

INSTAGRAM [manpuku_kingsford](#)

REDBOOK [manpuku_ramen](#)

Entrée

Edamame bean(v)—5

Seaweed salad(v)—5

Pumpkin croquette(v)—12

Deep fried crumbed oyster—17

Calamari cheese ball—12

Takoyaki 'octopus ball'—12

Kara-age chicken marinated Japanese chicken—15

Rice dishes

- **Menchi katsu curry – 22**

Deep fried crumbed minced beef & pork cutlet, serve with blended curry, beni shoga

- **Chashu donburi**

Small –13

Chopped pork chashu, shredded egg, mayo, teriyaki sauce, beni shoga

Large –18.5

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

- **Spicy karaage donburi—21**

Deep fried karaage chicken, teriyaki sauce, spicy sauce, mayo

- **Unagi donburi—31**

Seared eel, teriyaki sauce, mayo, shallots

Dessert

Baby Taiyaki 'red bean paste fish shape cake' – 7.5

Mochi ice cream (strawberry / green tea) – 8

Creamy mochi (mango / green tea) – 5

- Any allergy, Dietary, or Intolerance, please ask our friendly staffs before you order.
 - All types of Ramen broth contain pork products except vege ramen.
 - A surcharge of 10% applies on Sunday & Public Holiday
 - No outside drinks or foods allowed, thanks for understanding.

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—20

2, SHIO GARA salt-based chicken broth—20

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

3, SHIO CORIANDER salt-based chicken broth—25

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

4, YASAI MISO (vegetarian)

Vegetable soybean paste(miso) broth—23 (Limited)

Shiitake mushroom, enoki mushroom, shallots, corn, blanched bean sprout

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.

5, TONKOTSU SHOYU soy-based pork broth—21

6, SHIO TONKOTSU salt-based pork broth—21

Slice of seared chashu pork belly, blanched cabbage, shallots

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

LONG NAME – Signature

Soy-based pork broth —23

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

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8, GYOKAI BLACK 'KOGASHI'

Soy-based pork broth added bit of fish product—25

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

9, MANPUKU RED-SPICY

Soy based pork broth — 27.5

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

10, TSUKEMEN - cold&dipping ramen

Soy-based sour dipping pork broth—24.5

change to soften pork rib +8

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

Kids ramen

GARA soy-based chicken broth—15.5

TONKOTSU soy-based pork broth—16

Nitamago marinated egg, blanched bean sprouts, shallots, Naruto fish cake, corn, two slices seaweed

- Extra house made noodles

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 Noodles -- Half (Oomori) —1.8 Full (Kaedama)—3

Extra topping

- Corn—1.5
- Bean sprouts—1.5
- Naruto fish cake(5p)—2
- Menma bamboo shoots—2
- Cabbage—2
- Coriander—2
- Dried seaweed sheet(3p)—2
- Spicy onion (pork oil based)—2
- Black garlic oil (pork oil based)—2.5
- Spicy red oil (pork oil based)—2.5
- Spicy bomb (pork mince)—2.5
- Nitamago (free range egg)—4
- Pork chashu —4.5
- Chicken chashu —4.5
- Soften pork rib — 13

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Soft Drinks

Coke/ Zero coke / Sprite - 4

Pokka peach / Calpis - 4

Sparkling water - 4

Japanese Fuji apple sparkling - 4

Ramune – 4.5

Tea

Green tea / Oolong tea (Cold) - 4

Green tea / Genmai tea (Hot) - 4

Alcohol

Asahi fresh tap beer(400ml) – 14

Yuzu sparkling - 12

Ippin Junmai Daiginjo 300ml (Chilled) -27

Aromas of Pineapple with notes of ripe grape and apple,
Richness and fruitiness' sake with good acidity & balance

Hakutsuru Josen tanrei Junmai 180ml (Warm) – 15

Subtle aromas of Honey and pear
with flavours of cashews and toasted cereal

Chuhai is "Shochu highball"

are fruit-flavoured alcoholic drinks

- Ainan 'Japanese grapefruit' - 13
- Shikwasa 'Citrus depressa' - 13

BYO 'WINE ONLY' — 4.50 'Per glass'

Other alcoholic beverages is not permitted

+if you want Displayed alcohol, ask staffs.

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