

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) — 16.00

2, SHIO GARA (salt based chicken broth) — 16.00

Noodle type- (thin & soft)

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

3, SHIO CORIANDER — 19.00

Noodle type- (thin & soft)

Salt based chicken broth with citrus flavour

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

4, TONKOTSU SHOYU (soy based pork broth) — 17.00

5, SHIO TONKOTSU(salt based pork broth) — 17.00

Noodle type- (thin & hard)

Serve with seared chashu pork belly, blanched baby pak choi, shallots

6, GYOKAI BLACK "Kogashi" — 19.00

Noodle type- (thin & hard)

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, Our Signature 'Long name' — 17.50

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

Noodle type- (thin & soft)

Soy based pork & chicken broth

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

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8, MISO — 18.00

Noodle type- (thin & soft)

Miso based pork & chicken broth

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

9, TSUKEMEN

Noodle type-chewy and wavy noodle — 16.00 (Plain)

(SOUR DIPPING SOUP) Soy based pork broth

Free range nitamago(marinated egg), bamboo shoots, shallots, lemon wedge

Meat options) pork chashu + 3.00 ,

paiku ' 200g softened pork rib' + 11.00

-HALF RAMEN — 8.50

- GARA SHOYU
- SHIO GARA

Noodle type- (thin & soft)

Choice of Soy / Salt based chicken broth with nitamago egg, bean sprouts, bamboo
shoots, shallots

10, MANPUKU RED — 21.00 (Spicy)

Noodle type- (thin & soft)

Soy based pork broth

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

11, YASAI RAMEN 'Vegetarian' — 17.00

Noodle type- (thin & soft)

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

Serve with blanched bean sprout & black fungus, bamboo shoots, shallots,
seasoned shiitake mushroom

- Extra Noodle - kaedama (full) 3.00 / Oomori (half) 1.50

Choice of Noodle types

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

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Extra topping

- Free Range Nitamago 'marinated egg' — 4.00
- Chashu (pork 'belly' / chicken 'thigh') — 4.50
- Paiku 'softened pork rib'(200- 250g) — 13.50
- Topping — 1.50
 - Menma 'bamboo shoot'
 - Baby pak choi
 - Shallot
 - Corn
 - Bean sprout
 - Coriander
 - Naruto 'fish cake' (5p)
 - Tofu
 - Dried seaweed sheet (3p)
 - Spicy onion
- Topping
 - Black garlic oil—2.00
 - Spicy red oil—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

Entrée

- Edamame bean — 5.00
- Seaweed salad — 5.50
- Hanetsuki Gyoza 'Pan-fried pork dumpling'—11.50
- Kara-age chicken 'Marinated Japanese fried chicken' —13.00
- Tako kara-age 'Deep-fried octopus' —13.00

Rice

- Steamed rice – 3.50

Pork Chashu Rice

- Small – 11.00

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

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Dessert

- Taiyaki 'red bean paste cake' — 5.00
- Creamy Mochi — 4.00

'Green tea / Strawberry'

- 'Madam Yuzu' ice cream 125ml — 6.50

Choice of Flavour)

- Premium Japanese 'Matcha green tea' (GF)
- Dark roasted 'Black sesame' (GF)
- 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
- 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) — 10.50
- ASAHI TAP BEER (400ML) — 13.00
- KOZAEMON YUZU WINE (100ML) — 10.50
- CHOYA NATURAL PLUM WINE (100ML) — 10.00
- KIZAKURA TOKKURI SAKE (150ML) — 7.50

Choice of 'WARM / CHILLED'

BYO 'WINE ONLY' — 4.00 'Per glass'

'NO BYO other alcoholic beverages permitted'