

TO START

ぜんまい

OTEMBA CHIPS  **3.50**

CRISPY NOODLES | FURIKAKE

(GLUTEN, SOY, SESAME)

KYURI CUCUMBER  **5.50**

SHIO VINAIGRETTE | SESAME

(SOY, GLUTEN, SESAME)

GYOOOZA $\begin{matrix} 3 \text{ PCS } 6.25 \\ 5 \text{ PCS } 9.95 \\ + 1 \text{ PC } +2.50 \end{matrix}$

OTEMBA

CHICKEN GYOZA | MISO - PONZU BEURRE
BLANC | KIZAMI NORI | CHIVES

(GLUTEN, LACTOSE, SESAME, SOY)

KYOTO

DUCK GYOZA | THAI NAM JIM JAEW |
CORIANDER

(GLUTEN, SESAME, SOY, FISH)

AMSTERDAM

LANGOUSTINE GYOZA | OLD AMSTERDAM

(GLUTEN, SESAME, CELERY, SOY, LACTOSE, SHELLFISH)

OSAKA  

5 VEGETABLES GYOZA | JAPANESE PUMPKIN |
MISO | GINGER | CHILLI

(GLUTEN, SESAME, SOY)

SMALL PLATES

SPICY EDAMAME   **6.95**

SEA SALT | CRISPY CHILLI OIL

(SOY, MUSTARD, SESAME)

KIMCHI FRIES  **9.75**

FRIES | KIMCHI | BLACK SESAME |
SPICY MAYO

(GLUTEN, EGG, SESAME, SOY, MUSTARD)

YAKITORI 2 SKEWERS **9.95**

MISO MAYO | CRISPY CHICKEN SKIN-
FURIKAKE

EXTRA SKEWER

+4.90

(GLUTEN, EGG, SESAME, SOY, MUSTARD)

PRAWN CRACKERS **8.50**

PONZU PRAWNS | WASABI CRACKER | AJI
AMARILLO MAYO | YUZU- HUMMUS

(GLUTEN, SHELLFISH, EGG, SOY, MUSTARD, SESAME)

'SALMON' NIGIRI  **7.95**

CRISPY SUSHI RICE | VEGAN SALMON |
WASABI | VEGAN CAVIAR

(MUSTARD, TRACES OF GLUTEN)

TATSUTA **10.95**

FRIED CHICKEN | CHILLI CHAN'S 'CRISPY'
MAYO | LIME

(GLUTEN, EGG, SESAME, SOY, CELERY, MUSTARD)

TAKOYAKI **9.50**

OKONOMIYAKI SAUCE | KATSUOBUSHI |
KEWPIE MAYO

(GLUTEN, EGG, FISH, SOY, CELERY, MUSTARD, SESAME, MOLLUSKS)

ALLERGIES ALL INGREDIENTS ARE LISTED. HOWEVER, TRACES OF OTHER ALLERGIES CAN OCCUR. OUR MEAT IS NOT HALAL. PLEASE NOTE THAT DEEPPRIED ITEMS MAY BE COOKED IN THE SAME OIL AS OTHER NON- VEGETARIAN INGREDIENTS. WE USE SOYABEAN SOY THAT IS PRODUCED FROM GENETICALLY MODIFIED SOYA. RAMEN IS NOT FULLY GLUTEN FREE EVEN WHEN SERVED WITH GLUTEN FREE NOODLES.

 VEGAN

 VEGA

 SPICY

おつまみ



ラ
ー
メ
ン

RAMEN

TONKOTSU 20.95

PORK BROTH | PORK BELLY | SHIITAKE
| BLACK GARLIC | SPRING ONION | EGG
| NORI

SPICE UP YOUR TONKOTSU WITH SPICY OIL 🌶️ +1.00

(GLUTEN, EGG, FISH, SOY, SESAME, SULPHITE)

TANTANMEN 🌱🌶️ 18.95

CREAMY SESAME - PEANUT BROTH |
GLAZED TOFU | CRISPY CORN | TATSOI
| EGG | NORI

CHEF'S RECOMMENDATIONS | SPICY CHICKEN INSTEAD OF TOFU +1.50

OR PORK BELLY INSTEAD OF TOFU +1.50

VEGAN? 🌱 TELL US!

(GLUTEN, EGG, PEANUT, SESAME, SOY, MUSTARD)

SPICY MISO 🌱🌶️ 18.95

MISO BROTH | GLAZED TOFU | TATSOI |
MENMA | BEAN SPROUTS | EGG | NORI

CHEF'S RECOMMENDATION | SPICY CHICKEN INSTEAD OF TOFU +1.50

PORK BELLY INSTEAD OF TOFU +1.50

HALAL? GET TATSUTA CHICKEN INSTEAD OF TOFU +2.00

VEGAN? 🌱 NOT SPICY? WE GOT YOU!

(GLUTEN, EGG, SESAME, SOY, MUSTARD)

SPECIAL MONTHLY RAMEN 20.95

ASK OUR STAFF FOR THE SPECIAL RAMEN!

ASK FOR ALLERGIES.

GLUTEN 'LIGHT' - SWAP YOUR RAMEN NOODLES FOR GLUTEN FREE NOODLES FOR 1.50. PLEASE NOTE THAT RAMEN IS NOT FULLY GLUTEN FREE EVEN WHEN SERVED WITH GLUTEN FREE NOODLES.

ト
ッ
ピ
ン
グ

PIMP YOUR RAMEN

KIMCHI ON THE SIDE 🌱 3.50

BY OH NA MI

OTEMBA HALF EGG 1.00

MORE THAN JUST A STANDARD NITAMAGO.
CURED IN OUR HOMEMADE SHOYU SAUCE
OVERNIGHT.

MEAT *CHOOSE ANY 3.95

SPICY MINCED CHICKEN / PORK BELLY

VEGGIE 🌱 *CHOOSE ANY 2.50

TOFU / SNOW PEAS / CRISPY CORN /
SHIITAKE

SPICE UP YOUR LIFE

OTEMBA HOMEMADE SPICY OIL 🌶️ 1.00

OTEMBA SUPER SPICE 🌶️🌶️ 1.25

CHILLI CHAN'S CRISPY OIL 🌶️ 1.50

ス
イ
ー
ツ

SWEETS

OTEMBA SOFT SERVE 🌱 4.50

GREEN TEA LIME | BLACK CONE

(GLUTEN, LACTOSE)



APPLE PIE GYOZA 🌱 8.25

GREEN APPLE | RASPBERRY BALSAMIC

(GLUTEN, SULPHITE)

MOCHI YUZU 🌱 4.50

(SOY)

LEMONADE

OTEMBA ORANGE 4.00

CARROT, APPLE &
GINGER

YUZU NOT YUZU 4.00

LEMONGRASS, PEAR &
LIME

ICED TEA

OTEMBA ICE TEA 4.00

BLACK TEA, LIME,
GRAPE, MINT & APPLE

BERRY WHITE 4.00

WHITE TEA, RED
FRUIT & PETALS

SOFT DRINKS

COCA COLA 3.90

COLA ZERO 3.90

TONIC 3.90

GINGER BEER 3.90

GRAPEFRUIT SODA 4.20

WATER

WE DON'T DO REGULAR TAP
WATER. ONLY FILTERED & FRESH
SUSTAINABLE ECO-TAP WATER

35CL / 70CL

STILL / SPARKLING 3.00 / 4.50

UNLIMITED REFILL 0.00 0.00

TEA'S

JASMINE SUPERIOR 3.80

GREEN TEA

GINGER LEMON TEA 3.80

GREEN TEA

BERRY WHITE TEA 3.80

WHITE TEA, RED
FRUIT PETALS

BEERS 0.0%

HEINEKEN 3.90

FRUITY & MILDLY
MALTY | 0.0%

BRAND IPA 4.10

HOPPY & CITRUS,
WITH A VERY SUBLE
BITTERNESS | 0.0%

D
R
I
N
K
S

ド
リ
ン
ク

BEERS ON DRAFT

HEINEKEN 3.40/3.95/7.90

MILD BITTER | 5%

NOORDT X OTEMBA 5.95

BLOND | SMOOTH &
SUBTLE | 6%

BRAND WEIZEN 5.95

TRADITIONAL | FULL-
MALT WHEAT BEER |
YET FRESH IN EVERY
SIP | 5.1%

SEASONAL BEER 5.95

ASK OUR STAFF FOR
THE SEASONAL BEER

BEERS BY THE BOTTLE

ASAHI 5.60

JAPANESE LAGER |
MILD & BITTER | 5%

WHITE WINE



EL CONVERTIDO 6.00 / 30.00

VERDEJO | FRESH &
FRAGRANT | ORGANIC |
MANCHA, SPAIN

BIS BY
BISCAYE 6.50 / 32.50

CHARDONNAY | SOFT &
FRUITY | LANGUEDOC-
ROUSILLON, FRANCE

RED WINE

DEAKIN SERVED COLD. 6.00 / 30.00

PINOT NOIR | SOFT,
OPEN & FRUITY | CLIFFS
| VICTORIA, AUSTRALIA

NESPOLINO 6.50 / 32.50

SANGIOVESE & MERLOT |
SOFT & WELL- BALANCED
| EMILIA ROMAGNA,
ITALY

ROSE

BLUSH 6.00 / 30.00

PINOT GRIGIO | FRESH,
DRY & FRUITY | VENETO,
ITALY



OTEMBA CLASSICS

OTEMBA PALOMA 11.00

MESCAL | GRAPEFRUIT
| LEMON

WHITE NEGRONI 11.00

YUZU GIN |
ELDERFLOWER | SAKE

OO LONG OLD FASHIONED 11.00

TEA INFUSED WHISKEY
| SYRUP | ANGOSTURA

OTEMBA G&T 11.00

OTEMBA GIN | TONIC
| LIME

MUTSU MULE 11.00

OTEMBA VODKA |
GINGER BEER |
ANGOSTURA BITTER

OSAKA SOUR 11.00

OTEMBA LIMONCELLO |
TONIC | LEMON

OTEMBA SPRITZ 11.00

APEROL | TONIC |
ORANGE

SAKE

NOMO NOMO 7.50

FRESH & AROMATIC |
HYOGO | 13.5%
70ml

SILK DELUXE 7.50

MILD, SWEET &
AROMATIC | NIIGATA
| 11%
70ml

TU NE HONJOZO 14.95

MILD & SMOOTH |
KYOTO | 15%
180ml

JUNMAI GINJO 21.00

GOLD EDITION 300ml

REFINED &
EXPRESSIVE | HYOGO
| 14.7%

WHISKEYS

TENJAKU 7.00

BLENDED | YOUNG &
FAIRLY LIGHT |
FRUITY | 48%

NOBUSHI 11.00

BLENDED | SILKY &
SMOOTH | MINT &
EARTHY VANILLA |
40%

NIKKA FROM THE BARREL 15.00

BLENDED | INTENSE &
RICH | 51.4%

OTEMBA

LIQUEUR

OTEMBA YUZU BY MIKUCHI 三口 7.00

YUZU LIQUEUR |
FRESH & LIGHT | A
FAVORITE OF TEAM
OTEMBA | 5%

OTEMBA LIMONCELLO 5.50

ORGANIC & FRESH
WITH A BALANCED
SWEET TONE | 30%

SPARKLING

KIZAKURA 6.70 / 26.80
330ml

YUZU SPARKLING |
KYOTO, JAPAN | 7%

SAKE TASTING

THE BEST TO TRY THEM ALL.

GO FOR AN OTEMBA SAKE TASTING. EXPLORE THE RICH AND NUANCED FLAVOURS OF THIS TRADITIONAL JAPANESE RICE WINE, PROVIDING A UNIQUE CULTURAL INSIGHT INTO JAPAN'S CULINARY HERITAGE. AND REMEMBER, THE KEY IS TO SIP, NOT SLURP.

20.00

MERCH

OTEMBA T-SHIRT 19.00

BE OTEMBA

OTEMBA HOODIE 29.00

INCREDIBLY SOFT
AND COMFY. IN
CREME.

OTEMBA DRINKS

OTEMBA YUZU BY MIKUCHI 三口

YUZU LIQUEUR |
FRESH & LIGHT | A
FAVORITE OF TEAM
OTEMBA | 5%

MIKUCHI JUNMAI

FRESH, LIGHT AND
ACIDIC | KYOTO |
12.4%