

A top-down view of a bowl of ramen. The bowl is white with a light blue rim. The ramen consists of a light-colored, frothy broth, thin white noodles, a slice of chashu pork, a soft-boiled egg, and various toppings including green onions, black and white sesame seeds, and a drizzle of red sauce. Two wooden chopsticks are placed diagonally across the bowl. The background is a solid red surface.

SUPAYA RAMEN



Get set for the finest 'traditionally inauthentic' ramen London has ever seen.

Supa Ya Ramen, the underground, cult ramen supper club, is looking to launch their next permanent site.

Following a series of knockout pop-ups, sell-out supper-clubs and dinners, 2020 saw Supa Ya Ramen finally establish their first restaurant, on Hackney Road. Over a summer of sell-out "bubble bookings" Supa Ya established itself as the best, most exciting ramen shop in London.



The intimate restaurant, with only 8 covers served up a completely unique menu of signature new-wave bowls, showcasing some unexpected ingredients and bold flavour combos, brought to life by head chef Luke Findlay.

Findlay developed the Supa Ya Ramen concept following his culinary career with some of London's top restaurants, including work at The Hand & Flowers, NOPI, development chef at Patty & Bun, and Head Chef at Berber & Q in Spitalfields. After spotting a gap in the market, the demand for damn decent ramen was heard and Supa Ya Ramen was born.

The Supa Ya story began in Findlay's home in Hackney, serving guests his experimental take on traditional ramen during the weekly supper club hosted in his kitchen. Their successful launch onto London's dining scene was followed by a line-up of sell-out pop-ups, collaborations and take-overs.

Supa Ya is now looking for it's next, larger home. Ideally one where we can seat people in a COVID secure way, and use Deliveroo and Uber Eats to get our food to as many people as possible.





SAMPLE MENU

Fried cabbage and cheese, sesame miso, house chilli paste, crispy garlic, fudgy egg.

Smoked bacon, morel and truffle mapo tofu, soft egg.

House pastrami,, miso, chilli paste, hot mustard, Supa Ya pickles, fudgy egg.

Braised mussels, hot pepper sausage, iberico pork fat, crispy chilli and ginger oil, green onions.

Smoked pork jowl, brown crab, chicken fat, green onions, cascobel chilli oil.

**SŪPA YA
RAMEN**

Bowls

all bowls
£15

**Roast Chicken &
Buttered Corn**
chicken soup, smoked miso & sesame,
bacon fat, buttered chilli corn, roast
chicken, green onions, cured egg.

Salt Beef & Pickles
chicken soup, smoked bacon fat,
ponzu soy, house chilli paste, salt
beef, Supa Ya pickles, green onions,
cured egg.

**Roast Celeriac &
Fried Garlic (V)**
root veg & sea salt soup, charred



Supa Ya Ramen are curious about all fun locations in North and East London for 300 to 1,000 sq ft on one floor with an open kitchen.

Please call Richard Wassell to talk through any ideas.

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Roast Celery
Fried Egg
cured egg,
beef, Supu Ya house pickles, green onions,
chicken soup, smoked bacon fat,
ponzu soy, house chilli paste, salt
Salt Beef & Pickles
chicken, green onions, cured
buttered corn
chicken soup, smoked
bacon fat, buttered
chicken, green onions,
cured egg,
beef, Supu Ya house
pickles, green onions,
chicken soup, smoked
bacon fat, ponzu soy,
house chilli paste, salt