



IPPUKU TEA  
HOUSE

Welcome!

Yokoso!

ようこそ。

We are an independent café & restaurant. As well as having coffees and cakes on offer we also offer fresh homemade Japanese style food and drink.



Ippuku Tea House is an extension of our tea company Ippuku Tea.



We want to share what we love about Japan with everyone, starting in York!  
Please like us on our Facebook page & keep updated with upcoming events from language, games and crafts to food & drink

All menu items are gluten free except Gyoza, some salad dressings and a few other items.  
(which are indicated or come with GF option)

Please let staff know your allergy or dietary requirements just in case!



Thank you

Arigato Gozaimasu

ありがとうございます





## Winter Specials



### **Doria** (rice gratin) - vegan option available

£ 11.50

Seasoned rice base, topped with mixed veg and your choice of ingredient, finished with a béchamel sauce and grated cheese. Served with miso soup and side salad.

Choice of Beef, Chicken, or Japanese mushrooms (for vegan, vegan cheese is available)

### **Niku Jaga** ( Japanese Beef Stew)

£7.50 \*Set £11.80

Sirloin Beef, onions, potato, carrots and shirataki noodles stewed in sweetened soy sauce.

We can say it is one of the most popular homemade meals in Japan. The origin is said that a Japanese naval admiral, Togo Heihachiro who studied naval science in Portsmouth and enjoyed British beef stew. After going back to Japan, he asked his chef in his ship to cook it. As the chef didn't really know beef stew, it ended up as Niku Jaga using Japanese ingredients. Niku means meat and jaga is a shortened word of jagaimo which means potato in Japanese. Does the name of the dish has a familer for British people, a famous Rolling Stone?

### **Tofu Jaga** (Thin Fried Tofu Stew - vegan)

£6.20 \*Set £10.50

Vegan version of Niku Jaga. Thin Fried Tofu (Abura-age), onions, potato, carrots and shirataki noodles in sweetened soy sauce.

### **Simmered Miso Mackerel** (Saba no Miso Ni)

£7.80 \*Set £12.85

Mackerel simmered in miso, ginger, sake, mirin and soy sauce. We can perhaps say this is the most popular dish of Mackerel in Japan. This flavorur goes well with rice. Saba bien!

\*Served with a bowl of hot rice, miso soup, veg dish & pickles



## Small Dishes

- Vegan -



Steamed Rice	£ 2.50
Edamame	£ 2.75
Miso Soup	£ 2.50
Homemade Pickles	£ 1.80

**Natto (Fermented Soybeans)** (comes with non-vegetarian dashi sachet) £ 2.40  
powerful smell, strong flavour & ...interesting texture, it is Japan's Love or Hate dish!

**Yaki Onigiri** (seasoned grilled rice ball) £ 2.40  
Seasoned with soy sauce and mirin and sesame oil and grilled on a pan

**Aubergine and Sesame dish** £ 4.20  
Steamed aubergine with soy sauce, ginger & sesame oil dressing

**Miso Aubergine (Nasu Dengaku)** £ 4.50  
Aubergine with homemade miso based sauce

**Chickpea Teriyaki x 2 skewers** £ 4.50  
Chickpea balls & spring onions pan fried on skewers & finished in teriyaki sauce

**Mapo Tofu** (Not GF - GF vegetarian option available + £0.50) £ 6.80  
Minced soy, tofu & spring onions cooked in red chili & miso paste with a hint of sansho pepper

**Vegan Grilled cheese** £ 6.40  
Grilled cheese with miso sweet potato in the baked seasoned rice sandwich

**Vegetable Gyoza 6 pieces** (Not GF) £ 5.50

- Vegetarian -

**Chahan (Egg Fried Rice)** vegan option available £ 4.80  
\*We use vegetable stock now!

- Meat option -

**Chicken Gyoza 6 pieces** (Not GF) £ 5.50

**Pork Gyoza 6 pieces** (Not GF) £ 5.50

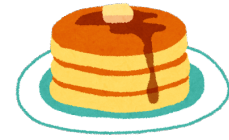
**Pork Belly** £ 7.20

**Teriyaki Chicken** £ 6.50

**Yakitori** -Two Chicken Skewers (Not GF) £ 4.50  
Yaki means "grill" and Tori means "chicken", so yakitori means grilled chicken



## Brunch



**Avocado Smash** (available until 1pm) £ 8.75  
- Whole Avocado mixed with Japanese Seven Pepper on top of our crusty homemade toast with smoked salmon & a sliced boiled egg, garnished with Japanese Mayonnaise.  
- Or Vegan Option – topped instead with sliced teriyaki seared tofu & vegan mayo

**Pancake (ホットケーキ)** - available all day - single pancake for £ 5.95  
(Vegan and non dairy option available) double stack for £ 7.95  
Japanese-style thick and fluffy pancake. Comes with butter and maple syrup  
Add Fresh Fruit & Whipped Cream + £ 2.50  
Add Matcha Ice-cream & Anko (sweet adzuki bean paste) + £ 2.95  
Make it matcha flavoured (green pancake) + £1.50 for single and £2.50 for double stack

## Light Lunch/Snacks



Available until 6pm:

**Onigiri and Miso Soup** £ 5.95  
2 onigiri (rice ball) with your choice of filling alongside miso soup.  
Please choose from: tuna-mayo, teriyaki mayo chicken, avocado, smoked salmon, homemade gravlax (cured salmon) or umeboshi (sour plum, vegan). Served with miso soup

**Sushi Sandwich** £ 7.50  
Nori wrapped sushi rice into the style of a sandwich with a fillings of you choice alongside crunchy salad. Please choose one of the following fillings:  
tuna-mayo, smoked salmon, homemade gravlax (cured salmon) or avocado (vegan)

## Signature Dishes



**Omu-rice** (Vegetarian option available) £ 8.80  
Folded omelette filled with rice, mushrooms, minced beef & onion in a tomato sauce.  
Served with a side salad

**Sushi Bowl Special** (vegan option available) £11.50  
Sushi rice (seasoned rice) topped with edamame & half an avocado  
Choose from toppings of home-cured gravlax (cured salmon), smoked salmon, tuna mayo or mixed veg. Served with side salad or miso soup (please indicate when ordering)

**Japanese Style Vegetable Curry** £10.80  
(Vegan but Not GF) (GF option available but only as vegetarian +50p)  
Japanese curry inspired by the visiting British Navy. Thicker than the typical British-style curry & accompanied by our sticky steamed rice. Made from scratch, not a curry cube insight!  
Includes aubergine, courgette, onions, tomatoes & soy mince cooked in our own curry paste

Add: Tofu £1.50 shimeji mushroom £2.00, Chicken or Pork £2.00, Beef £2.50  
Onsen tamago (Hot Spring style egg, soft and creamy, similar to poached egg) £1.50



## Donburi

one of the following on top of a big bowl of rice

**Tamago Don** £ 6.80

Japanese style loose-omelette made with a light \*fish stock sauce and onions  
This is a popular lunch option in Japan!

**Mushroom and Carrot don (vegan)** £ 7.80

Enoki and Shimeji mushrooms with thin cut carrot cooked in a light Japanese sauce

**Teri Mayo Tofu Don (GF & vegan mayo option available)** £ 8.50

Tofu Pan-fried in potato starch & sesame oil with fresh tomatoes, spring onions & topped with Japanese mayonnaise

**Teri Mayo Chicken Don (GF option available)** £ 8.95

Chopped Teriyaki chicken with Japanese Mayonnaise and shredded seaweed

**Gyu don (Sirloin Beef)** £10.45

Thin cut sirloin beef cooked with onion in a light fish stock and soy sauce



**Donburi Offer!! - Add Miso Soup for £1.80**



**Add Extra to Donburi**

**Extra Egg (for Tamago Don)** £1.00 **Fried Egg** £1.20

**Onsen Tamago** (Hot Spring style egg; soft and creamy, similar to poached egg) £1.50

**Tofu or Enoki mushroom** £1.50, **Chicken, Pork or Chorizo** £2.00, **Beef** £2.50

- Recommendation -

**Tamago Don:** Chicken, Pork, Beef, or especially Chorizo

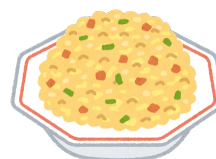
**Mushroom Carrot Don:** Tofu, Fried Egg or Onsen tamago

**Teri Mayo Chicken Don:** Onsen Tamago

**Gyu Don:** Fried Egg, Onsen Tamago, Enoki Mushroom, Chorizo or extra Beef



**Chahan Deal**



**Gyoza (Chicken / Pork / Vegetable) & Chahan (Egg Fried Rice\*)** £ 9.50

We use konbudashi (kelp) stock now for Chahan, so vegetarian dish \*Can be vegan



## Set Meal

one of the following served with a bowl of hot rice, miso soup, veg dish & pickles

**Gyoza Set** (Vegan option available, Not GF) £10.50  
Dumplings steamed & then fried one side in sesame oil until crispy  
Choice of: chicken / pork / vegetable (vegan)

**Teriyaki Tofu Set** (Vegan) £10.80  
Tofu Pan-fried in potato starch and sesame oil with fresh tomatoes & spring onions

**Mapo Tofu Set** (Vegan, Not GF) (GF vegetarian option available + £0.50) £11.95  
This dish became one of the most popular Chinese dishes in Japan. Usually made with minced pork (we use minced soya instead), tofu & spring onion cooked in red chili & miso paste; not as spicy as the original Szechuan dish!

**Ginger Tofu Set** (Vegan) £10.75  
Tofu Pan-fried in potato starch cooked with ginger, sesame, soy sauce & mirin with onions

**Shouga Yaki Set** (Ginger Pork) £12.50  
Thin cut pork loin marinated in ginger, soy sauce & mirin. One of the most popular pork dishes in Japan. Shouga means ginger in Japanese.

**Pork Belly Set** (Buta no kakuni) £13.50  
Slow cooked pork belly with Caramelized soy-ginger sauce

**Teriyaki Chicken Set** £12.50  
Tender chicken thigh cooked in teriyaki sauce

**Miso Mayo Pork Set** £12.50  
Thin cut pork and Japanese Mushrooms cooked with house blend miso mayo sauce

**Miso Mayo Tofu Set** (Vegan option available) £11.75  
Tofu Pan-fried in potato starch and Japanese mushrooms cooked with miso mayo sauce

**Miso Mayo Salmon** £15.50  
Back to the menu for this winter again!  
Fried Skin-on Salmon marinated with miso mayo paste, slices of onion and Japanese mushrooms (*Please Note*) *This dish takes more time than other dishes!*

Add Onsen Tamago (Hot Spring style egg, soft and creamy, similar to poached egg) £1.50



## Sweets



### Parfait Selection

Parfait (or as we know Ice-cream Sundae) is a popular dessert in Japan. Each parfait comes with 2 scoops, homemade syrup, crunchy cereal, whipped cream, anko (sweet adzuki bean paste), mochi (Japanese traditional soft rice cake), sweets/biscuits/fresh fruit depending on your choice of the following:

- Well Matched Matcha & White Chocolate Ice-cream Parfait** £7.95  
Includes matcha syrup & matcha Japanese style biscuits
- Fruity Strawberry Ice-cream & White Peach Parfait** (Vegan option available) £7.50  
Includes strawberry syrup, fresh fruit & Japanese style biscuit
- Tropical Kiwi & Mango Sorbet Parfait** (Vegan) £7.50  
Comes with soy whip cream, mango syrup & fresh fruit
- Indulgent Chocolate & Salted Caramel** £7.50  
Includes salted caramel syrup, chocolate & Japanese style biscuit
- Mochi Ice Cream x 2 pieces (Limited Stock)** £2.40  
Inside of soft rice cake, there is ice cream, so the texture is very soft!  
Chocie of: Matcha, Black Sesame, Mango

**Our Ice cream and Sorbet are made by a local ice cream producer.  
Ippuku Tea's Matcha is used for matcha ice cream.**

- Ice Cream** 1 scoop £ 1.95  
2 scoops £ 3.60  
**Choose from:** Matcha, White chocolate, Chocolate, Strawberry, Salted Caramel or Vanilla
- Sorbet** 1 scoop £ 1.95  
2 scoops £ 3.60  
**Choose from:** White peach, Kiwi or Mango

*Today's **Cake** selections are at the front, please ask a member of staff.*

