



## Appetizers

Karaage (Fried chicken)	5 Pcs	8.99
	10 Pcs	16.5
	20 Pcs	30.5
Potato Croquettes		9
Takoyaki (Fried Octopus Ball)		9
Edamame		8
Kaki fry (Fried oysters)		12.5
Fried shrimps (breaded fried shrimps)		12.5
Fried Shishamo (Crispy smelt fish)		12.5
Fried Soft Shell Crab (3 whole crab)		24.5
Unagi taco (Juicy fried unagi wrapped with crunchy seaweed sheet)		16.5
Fried Seafood Platter (3 Kaki, 3 Shrimp, 1 Soft Shell Crab)		18.5
Agedashi Tofu (Deep fried tofu, tsuyu sauce)		7.5
Hiyayakko (Chilled tofu salad,, housemade spicy red oil)		7.5

## DRINKS

Pop	2.5
Hot Matcha	2.5
Fiji Water	3.5

## ALCOHOL

SAPPORO	8.5
HAKUSURU DRAFT SAKE COLD 300ML	18
KOME DRY SAKE COLD 300ML	35
DASSAI 45 SAKE COLD 300ML	50
DASSAI 45 SAKE COLD 1.8ML	270
YUZU SHU 300ML	35
UME SHU 300ML	30

**WE SPECIALIZE IN CHICKEN BROTH RAMEN.**

**ALL NOODLES ARE MADE IN HOUSE.**

**ALL ITEMS COME WITH A CHICKEN THIGH SKEWER, WAKAME SEAWEED & BAMBOO SHOOTS.**

SHIO CHINTAN RAMEN (鶏, 塩ラーメン) Clear chicken broth, special sea salt seasoning	14.99
SHOYU CHINTAN RAMEN (鶏, 醤油ラーメン) Clear chicken broth, soy sauce seasoning	14.99
TORI PAITAN RAMEN (濃厚鶏、白湯ラーメン) Original white chicken thick broth, black fungus	17.50
TORI PAITAN RAMEN BLACK OIL (濃厚鶏、白湯ラーメン 黒丸) Original white thick chicken broth, black fungus, house made black garlic oil	18.50
TORI PAITAN RAMEN RED OIL (濃厚鶏、白湯ラーメン 赤丸) Original white thick chicken broth, black fungus, house made spicy sesame oil	18.50
MISO RAMEN (味噌 ラーメン) Miso infused white thick chicken broth, sweet tofu, black fungus	18.50
SPICY MISO RAMEN (カラ味噌 ラーメン) Spicy miso infused white thick chicken broth, sweet tofu, black fungus	18.99
TAN TAN MEN (坦々麺) White thick chicken broth base with slight hint of spiciness and nutty aroma	18.99
MAZESOBA (まぜそば) Dry mix noodle with Shoyu seasoning. No Broth. Served with chicken breast, pork belly marinated egg, sweet tofu, black fungus *(SUPER TANK SIZE)*	20.99
HIYASHI CHUKA (冷やし中華) Chilled ramen. No broth. Shredded chicken breast, egg, cucumber, carrots, Imitation crab, nori. Choose from SPICY or NON-SPICY/,,	18.50
Vegetarian Ramen (ベジタリアン ラーメン) Creamy vegetarian broth with marinated egg, black fungus,bamboo shoots wakame	17
Spicy Vegetarian Ramen (スパイシ ベジタリアン ラーメン) Creamy vegetarian broth, house made spicy sesame oil with marinated egg, black fungus, bamboo shoots and wakame	17.99

**UPGRADE ANY RAMEN TO A SUPER TANK 7.5**  
**Load it up with more toppings - Chicken skewer, marinated egg and pork belly**

## EXTRA TOPPINGS

PORK BELLY (2PCS)	2.5	BLACK FUNGUS	2.5
FLAVOURED EGG	2.5	GARLIC OIL	2.5
NORI (SEAWEED)	2.5	SPICY OIL	2.5
GREEN ONION	2.5	RICE	2.5
MARINATED BAMBOO SHOOTS	2.5	EXTRA NOODLE	3
WAKAME SEAWEED	2.5		
MARINATED TOFU	2.5		

## Main

Chicken Katsu Rice	18
Fried chicken thigh cutlet with homemade sauce and mayo	
*Extra curry sauce	4
Japanese Curry Chicken Rice	15.5
Vegetarian Curry Rice	18.5
Beyond meat patty	
Karaage Don	15
Fried chicken thighs with a drizzle of special homemade sauce	
Chashu Don (Full portion)	13.5
Slow cooked pork belly, torched, drizzled with special homemade sauce	
Chashu Don (Small add on)	8.5
Slow cooked pork belly, torched, drizzled with special homemade sauce	
Unagi Don	20
Grilled eel with homemade unagi sauce and rice	
Gyudon	16.50
Sauteed beef and onion rice bowl	
Oyako Don	16.50
Chicken thigh and egg rice bowl	



## **Lunch Combo 12:00 – 5:00**

**Pick any ramen or main dish**

**Choose an appetizer below**

<b>D1 – Karaage (Fried chicken) 5pcs</b>	<b>\$7.5</b>
<b>D2 – Potato Croquettes</b>	<b>\$7.5</b>
<b>D3 – Takoyaki</b>	<b>\$7.5</b>
<b>D4 – Edamame</b>	<b>\$7</b>
<b>D5 – Kaki Fry</b>	<b>\$10.5</b>
<b>D6 – Fried Shrimps</b>	<b>\$10.5</b>
<b>D7 – Fried Shishamo</b>	<b>\$10.5</b>
<b>D8 - Fried Soft Shell Crab</b>	<b>\$22.5</b>



## **BEER KARAAGE COMBO**

**5 pcs Karaage + Sapporo Beer  
\$15.5**

**10 Pcs Karaage + 2 Sapporo Beer  
\$28.5**

**20 Pcs Karaage + 4 Sapporo Beer  
\$54.5**

