

No.1



Classic Tonkotsu \$22

Pork broth, homemade noodles, chashu, seasoned egg, scallions, red onion, wood ear mushrooms.

No.2



Black Garlic \$24

Pork broth, homemade noodles, black garlic oil, chashu, seasoned egg, spring onions, red onion, wood ear mushrooms.

No.3



Red Chili \$24

Pork broth, homemade noodles, spicy chili oil, chashu, seasoned egg, spring onions, red onion, wood ear mushrooms.

NEW



MEAT LOVER \$32

Clear pork shoyu broth, braised pork belly, chashu pork, chashu chicken, seasoned egg, spring onions.

Pork-free broth available



Tantanmen \$24

Rich pork sesame broth, minced beef, Sichuan pepper, chili oil, bok choy, coriander.

Pork-free broth available



Curry \$25

Japanese curry broth, chicken katsu, seasoned egg, spring onions.

Pork-free broth available



Original Miso \$26

Pork broth blended with our original miso and ginger, chashu, spring onions, bean sprouts, wood ear mushrooms, corn.

Pork-free



Vegan \$24

Kombu (kelp) & vegetable broth, seaweed oil, red onion, spring onions, leafy greens, crispy potatoes, tofu.

TOPPING

Large Size \$3 Extra Noodle \$5 Extra Chashu \$5 Braised Pork Belly \$10
1/2 Seasoned Egg \$2.5 Fresh Garlic \$2 Spring Onion \$3 Pickled Red Ginger \$3
Pickled Mustard Greens \$3 Wood Ear Mushroom \$3 Seaweed \$3 Red Chili Oil \$2

**REAL RAMEN
FOR
THE GOLD COAST.**

8 HOURS PORK BROTH

HOUSEMADE NOODLES

NO ADDED MSG



Karaage Don \$22

Rice Bowl- Karaage topped with teriyaki sauce and mayo served with shredded cabbage and kimchi on the side.



Katsu Don \$22

Rice Bowl - Chicken katsu served with fluffy, sweet egg cooked in a flavorful dashi-based sauce.



Gyoza \$15

Juicy pork dumplings grilled on a hot iron plate for a crispy finish.



Prawn Gyoza \$17

Steamed prawn dumplings lightly drizzled with chili oil for a hint of spice and aromatic flavour.

Nut-free option available.



Karaage \$14

Japanese-style fried chicken, marinated with ginger and garlic.



Spicy Chicken Chashu \$14

A cold porched chicken dish with spicy chill sauce, Sichuan-style.



Edamame \$8

Salted warm edamame, a classic Japanese appetizer to start with.



Peperoncino Edamame \$10

Edamame sautéed with garlic, chili, and olive oil.

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Spicy Prawn Mayo Tempura \$18

Crispy tempura prawns tossed in a spicy mayo sauce.



Egg Mayo Karaage \$16

Karaage with sweet vinegar sauce and tartar sauce.



Agedashi Tofu \$14

Topped with a savory dashi based sauce-a squeeze of grapefruit adds a refreshing twist.



Poached Egg Tempura \$12

A soft-boiled egg, lightly battered and deep-fried with teriyaki sauce, japanese mayo.



Garlic Mayo Chips \$10

Thin, crispy fries with a light salt seasoning with homemade garlic mayo.



Cheese Chips \$10

Thin, crispy fries topped with parmesan cheese.



Takoyaki \$12

Japanese octopus balls topped with sauce, mayo & bonito flakes.



Cheese Takoyaki \$15

Japanese octopus balls topped with melted cheese.



Egg Mayo Takoyaki \$15

Japanese octopus balls topped with creamy tartar sauce.

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Beer

Draft Beer

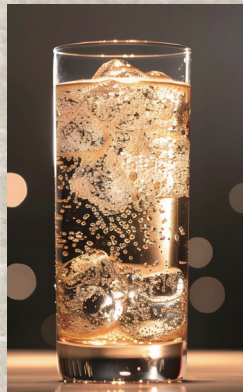
ASAHI \$12

Bottle Beer

Stone Wood \$11

XXXX Gold \$10

Asahi 0.0% (Non-Alcoholic) \$11



Highball

Popular cocktail in Japan made by mixing whisky with soda water.

Highball \$10

Japanese Highball \$15
(季 TOKI)



Japanese Sake

Masu Sake \$12

Served in a traditional sake box, slightly overflowing to show hospitality.

Tokkuri (Carafe) \$14

Served hot or cold in a ceramic flask with small cups — perfect for sharing.



Chu-Hai

Popular Japanese drink made with shochu and fruit flavors.

Lemon Chu-hi \$12

Grape Fruit Chu-hi \$12

Yuzu Honey Chu-hi \$12

Strawberry Chu-hi \$15

Mango Chu-hi \$15

Melon Chu-hi \$15

Apple Chu-hi \$15

Pineapple Chu-hi \$15



Plum Wine & Wine

Plum Wine

Kinotsukasa \$12

(60ml)

Kishu Umesu \$17

(Mini Bottle 100ml) – with Whole Plum

Wine

Curated Natural Wine Selection
Available by the Bottle.

Ask for today's picks.

White

glass \$12 bottle \$ask

Red

glass \$12 bottle \$ask



Soft Drink

Cola \$4

Cola Zero \$4

Lemonade \$4

Ginger Ale \$4

Ramune \$5

Orange Juice \$4

Apple juice \$4

Green Tea \$4

Sparkling Water \$3

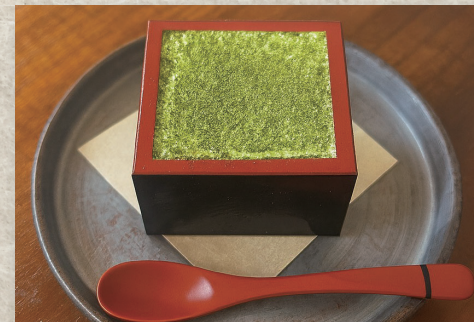


Float

Refreshing soda topped with a scoop of vanilla ice cream

— a fun and classic Japanese-style treat.

Melon Float \$7 Cola Float \$7



Dessert

Matcha Salt Ice Cream \$8

Creamy vanilla ice cream in a traditional masu box, lightly topped with Japanese matcha salt.

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