

ただ  
**TADA**

RAMEN · YAKITORI · SUSHI · BAR

**SPRING SPECIALS**

**SALMON BELLY**

4.90

*From the Grill*

With Japanese sea salt & miso paste

**SPINACH GOMA-AE (M)**

5.50

*Small Plates*

Blanched spinach & enoki mushrooms dressed in a soba-inspired sesame soy sauce

**CHICKEN KATSU ROLL**

11.90

*Uramaki*

Panko crumbed chicken thigh, seaweed powder & honey mustard sauce

**ABURI SALMON DON**

18.50

*Rice Bowls*

Flame grilled salmon, ikura, Japanese mayonnaise & sesame seeds

**TADA KATSUDON**

15.90

*Rice Bowls*

Panko crumbed cutlet served with scrambled eggs, pan fried onions, tonkatsu sauce, dried seaweed & spring onions. Choose between chicken thigh or pork chop

**CHICKEN UDON SOUP**

14.50

*Ramen*

Thick noodles in a rich soy broth topped with pan fried chicken thigh, spring onion, narutomaki (fish cake) & seaweed

**PRAWN TEMPURA UDON SOUP**

15.50

*Ramen*

Thick noodles in a rich soy broth topped with king prawn tempura, crab stick, spring onion, narutomaki (fish cake) & seaweed

ただ  
**TADA**

RAMEN · YAKITORI · SUSHI · BAR

**SPRING SPECIALS**

**DRINKS**



**SAKURA PALOMA**

Jose Cuervo tequila, sakura liqueur, grapefruit, agave, pressed lime & soda

10.90



**BASIL BLOSSOM**

Haku vodka, sakura liqueur, basil, pressed lemon, sugar syrup & soda

10.90



**YUZU SAKE COLLINS**

Ukiyo yuzu gin, house sake, pressed yuzu, cucumber & sugar syrup

10.90



**PEACH PAKUCHI MARGARITA**

Jose Cuervo blanco tequila, Yamanashi white peach liqueur, coriander, pressed lime & agave

10.90



**HONEY BASIL FIZZ**

**Mocktail**

Strawberries, honey, basil, pressed lemon & sugar syrup

6.50

**DESSERTS**

**CHERRY OGURA BROWNIE (M)**

Chocolate fudge brownie topped with ogura (red bean paste) ice cream & cherry sauce

8.50