



APPETIZERS

★ Karaage (Fried chicken)	5 Pcs	9
	10 Pcs	16.5
Gyoza (pork dumplings)	6 Pcs	10
Potato Croquettes		9
Takoyaki (Fried Octopus Ball)		9
Edamame		8
Kaki fry (Fried oysters)		12.5
Fried Soft Shell Crab (2 whole crabs)		23
★ Unagi taco (Juicy fried unagi wrapped with crunchy seaweed sheet)		17.5
Agedashi Tofu (Deep fried tofu, bonito fish flakes, tsuyu sauce)		7.5

ALCOHOLIC BEVERAGES

Asahi Draft (500ml 5% alc./vol)	★	9.5
Hitachino Nest Red Rice Ale (7% alc./vol)		12.5
Hitachino Nest White Ale (5.5% alc./vol)		12.5
Hot Sake Large (Sho Chiku Bai 15% alc./vol)		18
Hot Sake Small (Sho Chiku Bai 15% alc./vol)		11

NON-ALCOHOLIC BEVERAGES

Ramune Soda	6
Calpico	5.5
Oolong Tea (Bottle)	5
Green Tea (Bottle)	5
Matcha Tea (Hot)	3.5
Pop	3

RAMEN

WE SPECIALIZE IN CHICKEN BROTH RAMEN. ALL NOODLES ARE MADE IN HOUSE. ALL ITEMS COME WITH A CHICKEN THIGH SKEWER, RAPINI & BAMBOO SHOOTS.

SHIO CHINTAN RAMEN (鶏, 塩ラーメン) Clear chicken broth, special sea salt seasoning	18.5
SHOYU CHINTAN RAMEN (鶏, 醤油ラーメン) Clear chicken broth, soy sauce seasoning	18.5
TORI PAITAN RAMEN (濃厚鶏、白湯ラーメン) Original white chicken thick broth, black fungus	19
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	19.5
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	19.5
MISO RAMEN (味噌 ラーメン) Miso infused white thick chicken broth, sweet tofu, black fungus	19.5
SPICY MISO RAMEN (カラ味噌 ラーメン) Spicy miso infused white thick chicken broth, sweet tofu, black fungus	20
TAN TAN MEN (坦々麺) White thick chicken broth base with slight hint of spiciness and nutty aroma	20
MAZESOBA (まぜそば) Dry mix noodle with Shoyu seasoning. No Broth. Served with chicken skewers, pork belly marinated egg, sweet tofu, black fungus *(SUPER TANK SIZE)*	23
VEGETARIAN RAMEN (ベジタリアン ラーメン) Creamy vegetarian broth with marinated egg, black fungus, bamboo shoots, rapini.	18.5
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 rapini.	19



UPGRADE ANY RAMEN TO A SUPER TANK 8

**Load it up with more toppings - Chicken skewer, marinated egg and
pork belly**

EXTRA TOPPINGS FOR RAMEN

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
RAPINI	3		
MARINATED TOFU	2.5		

RICE

Japanese Curry Chicken Rice	17
Karaage Don Fried chicken thighs with a drizzle of special homemade sauce	17.5
Chashu Don (Full portion) Slow cooked pork belly, torched, drizzled with special homemade sauce	14
Chashu Don (Small add on) Slow cooked pork belly, torched, drizzled with special homemade sauce	9.5
Unagi Don Grilled eel with homemade unagi sauce and rice	20