

こやっこ 

# KO KOMBO

(12 Noon -)

udon/donburi

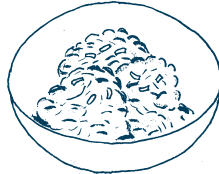
+ £7.8

1. choose your main

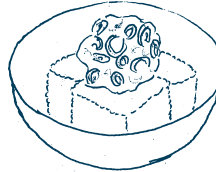
2. add a side & drink for an extra £7.8



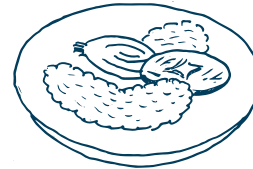
namayasai salad



chicken kara age



tofu kara age



vegetable tempura



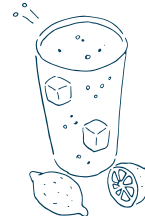
crunchy spicy yakko



iced barley tea



hot ginger



lemonade

please scan here for our menu



## Udon

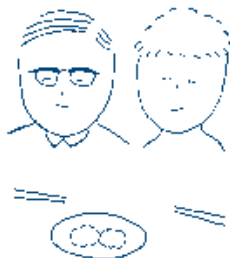
Hot 火  
Cold 氷

<b>Kake</b> かけ plain udon with fish or vegan dashi	9.2 <b>Vo</b>	火 氷
<b>Saucy</b> たれ (no broth) negi sauce and chilli oil	9.8 <b>Ve</b>	火 氷
<b>Triple Pickle</b> 漬け漬け (no broth) pickled beetroot, soy chillies and pickled wakame	11.8 <b>Ve</b>	火 氷
<b>Kitsune</b> きつね sweet tofu and spring onion	12.4 <b>Vo</b>	火 氷
<b>Tempura</b> 天ぷら prawn tempura	13.7	火 氷
<b>Changing Classic</b> クラシック see blackboard for changing special		
<b>Curry Classic</b> カレー Japanese curry udon	14.2 <b>V</b>	火
<b>Kaiso Classic</b> 海藻 mixed seaweeds	15 <b>Ve</b>	火 氷
<b>Miso Classic</b> 豚汁 pork and ginger miso soup with seasonal greens	15	火
<b>KO Gomadare!</b> 胡麻だれ! sesame sauce	11.8	氷
<b>KO Salad!</b> サラダ! cold udon with pickled aubergine and crunchy salad	14 <b>Ve</b>	氷
<b>KO Curry!</b> インドカレー! (no broth) Indian prawn curry	15.5	火
<b>KO Meaty!</b> 肉! slow braised beef and chilli oil	15.5	火 氷

## Donburi

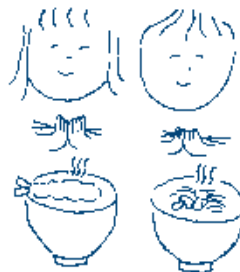
Rice bowl

<b>Gyu-Don</b> 牛丼 slow braised beef and chilli oil	12.8
<b>Ten-Don</b> 天丼 1 prawn tempura and 3 vegetables	12.8
<b>Neba-Neba-Don</b> ねばねば丼 natto, pickled seaweed, pickled okra and onsen tamago	11.6 <b>V</b>
<b>Curry-Don</b> カレー丼 curry with soft boiled egg tempura	11.6 <b>V</b>
<b>Kara-Age Don</b> 唐揚げ丼 chicken kara-age, onsen tamago, negi-sauce and beetroot pickle	14
<b>Tofu Agebitashi-Don</b> 豆腐の揚げ浸し丼 tofu, vegetable and pickled chilli	13.4 <b>Ve</b>



## Extra Toppings

<b>Tanuki</b> たぬき tempura batter	1
<b>Chilli Oil</b> 食べるラー油 bitsy chilli oil	1 <b>Ve</b>
<b>Natto</b> 納豆 fermented soy beans	3.6 <b>Ve</b>
<b>Wakame</b> わかめ wakame seaweed	3.5 <b>Ve</b>
<b>Tamago</b> 温泉卵 poached egg	3.2 <b>V</b>
<b>Prawn Tempura</b> えび天 prawn tempura	4.5



## Sides

	Small	Large
<b>Namayasai Green Salad</b> ナマヤサイ農園のグリーンサラダ farm greens and shiso salad	6 <b>Ve</b>	11
<b>Crunchy Spicy Yakko</b> ピリ辛薬味やっこ tofu with pickled wakame and crunchy spicy garnish	6 <b>Ve</b>	11
<b>Chicken Kara-Age</b> 唐揚げ marinated and fried chicken with negi-onion sauce	6	11
<b>Tofu Kara-Age</b> 豆腐の唐揚げ marinated and fried tofu with negi-ginger sauce	6 <b>Ve</b>	11
<b>Yasai-Ten</b> 野菜の天ぷら vegetable tempura	6 <b>Ve</b>	11
<b>Otsukemono</b> 自家製漬物 homemade pickles	3.7 <b>Ve</b>	
<b>Cup-Soup</b> カップスープ dashi in a cup	3.7 <b>Vo</b>	
<b>Rice</b> ご飯 plain rice	3.7 <b>Ve</b>	

## Ice Cream

<b>Ice Cream Sandwich</b> アイスクリームサンド	6.8
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## Breakfast Udon

Hot 🍲  
Cold ❄️

<b>Kake</b> かけ plain udon with fish dashi or vegan dashi	<b>9.2</b> <b>Vo</b>	🍲 ❄️
<b>Kama-Tama</b> 釜玉 raw egg and hot udon	<b>9.5</b> <b>V</b>	🍲
<b>Triple Pickle</b> 漬け漬け (no broth) pickled beetroot, soy chillies and pickled wakame	<b>11.8</b> <b>Ve</b>	🍲 ❄️
<b>Kama-Tama English</b> 釜玉イングリッシュ raw egg and hot udon with bacon and butter soy mushrooms	<b>14</b>	🍲
<b>Kaiso Classic</b> 海藻 mixed seaweeds	<b>15</b> <b>Ve</b>	🍲 ❄️
<b>Miso Classic</b> 豚汁 pork and ginger miso soup with seasonal geens	<b>15</b>	🍲



## Breakfast Rice

<b>Neba-Neba-Breakfast</b> ねばねばごはん natto, pickled seaweed, pickled okra and onsen tamago on rice, served with cup-soup	<b>12.6</b> <b>V</b>
<b>English Breakfast</b> イングリッシュごはん bacon, onsen tamago and butter soy mushrooms on rice, served with cup-soup	<b>15</b>
<b>Miso Breakfast</b> 豚汁ごはん pork and ginger miso soup, rice and pickles	<b>15</b>
<b>Japanese Breakfast</b> 焼き魚ごはん grilled fish, pickles and rice, served with cup-soup	<b>15.5</b>
<b>Rice</b> ご飯 plain rice	<b>3.7</b> <b>Ve</b>
<b>Cup-Soup</b> カップスープ dashi in a cup	<b>3.7</b> <b>Vo</b>
<b>EXTRA TOPPINGS</b>	
<b>Natto</b> 納豆 fermented soy beans	<b>3.6</b> <b>Ve</b>
<b>Wakame</b> わかめ wakame seaweed	<b>3.5</b> <b>Ve</b>
<b>Tamago</b> 温泉卵 poached egg	<b>3.2</b> <b>V</b>

# Drinks

## HOT

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### Filter Coffee

(until 12 noon)

**3.4** Cup

### Kukicha

roasted green tea

**3.2** Cup

### Sobacha

buckwheat tea

**3.2** Cup

### Hot Ginger

**3.9** Cup

## COLD

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### Iced Barley Tea

**2.8** 250ml

### Coca Cola

Diet Coke

**3.2** 330ml

### Apple Juice

**4** 250ml

### Lemonade

**3.5** 250ml

## BEER

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### Asahi Beer

**3.8 · 6.8** half · pint  
5.2%abv

### Kernel Table Beer

**7.8** 500ml . ~3%abv

## SAKE

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### Ozeki One Cup-Mini

**8.6** 100ml . 14.2%abv

### Kappa Cup

**13.4** 200ml . 14%abv

### Funaguchi

Kikusui

**18.5** 200ml . 19%abv

### Chiyomusubi Oyaji

Gokuraku Jungin

**22** 180ml . 16%abv

### Chiyomusubi

Kitaro Jungin

**22** 180ml . 16.5%abv

## WINE

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### Red/White/Orange

organic italian wine

2 x 125ml . ~13%abv

**12**

## COCKTAIL

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### Negroni

Black Lines

**12** 100ml . 18.1%abv

### Spicy Margarita

Black Lines

**12** 100ml . 12.7%abv

## UMESHU

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### Choya Umeshu

**12** 50ml . 17%abv

### Sayuri Umeshu

**22** 160ml . 13%abv

