

# Light



**HOT**

- Tomato \$18
- Showa \$17.5
- Lime \$17
- Chicken \$17

**COLD**

- Salmon \$19
- Karaage \$17.5
- Seafood \$21
- Japanese \$17.5

*Sauce choice:*  
Sweet Soy  
Chilli Miso  
Sesame

## HALF RAMEN SET \$16



Come with Salad

*Ramen choice:*  
Tonkotsu / Tomato  
Champon / Chilli Miso

*Side dish choice:*  
Fresh Salmon /  
Fried Chicken / Gyoza

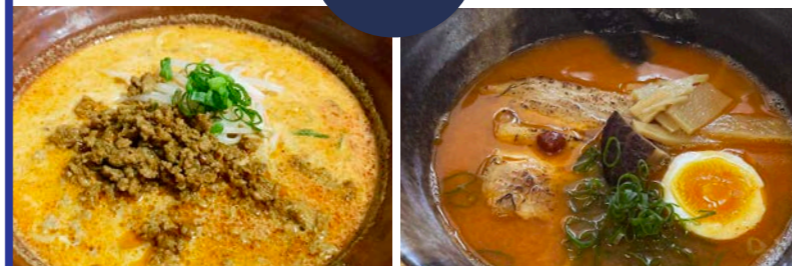
# Rich



Tonkotsu Deluxe \$17.5

Champon \$18.5

**POPULAR**



Tan Tan Men \$17.5

Chilli Miso Deluxe \$18



Prawn & Pork \$19

Prawn & Seafood \$19.8



Cha Sui Pork \$18

White Sesame Miso \$17.5



Spicy \$18

All broths are cooked with care and great efforts are made to create a subtle umami flavour. The pork broth is cooked for well more than 3 hours with secret seasonings. The seafood broth is made using finely ground home made oven grilled lobster stock

# Vegetarian



**HOT**  
\$15.5

Vegetable  
Ramen

**COLD**  
\$17.5



Edamame  
(Boiled Soy Beans)  
\$6



Age Dashi Tofu  
(Deep Fried Tofu)  
4pc \$11

## Add-ons

with any Noodle or Rice dish



Gyoza 3pc \$4.2  
(Pan Fried /Deep Fried)

Karaage  
2pc \$4

Oyster+Calamari  
3pc \$5

Age dashi Tofu+  
Calamari  
\$4.2

Miso  
Soup  
\$1.8

Mini Salmon  
Don  
\$6.5

Mini Pork  
Cha-Sui Don  
\$5.5

# Hearty

## BENTO

-LUNCH PLATE-

Rice, Salad &  
Chicken Wing  
*and*  
your choice of:



- Tonkatsu (Pork Cutlet) \$17
- Sasami Age (Chicken Tenderloin Cutlet) \$17
- Chicken Teriyaki \$17
- Ebi Fry (Crumbed Prawns) \$19
- Sautéed Salmon \$16.5
- Wagyu Beef \$19.5
- Kara-age (Japanese Fried Chicken) \$16.5

## DON -RICE BOWL-

Add \$2 for the large size



Wagyu Beef \$19

Aburi Salmon \$17.5



Pork Cha Sui \$15.5

Fresh Salmon \$16.5

Ginger Pork \$18.5

## WAGYU BEEF CURRY



- Plain \$16
  - Katsu (Pork Cutlet) on top \$23
  - Kara-age (Fried Chicken) on top \$22
  - Boiled Egg on top \$19
  - Ebi Fry (Crumbed Prawns) on top \$24
  - Sasami Age (Fried Chicken Tenderloin) on top \$22
- Add \$2 for the large size

## CUSTOMISE YOUR RAMEN

### Topping

- 1/2 Egg \$2
- Shallot \$1.5
- Shiitake Mushroom \$2
- Black Fungi \$2
- Crushed Garlic \$1.5
- Prawn \$7.5
- Green Cabbage \$2.5
- Cha Sui (Grilled pork) \$3

### Flavour

- Yuzu (Japanese Citrus) \$1.5
- Garlic Oil \$1.2
- Extra Spicy \$1.2

## GLUTEN FREE NOODLE



- Full serve : add \$4
- Large serve : add \$9

## KAE DAMA (extra noodles)

- Handama (half serve) \$2
- Zendama (full serve) \$3.5



# Kids



Tonkotsu Ramen  
\$8.5



Fried Chicken Rice Bowl  
\$8.5



Pork Char Sui Rice Bowl  
\$8



Curry Rice  
\$8



Gyoza  
(Pan Fried /Deep Fried)  
3pc \$5



Karage  
3pc \$5



Vanilla  
Ice Cream  
\$3.5

# A-La-Carte



Gyoza (Pan Fried / Deep Fried)  
5pc \$9 / 10pc \$17



Karage  
(Deep Fried Chicken)  
4pc \$9.5 / 6pc \$12.5



Rice \$3.5  
Miso Soup \$3



- Sesame & Soy -  
3pc \$8.5 / 6pc \$16



- Japanese Traditional  
Sweet Soy & Pepper -  
3pc \$9.5 / 6pc \$17

# Drinks



Matcha Latte  
w Matcha Ice  
Cream  
\$8.5



Coconut Water  
w Coconut Jelly  
& Sorbet  
\$8.5



Home Made  
Ginger ale  
Honey Lemon  
\$8



Iced Coffee w  
Coffee Jelly &  
Choc Ice Cream  
\$8.5



Ramune  
Soda \$6



Cola Float w Vanilla Ice Cream \$5.5

Orange Float w Vanilla Ice Cream \$5.5

Iced Macha Latte Float w Vanilla Ice Cream \$7

Iced Ryokucha (Japanese Tea) \$3

Iced Tea (English Breakfast / Earl Grey) \$4.5

Iced Matcha Latte \$5.5

Iced Long Black \$4.5

Iced Latte \$5.5

Iced Chocolate \$6.5

Iced Mocha \$6.5

Iced Coffee w cream & ice cream \$6.5

Coke / Zero / Lemonade \$3.5

Apple / Orange Juice \$3.5

Pink Lemonade \$4

Mineral Soda Water \$4

Coconut Water \$4

Mount Franklin \$4

Lemon, Lime Bitter \$4.5

Bundaberg \$4.8

## COFFEE

Short Black / Long Black / Macchiato \$4.5

Flat White / Latte / Cappuccino \$5

Mocha / Hot Chocolate \$5.5

Mug, Skim, Soy +\$1.5

## TEA

Rhokucha Japanese Tea \$3

Matcha Latte \$5.5

English Breakfast \$4.5

Earl Grey \$4.5

# Bar Menu

## JAPANESE



Jyozen  
Junmaiginjo \$15.9

Pure, light,  
fresh, umami  
after taste



Sudachi  
Reisyu \$17

Dry Sake with  
refreshing  
Japanese citrus



Kimoto Junmaisuy  
glass \$9 bottle \$39

Owner's Pick.  
traditionally crafted  
Ultimate Japanese sake!  
Crisp, dry& full body.



Plum Wine  
\$8



Shochu  
glass \$9  
bottle \$75



Whiskey &  
Soda \$9



Chu-hai  
Lemon/Grape/Grape Fruit  
\$9.5



Tap SAPPORO  
Small \$8  
Medium \$10.50  
Large \$13.80



ASAHI  
Super Dry  
\$8



ASAHI  
Soukai  
\$8



SAPPORO  
Premium  
\$8



KIRIN  
\$9

## BEER

XXXX Gold \$7 CROWN Lager \$8

## WINE

187ml bottle

Chardonnay \$8.5 Shiraz \$9.5 Merlot \$9.5 Sparkling \$9.5



Sushi for 4-5 people  
\$78

## FOURCING · special Party Platters

Please order 3 days in advance.

Crispy Favourites  
\$55

