



Ramen ラーメン

Chicken broth

- The making of House made Torigara is a slow simmering process for seven hours with selected chicken bones and more than fifteen ingredients to ensure the full flavour of the chicken is extracted. Also added tiny amounts of pork product to improve its depth of flavour. Controlling delicate temperature is one of the key points to make golden clear rich flavour.

1, GARA SHOYU (soy-based chicken broth)—18.50

2, SHIO GARA (salt-based chicken broth)—18.50

Slice of seared chashu pork belly, blanched bean sprouts, marinated bamboo shoots, shallots

3, SHIO CORIANDER (salt-based chicken broth)—24.50

Yuzu citrus flavour chicken broth, slice of seared chashu pork belly, blanched bean sprouts, marinated bamboo shoots, shallots, coriander, nitamago(marinated egg)

Pork broth

- The making of house made Tonkotsu broth takes a three-day process. Well selected pork bone is simmered daily to bring out the meaty depth of flavour. Continually adjusted to maintain the taste and the rich quality of broth with plenty of collagen and creamy taste.

4, TONKOTSU SHOYU (soy-based pork broth)—20.00

5, SHIO TONKOTSU (salt-based pork broth)—20.00

Slice of seared chashu pork belly, blanched cabbage, shallots

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 - All types of Ramen broth contain pork products.
 - A surcharge of 10% applies on Sunday & Public Holiday

6, GYOKAI BLACK 'KOGASHI'

(soy-based pork broth added bit of fish product)—24.50

House made charred garlic, slice of seared chashu pork belly, nitamago(marinated egg), blanched bean sprouts, shallots

7, LONG NAME – Signature

(soy-based pork broth added bit of chicken broth)—22.00

'KONO DEAINI KANSHASHITE AIJOU TO JONETSU KOMETE ISSHOUKENMEI TSUKUTTA UCHIRANO ICCHAN SUKINA MANPUKU SHIAWASE RAMEN'

Slice of seared chashu pork belly, nitamago(marinated egg), blanched bean sprouts, marinated bamboo shoots, shallots

8, MISO

(miso-based pork broth added bit of chicken broth)—22.00

Slice of seared chashu pork belly, nitamago(marinated egg), blanched cabbage, marinated bamboo shoots, shallots

9, TSUKEMEN

(soy-based sour dipping broth)—24.50

Slice of seared chashu pork belly, nitamago(marinated egg), marinated bamboo shoots, shallots, wedge lemon

Change pork chashu to soften pork rib— + 8.00

10, MANPUKU RED(SPICY)

(Soy based pork broth) — 26.00

House-made spicy chilli oil, slice of seared chashu pork belly, nitamago(marinated egg), blanched cabbage and bean sprouts, shallots, spicy fried onion

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11, YASAI RAMEN (Vegetarian)

(Soy based shiitake & radish soup)—20.00

House-made vegetable stock and tare, blanched bean sprouts, cabbage, marinated bamboo shoots, shallots, seasoned shiitake mushroom

- Kids ramen

GARA (soy-based chicken broth)—15.50

TONKOTSU (soy-based pork broth)—16.00

Nitamago(marinated egg), blanched bean sprouts, shallots, naruto(fish cake), corn, two slices seaweed

- House-made Noodle

In making our noodles, we use a type of water that is soft that enables the texture of the noodle. This unique specially made noodles with our secret recipe, is used to conform with the soup, and to be matched for all types of our unique ramen.

Extra Noodle Half (Oomori) —1.80 Full (Kaedama)—3.00

Extra topping

- Corn—1.50
- Tofu(1p)—1.50
- Bean sprouts—1.50
- Naruto 'fish cake'(5p)—1.50
- Menma 'bamboo shoots'—2.00
- Cabbage—2.00
- Coriander—2.00
- Dried seaweed sheet(3p)—2.00
- Spicy onion (pork oil based)—2.00
- Black garlic oil (pork oil based)—2.50
- Spicy red oil (pork oil based)—2.50
- Spicy bomb (pork mince)—2.50
- Nitamago 'marinated egg'—4.00
- Pork chashu 'belly'—4.50
- Chicken chashu 'thigh'—4.50
- Paiku 'soften pork rib' —15.00

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Rice dishes

- Chashu donburi

Small—13.50

Large—19.00

Chopped pork chashu, blanched bean sprouts, mayo, teriyaki sauce, shredded egg, beni shoga

- Unagi donburi—27.50

Seared marinated eel, teriyaki sauce, mayo, shallots.

- Steam rice—3.00

Entrée

- Edamame Bean(v)—5.50

- Seaweed Salad(v)—5.50

- Pumpkin Croquette(v)—11.00

- Crispy Calamari Cheese Ball(5p)—12.50

- Hanetsuki Gyoza 'Pan-fried pork dumpling'—12.50

- Kara-age chicken 'Marinated Japanese chicken'—14.00

- Tako Kara-age 'Deep-fried octopus'—14.00

- Kaki fry 'crumbed oyster'(5p)—16.50

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Dessert

- Chilled creamy mochi 'green tea / strawberry'—5.00
 - Taiyaki 'red bean paste cake' —6.00
- Ice cream 'Madam Yuzu single serve 125ml'—7.50

(Choice of flavours)

Premium Japanese 'Matcha green tea'(GF)

Strawberry milk (GF)

Absolute Lychee (GF)(DF)(V)

SIGNATURE Japanese 'yuzu & sweet mandarin'(GF)(DF)(V)

(GF) GLUTEN FREE, (DF) DAIRY FREE, (V) VEGAN

Soft Drinks

Coke/ Zero coke / Sprite—4.00

Spring water — 3.00

Sparkling water—4.00

Japanese Fuji apple sparkling—4.00

Pokka peach —4.00

Calpis—4.00

Orange / Apple Juice — 5.00

Ramune—4.50

Tea

Cold green tea / Cold oolong tea—4.00

Hot green tea / Hot genmai tea/ Hot oolong tea—4.00

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Alcohol

Beer (Fresh tap)

Okinawa Orion Beer (400ML) — 12.50

Asahi Beer (400ML) —13.50

Fruit Liquor

Choya Golden Ume (50ml) -13.00

Yuzu Soda (250ml) – 14.00

Sake

Kizakura 'Junmai daiginjo S'

chilled (180ml) – 24.00

- Incense of Fruit and flavour of original rice

Asabiraki Junmai Namachozo

chilled (180ml) - 18.00

- Smooth & refreshing

Kasumitsuru Tokubetsu Junmai

chilled(270ml) – 42.00

- Comfortable acidity and sharp
- 2011 sake challenge gold award

Kyo no Tokuri Junmai

warm (180ml)— 17.00

- Aromatic, Light, dry & crisp style + gold flakes

Japanese whiskey

Kurayoshi Sherry cask

A scent like a dry grass, feels a tingling stimulus.

Roughness to irritate mouth like fragrance, lemon grass, cold flavour like baked bread.

Bittersweetness will remain after the finish

Shot (35ml)—17.00

Neat or On the rock (40ml)—20.00

Kurayoshi 8 years old

Sweet toffee, stewed re berries and some faint dry sherry note.

Orange citrus lollies, peppercorn spice with toasted nuts and berry

Walnuts and berry jam finish

Shot (35ml)—20.00

Neat or On the rock (40ml)—23.00

BYO 'WINE ONLY' — 4.50 'Per glass' Other alcoholic beverages is not permitted'

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