どうぞごゆっくり!

Your Journey, Our Bowl!



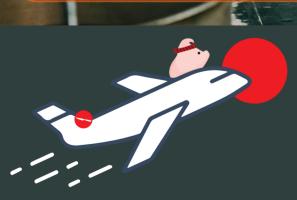


Maki & Ramen was founded by

Teddy Le

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.

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Teddy Lee Maki & Ramen

scan to earn 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 availlable.





Noodles

Our ramen noodles are homemade! 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.











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.

14.5



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.

13.9



Our signature hell broth topped with grilled salmon, prawns and squid!

16.9

🔥 🔥 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.

14.5







Chicken karaage on a bed of homemade noodles, paired with a lightly spiced miso broth unlocking the power of umami.

13.9



Sesame infused tonkotsu broth, served with diced pork, chilli oil, pak choi, cucumber, spring onion and a marinated half ramen egg.

14.5



Creamy, hearty curry based broth paired with tataki steak - cooked rare. Topped with a marinated half ramen egg. Mildly spicy. Halal option on request.

16.9

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Homemade condíments made to spice MR dishes. Would you like it hot and spicy?

EXTRA CHASHU 3.5 EXTRA CHICKEN 3.5 KAEDAMA (extra noodles) 3.5 EXTRA HALF EGG 1.2 HELL SAUCE 1.2 **EXTRA BEEF** 5







イカ天 **TEMPURA SQUID** Tempura battered squid served with our homemade dipping sauce. 10.9



餃子 **GYOZA** Pan fried delicious chicken gyoza. Choose from Chicken or Veggie! 6.9



ピリ辛照り焼きチキン

7.5

たこ焼き ΤΑΚΟΥΑΚΙ Fried Octopus dough balls garnished with homemade sauce and sprinkles of bonito flakes. 7.5



海藻サラダ 📎 KAISOU SALAD Seaweed salad full of tangy and explosive flavours. 4.5



かぼちゃコロッケ PUMPKIN

CROC



キムチ V КІМСНІ

Spicy and sour fermented cabbage and other veg! The perfect add onto any ramen or sushi.

4.5





枝豆 V EDAMAME Lightly blanched soybeans topped with salt for flavour. 4.5



7.5



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. 13.9 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.

13.9



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.

13.9

Japanese curry rich, creamy and fragrant flavourful sauce slightly spiced to create umami taste served with pearl rice.

> Served with Miso Soup

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. 13.9

Kimchi	4.5
Half Boiled Egg	1.2
Extra Boiled Rice	3



MAKI



BLACK DRAGON ROLL

Eel Tempura with teriyaki sauce inside a

seaweed bound roll with cucumber.

14.9

グリーンドラゴンロール GREEN DRAGON ROLL

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



タイガーロール

TIGER ROLL Prawn tempura and cucumber filling, topped with (freshly) grilled eel, masago and teriyaki sauce. 15.5

All of our sushí ís halal fríendly!



サーモン照り焼き SALMON TERIYAKI ROLL

Grilled salmon tops this avocado and cucumber filled roll. Drizzled with teriyaki for sweetness. 10.9







ピリ辛マグロ裏巻き SPICY TUNA ROLL Spicy tuna and cucumber for freshness makes for

an eruption of flavour. 10.9





Classic - avocado and salmon filled roll topped with sesame. 8.9



パンプキンロール VEGAN PUMPKIN () ROLL

Pumpkin croquette filled with avocado, topped with finely cut avocado, vegan mayo and spring onion 10.9





avocado, cucumber and inari tofu. 9.8



レインボーロール RAINBOW ROLL

Uramaki topped with salmon, tuna, sea bream and avocado. Filled with avocado and cucumber. 11.9



TOKYO ROLL Deep fried chicken katsu uramaki with cucumber, topped with sesame seeds. 10.9



ヴィーガン東京ロール VEGAN TOKYO V ROLL

Vegan Chicken filled with cucumber. Topped with vegan mayo and spring onion. Drizzled of sweet chilli sauce. 10.9

^{細巻き} HOSOMAKI		
SALMON	5.5	
RED TUNA	5.5	
SPICY TUNA	5.8	
AVOCADO	5	
CUCUMBER	5	

4.5

PLAIN



2 Pieces





Paírs great with sake: Traditional alcoholic beverages made of fermented rice served hot, cold or room temperature. The perfect partner to sushi as it heightens the umami. Enhances taste and emphasises rich and savoury elements. KANPA!!



3 Slices of Red Tuna Sashimi 3 Slices of Salmon Sashimi 3 Slices of Sea Bream Sashimi 14.5



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



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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



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!





NICOLSON 80 Nicolson St, Newington, Edinburgh EH8 9EW



LEITH 37 Leith St, Edinburgh EH1 3AT



ST JAMES' QUARTER

1.35 St James' Quarter, Edinburgh, EH1 3AD

GLASGOW BATH ST 21 Bath St, Glasgow G2 1HW





11 York St, Manchester, M2 2AW



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SUSHI & NOODLE BAR 寿司とラーメン

For allergen information, please consult our staff members or check on our website. Please note, we add an optional 10% service charge onto the end of every bill. Please note, all of our fresh chicken and steak dishes are hala!



