

Ramen ラーメン

INSTAGRAM [manpuku_kingsford](#)

REDBOOK [manpuku_ramen](#)

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, bamboo shoots, shallots

3, MAGICIAN'S RED soy-based chicken broth—**20.00**

Spicy pork mince, nitamago marinated egg, blanched cabbage, naruto fish cake

4, SHIO CORIANDER salt-based chicken broth—**24.50**

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.

5, TONKOTSU SHOYU soy-based pork broth—**20.00**

6, SHIO TONKOTSU salt-based pork broth—**20.00**

Slice of seared chashu pork belly, blanched cabbage, shallots

- Any allergy, Dietary, or Intolerance, ASK our friendly staffs before you order
 - All types of Ramen broth contain pork products
 - A surcharge of 10% applies on Sunday & Public Holiday

7, LONG NAME – Signature

Soy-based pork broth added bit of chicken broth—**21.50**

**'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,
bamboo shoots, shallots

8, 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

9, 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

10, TSUKEMEN

Soy-based sour dipping broth—**24.50**

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

- **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

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- **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 Noodles -- Half (Oomori) -1.80 Full (Kaedama)-3.00

Extra topping

- Corn—1.50
- Bean sprouts—1.50
- Naruto fish cake(5p)—2.00
- 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 (free range egg)—4.00
- Pork chashu —4.50
- Chicken chashu —4.50

Entrée

Edamame bean(v)—5.50

Seaweed salad(v)—5.50

Calamari cheese ball(5p)—12.00

Kara-age chicken Marinated Japanese chicken—14.00

Tako kara-age Deep-fried octopus—14.00

Deep fried crumbed oyster(5p)—16.50

Prawn fry crumbed prawn(3p)—12.00

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Rice dishes

- **Japanese chicken katsu curry^(250g-280g)—24.00**

Change to Crumbed prawn + 2.00

Blended vegetables into chicken broth-based curry, served with chicken katsu, red pickle.

- **Chashu donburi**

Small —13.00

Large —18.50

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

- **Spicy karaage donburi—21.00**

Deep fried karaage chicken, teriyaki sauce, sriracha, mayo

- **Unagi donburi—29.00**

Seared eel, teriyaki sauce, mayo, shallots

- **Steam rice—3.00**

Dessert

- **Chilled creamy mochi 'green tea / strawberry'—5.00**

- **Ice cream 'Madam Yuzu single serve 125ml—7.50**

(Choice of flavours)

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

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Soft Drinks

Coke/ Zero coke / Sprite—4.00

Pokka peach —4.00

Calpis—4.00

Sparkling water—4.00

Japanese Fuji apple sparkling—4.00

Ramune—4.5

Tea

Cold green tea / Cold oolong tea—4.00

Hot green tea / Hot genmai tea—4.00

Alcohol

- Asahi Tap Beer (400ml)
—13.00
- Choya Yuzu soda (250ml)
—13.00
- Junmai Daiginjo S chilled
sake (180ml)—24.00
 - Incense of fruit and flavour of original
rice
- Choya Golden Ume(50ml)
—13.00
- Kyo no Tokuri Junmai warm
sake (180ml)—17.00
 - Aromatic, Light, dry & crisp style +
gold flakes
- Asabiraki Junmai chilled
sake(180ml)—17.00
 - Smooth and refreshing flavour

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

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