

If you are first time "OH! THANKS TO YOU"

If you are second time "WOW! PLEASE ENJOY YOUR TIME"

If you are falling in love with MANPUKU "YEAH, WE LOVE YOU TOO"

Ramen

1, GARA SHOYU (soy-based chicken broth) — 17.00

2, SHIO GARA (salt-based chicken broth) — 17.00

Serve with seared chashu pork belly, blanched bean sprouts, marinated bamboo shoots, shallots

3, SHIO CORIANDER — 22.50

Salt based chicken broth with citrus flavour

Serve with seared chashu pork belly, blanched bean sprouts, marinated bamboo shoots, free range nitamago(marinated egg), shallots, coriander, yuzu pepper paste

4, TONKOTSU SHOYU (soy-based pork broth) — 18.00

5, SHIO TONKOTSU (salt-based pork broth) — 18.00

Serve with seared chashu pork belly, blanched cabbage, shallots

6, GYOKAI BLACK "Kogashi" — 22.50

Soy based pork broth with charred Garlic and Fish flavour

Serve with seared chashu pork belly, free range nitamago(marinated egg), blanched bean sprouts, shallots

7, Signature 'Long name'— 19.50

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

Soy based pork & chicken broth

Serve with seared chashu pork belly, free range nitamago(marinated egg), blanched bean sprouts, marinated bamboo shoots, shallots

8, MISO — 20.00

Miso based pork & chicken broth

Serve with seared chashu pork belly, free range nitamago(marinated egg), blanched cabbage, marinated bamboo shoots, shallots

9, TSUKEMEN — 22.50

(SOUR DIPPING SOUP) Soy based pork broth

Serve with seared chashu pork belly, free range nitamago(marinated egg), marinated bamboo shoots, shallots, lemon wedge

- Change pork chashu to soften pork rib — + 8.00

*** Any Allergy, Dietary, or Intolerance, ASK our friendly staff before you order

*** All types of Ramen broth contain pork products except vegetarian ramen

***A Surcharge of 10% applies on Sunday & Public holiday

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10, MANPUKU RED — 24.00 (Spicy)

Soy based pork broth

Serve with seared chashu pork belly, free range nitamago(marinated egg), blanched bean sprouts & cabbage, shallots, spicy dried onions

11, YASAI RAMEN 'Vegetarian' — 18.50

Soy based, radish, kombu, shitake mushroom-based vegetable broth

Serve with blanched bean sprouts, cabbage, marinated bamboo shoots, shallots, seasoned shiitake mushroom

-SMALL RAMEN

- **GARA – 12.50**
Soy based chicken broth with nitamago egg, bean sprouts, bamboo shoots, shallots
- **TONKOTSU – 13.50**
Soy based pork broth with nitamago egg, cabbage, shallots

Extra Noodle - kaedama (full) -3.00 / Oomori (half) - 1.80

Choice of Noodle types

Premium dry noodle / Medium straight noodle / Chewy and wavy noodle

Extra topping

- **Free Range Nitamago 'marinated egg' — 4.00**
- **Chashu (pork 'belly' / chicken 'thigh') — 4.50**
- **Paiku 'softened pork rib' — 15.00**
- **Topping**
 - Corn —1.50
 - Bean sprout—1.50
 - Tofu (1p) —1.50
 - Naruto 'fish cake' (5p) —1.50
 - Menma 'bamboo shoot'—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) —2.00
 - Spicy red oil (pork oil based) —2.00
 - Spicy pork mince—2.50

Changing are alterable upon request in advance

- Noodle types, or to tofu
- Pork chashu to chicken chashu
- 'Less salty soup' options & allergy

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Entrée

- Edamame bean(v) — 5.50
- Seaweed salad(v) — 5.50
- Pumpkin croquette(v) — 10.50
- Crispy calamari cheese ball — 10.50
- Hanetsuki Gyoza 'Pan-fried pork dumpling' — 11.50
- Kara-age chicken 'Marinated Japanese chicken' — 13.00
- Tako kara-age 'Deep-fried octopus' — 13.00
- Deep fried crumbed Oyster — 15.50

Rice

- Steamed rice – 3.50

Pork Chashu Rice

- Small – 12.00

Steamed rice, marinated chashu, blanched bean sprout, shredded egg, beni shoga(ginger), teriyaki sauce

- Large — 19.00

Steamed rice, marinated chashu, blanched bean sprout, shredded egg, beni shoga (ginger), teriyaki sauce

Dessert

- Taiyaki 'red bean paste cake' — 6.00
- Creamy Mochi 'Green tea / Strawberry' — 4.50
- 'Madam Yuzu' ice cream (single serve 125ml) — 6.50

Choice of Flavour)

- 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

Tea

- Cold Green Tea — 4.00
- Cold Oolong Tea — 4.00

- Hot Green Tea — 4.00
- Hot Oolong Tea — 4.00

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- Hot Genmai Tea — 4.00

'Serve a glass of hot tea'

Soft drinks

- Coke / Zero coke / Sprite — 4.00
- Spring water / Sparkling water — 3.00 / 4.00
- Calpis — 4.00
- Japanese apple sparking — 4.00
- Pokka peach — 4.00
- Ramune — 4.50
- Orange / Apple juice — 5.00

Alcohol

- OKINAWA ORION TAP BEER (400ML) — 11.50
- ASAHI TAP BEER (400ML) — 13.00
- KOZAEMON YUZU WINE (100ML) — 10.50
- CHOYA NATURAL PLUM WINE (100ML) — 10.00
- KIZAKURA TOKKURI SAKE
(150ML) — 7.80 (300ML) — 14.50

Choice of 'WARM / CHILLED'

BYO 'WINE ONLY' — 4.00 'Per glass'

'NO BYO other alcoholic beverages permitted'

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