

INSTAGRAM [manpuku_Chatswood](#)

REDBOOK [manpuku_ramen](#)

Entrée

Edamame bean(v) – 5.5

Seaweed salad(v) – 5.5

Pumpkin croquette(v) – 11.5

Kaki fry 'crumbed oyster' – 17

Calamari cheese ball – 12.5

Hanetsuki Gyoza 'Pan-fried pork dumpling' – 12.5

Kara-age chicken 'marinated Japanese chicken' – 14.5

Tako kara-age 'deep-fried octopus' – 14

Rice dishes

- Chashu donburi

Small –13

Chopped marinated pork chashu, shredded egg, mayo, teriyaki sauce, red ginger

Large –18.5

Chopped marinated pork chashu, blanched bean sprouts, mayo, teriyaki sauce, shredded egg, red ginger

- Unagi donburi—31

Seared eel, teriyaki sauce, mayo, shallots

Dessert

- Chilled creamy mochi (green tea / mango) – 5
- Baby Taiyaki 'Fish shape Japanese cake' – 7.5
- Mochi ice cream (strawberry / green tea) – 8.5
- Ice cream 'Madam Yuzu single serve 125ml'—7.5

Absolute Lychee (GF)(DF)(V)

(GF) GLUTEN FREE,

Dark roasted black sesame(GF)

(DF) DAIRY FREE,

(V) VEGAN

- 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

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—25.5

Yuzu citrus flavour broth, slice of seared chashu pork belly, blanched bean sprouts, 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—21

5, SHIO TONKOTSU salt-based pork broth—21

Slice of seared chashu pork belly, blanched cabbage, shallots

6, GYOKAI BLACK 'KOGASHI'

Soy-based pork broth—26

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

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**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

8, TSUKEMEN

Soy-based sour dipping pork broth—24.5

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

Change pork chashu to soften pork rib – + 8

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, YASAI SHOYU (vegetarian)

Soy based vegetable broth—22.00

Blanched bean sprouts, cabbage, marinated bamboo shoots, shallots, seasoned shiitake mushroom

11, YASAI MISO (vegetarian)

Miso 'soybean paste' broth—23 (Limited)

Seasoned shiitake mushroom, deep fried enoki mushroom, shallots, corn, blanched bean sprout

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

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- **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
- Paiku 'soften pork rib' - 13

Soft Drinks

Coke/ Zero coke / Sprite—4

Spring water - 3

Sparkling water—4

Japanese Fuji apple sparkling—4

Pokka peach —4

Calpis—4

Orange / Apple Juice - 5

Ramune—4.5

Tea

Cold green tea / Cold oolong tea—4

Hot green tea / Hot genmai tea/ Hot oolong tea—4

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Alcohol

Beer (Fresh tap)

Okinawa Orion Beer (400ML) — 13

Asahi Beer (400ML) —14

Fruit Liquor

Choya Golden Ume (50ml) -13

Yuzu Soda (250ml) – 14

Sake

Kizakura 'Junmai daiginjo S'(180ml) – 24

-chilled

- Incense of Fruit and flavour of original rice

Kyo no Tokuri Junmai (180ml)— 17

-warm

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

Kasumitsuru Tokubetsu Junmai (270ml) – 42

-chilled

- Comfortable acidity and sharp
- 2011 sake challenge gold award

Japanese whisky

Kurayoshi

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

8 years old pure malt - Sweet toffee, stewed re berries and some faint dry sherry note

Shot (35ml)—17

Neat or On the rock (40ml)—22

Yamazaki 12 years

Plenty of nut oils and zest, character with a little tropical fruit and a rooty note.

Smooth & soft with a good sweetness and winter spice added lovely citrus note develops with more tropical fruit notes

Shot (35ml)—36

Neat or On the rock (40ml)—40

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

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