3

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 £3.50

EXTRA CHEESE £1

STREAKY BACON £1.50

HASH BROWN £1.50

FRIED EGG £1.50

ALL THE TOPPINGS £6

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 to shake in the bag. Choose from:

DASHI SALT CHILLI GARLIC 🍷
NORI BUTTER 🍷 KATSU CURRY

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 Caribbean flavours! Choose from:

SUGAR CANE
PIÑA COLADA

STOUT PUNCH
GRAPE NUT



Karatsu Festival, Karatsu City, Saga Prefecture

Nanban Shop



JAPANEASY £20

Author-signed cookbook



NANBAN £20

Author-signed cookbook



NANBAN TOTE £5

Stylish and practical

NANBAN AT HOME PACK £40

Both cookbooks and two bottles of Nanban Kanpai IPA in a tote (save £16!)

After Dinner Drinks

JAPANESE LIQUEURS

Served in 75ml measures

JAPANESE APRICOT SAKE £8

NASHI PEAR SAKE £8

BLOOD ORANGE SAKE £9

PLUM WINE £5

BETTER PLUM WINE £8

THE BEST PLUM WINE £8

JAPANESE TEAS

GREEN VELVET MATCHA £4.50

OKUMIDORI SENCHA £4

GENMAICHA £4

KYOTO OOLONG £4.50

WHISKIES

Served in 35ml measures

NIKKA COFFEY GRAIN £9

HIBIKI HARMONY £10

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

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Nanban.co.uk / Social: @NanbanLondon

Michelin Guide Listed 2017-2018

TimeOut's Top 10 Dishes in London 2015-2017

Eat in Brixton's Best Restaurant in Brixton 2016

Executive Chef Tim Anderson, MasterChef Champion 2011

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



Yatai, Hakata District, Fukuoka City