どうぞごゆっくり!

ENJOY!

フードメニュー
Food Menu

Branch menu may differ, please see individual branch pages for full menus!



OUR STORY

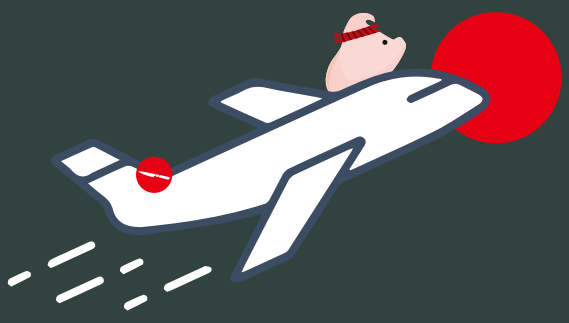


Maki & Ramen was founded by

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









scan to learn more

湯

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 availlable.



麺

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.



鮮

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.



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.

13.5



🔥🔥 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.

13.5



★ 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.

15.9



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.

12.9

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.

14.9

🔥 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.

12.9

All of our ramens can be made gluten free and veggie! Ask your server for any questions.



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.

12.9

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.

13.5



ビーガン担々 V

TAN TAN

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

12.9



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.

12.9



🔥🔥 ビーガン地獄ラーメン V

HELL RAMEN

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

13.5

ビーガン豚骨 V

TONKOTSU

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

12.9

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?

Your Journey, Our Bowl!



SIDES



海老天
PRAWN TEMPURA
Tempura battered prawns served with homemade dipping sauce.
10.9



唐揚げ
CHICKEN MAYO KARAAGE
Japanese fried chicken served with togarashi mayo.
6.4



野菜餃子
VEG GYOZA
Pan fried vegetable gyoza delicately balanced flavour.
6.4



餃子
CHICKEN GYOZA
Pan fried delicious chicken gyoza. Perfect for sharing.
6.4



たこ焼き
TAKOYAKI
Fried Octopus dough balls garnished with homemade sauce and sprinkles of bonito flakes.
6.9



海藻サラダ (V)
KAISOU SALAD
Seaweed salad full of tangy and explosive flavours.
3.8



キムチ (V)
KIMCHI
Spicy and sour fermented cabbage and other veg! The perfect add onto any ramen or sushi.
3.5



枝豆 (V)
EDAMAME
Lightly blanched soybeans topped with salt for flavour.
3.9

かぼちゃコロッケ
PUMPKIN CROQUETTES
Two perfectly fried pumpkin croquettes (Kabocha Korokke). Vegan option also available
6.4

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!
2.5

ピリ辛照り焼きチキン
SPICY CHICKEN TERIYAKI
Fried Karaage chicken coated in a sweet and spicy teriyaki sauce.
6.4

BAO BUNS



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.

6.9



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!

6.9



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!

6.9



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.

6.9

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

DONBURI



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.
12.9



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.
12.9



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.
12.9



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.
12.9

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

YAKISOBA

鶏の焼きそば
CHICKEN YAKISOBA
Stir fried noodles topped with crispy chicken karaage, served with sweet yakisoba sauce.
13.9





焼豚焼きそば
CHASHU YAKISOBA
Stir fried noodles topped with sliced chashu and vegetables, served with sweet yakisoba sauce.
13.9



野菜焼きそば V
YASAI TOFU YAKISOBA
Stir fried noodles topped with fresh vegetables and tofu, served with sweet yakisoba sauce.
12.9

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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.
14.4



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.
14.4



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.
14.4



サーモンアボカド裏巻き
SALMON AVOCADO ROLL
Classic - avocado and salmon filled roll topped with seasame.
8.8





野菜太巻き Ⓥ
VEGETARIAN ROLL
Vegan friendly - this roll contains avocado, cucumber and inari tofu.
9.3



カリフォルニアロール
CALIFORNIA ROLL
Crab stick, avocado, tamago and massago are paired in this roll.
9.8



ピリ辛マグロ裏巻き
SPICY TUNA ROLL
Spicy tuna and cucumber for freshness makes for and eruption of flavour.
10.9



レインボーロール
RAINBOW ROLL
Uramaki topped with salmon, tuna, sea bream and avocado. Filled with avocado and cucumber
14.4



サーモン照り焼き
SALMON TERIYAKI ROLL
Grilled Scottish salmon tips this avocado and cucumber filled roll. Drizzle of teriyaki for sweetness.
9.8



東京裏巻き
TOKYO ROLL
Deep fried chicken katsu uramaki with cucumber, topped with sesame seeds.
9.8

HOSOMAKI



マグロ細巻き
RED TUNA HOSOMAKI
4.9



ピリ辛マグロ細巻き
SPICY TUNA HOSOMAKI
5.8



サーモン細巻き
SALMON HOSOMAKI
4.9



アボカド細巻き Ⓥ
AVOCADO HOSOMAKI
4.6

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
4.9



タイ
SEA BREAM
4.9



エビ
PRAWN
4.9



タコ
OCTOPUS
4.9



イカ
SQUID
4.9



マグロ
RED TUNA
4.9



ホッキ貝
SURF CLAM
4.9



いなり
INARI
(fried tofu)
3.9



玉子
TAMAGO
(sweet omelet)
4.4



帆立
SCALLOP
7.2

GRILLED NIGIRI



サーモン
SALMON
5.2



エビ
PRAWN
5.2



ウナギ
EEL
7.5



帆立
SCALLOP
7.2



ステーキたたき
STEAK TATAKI
7.6

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 empharises 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
12.9



サーモン
SALMON
6.9



タコ
OCTOPUS
6.5



ホッキ貝
SURF CLAM
6.9



タイ
SEA BREAM
6.5



マグロ
RED TUNA
7.5



イカ
SQUID
6.9

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SUSHI SETS



日替わりセット
TODAY'S SELECTION
3pcs Selected Nigiri
3pcs Selected Sashimi
4pcs Salmon Avocado Roll
Kaisou Salad
15.4



グリル寿司セット
GRILLED SUSHI SET
2pcs Grilled Salmon Nigiri
2pcs Grilled Surf Clam Nigiri
3pcs Grilled Prawn Nigiri
15.4



サーモンセット
SALMON SET
3pcs Salmon Nigiri
3 Slices of Salmon Sashimi
4pcs Salmon & Avocado Roll
13.9



野菜寿司セット
YASAI SET
2pcs Tamago Nigiri
2pcs Inari Nigiri
1 Yasai Temaki
1 Kaisou Salad
13.9



ドラゴンセット
DRAGON SET
1 Green Dragon Roll
2pcs Prawn Tempura
2pcs Grilled Prawn Nigiri
21.5

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DESSERTS



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

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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
Stay Tuned!

ST JAMES' QUARTER
St James Square, Quarter, Edinburgh EH1 3AD

AWARDS

ST JAMES QUARTER

SM news UK ENTERPRISE AWARDS

MOLSON COORS beverage company

SCOTLANDS BUSINESS AWARDS

SPICE

THE SCOTTISH ASIAN FOOD AWARDS 2018 WINNER

ASIAN RESTAURANT AWARDS 2022

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!