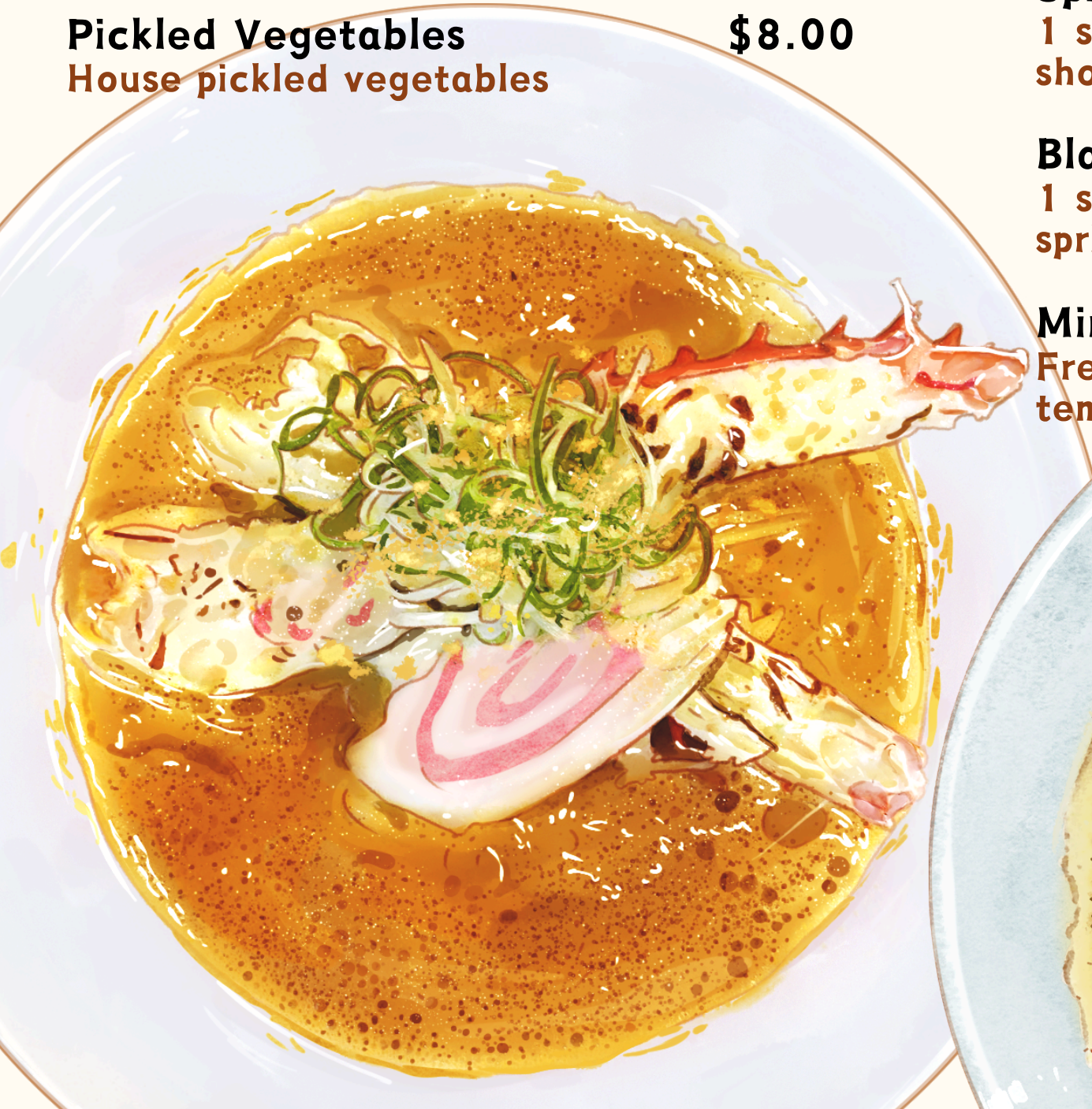


SNOW MONKEY RAMEN

STARTER/SIDES

- Karaage Chicken** \$12.80
Japanese style fried chicken served with mayo and chili powder on the side
- Edamame** \$8.90
Seasoned with black truffle
- Agedashi Tofu** \$9.80
Deep fry tofu with teriyaki sauce
- Gyoza** \$8.90
6 pieces of pan-fried pork gyoza
- Tempura Prawn** \$11.00
5 pieces of crispy bread crumbed prawn
- Pickled Vegetables** \$8.00
House pickled vegetables



RAMEN

- Tonkotsu Ramen (Top Seller)** \$20.80
1 soft boiled egg, 2 slices of chashu, bamboo shoots
- Pepper Ramen** \$23.80
Blend of vietnam, madagascar, and west African pepper. Topped with 2 slices of chashu, fresh asparagus, and 1 soft boiled egg
- Lobster Bisque Ramen (Signature)** \$29.50
Tasmania lobster broth with 1 king prawn topping, 1 fish cake, and bamboo shoots
- Crab Bisque Ramen (Signature)** \$29.50
1 soft shell crab, 1 slice of fish cake, and bamboo shoots
- Spicy Miso Ramen** \$24.70
1 soft boiled egg, 2 slices of chashu, 1 fish cake, bamboo shoots, spicy puff pastry, and sesame
- Black Garlic Ramen** \$24.90
1 soft boiled egg, 2 slices of chashu, bamboo shoots and spring onion
- Minestrone Ramen (Veggie Option)** \$24.80
Fresh diced vegetables, bamboo shoots, topped with tempura mushroom with duxelles filling



- Pork Rib Ramen (Korean Army Stew)** \$26.80
Our chef's spin of Korea's army stew. Spicy ginger infused broth topped with confit pork ribs

- Veggie Miso Ramen** \$20.8
Roasted pumpkin, bamboo shoots, roasted tomato

Extra

- Soft Boiled Egg \$4
- Noodle \$4
- Chashu (3 slices) \$6
- Bamboo \$4

DRINKS

- Draft Beer \$10
- Green Tea \$4.5
- Ramune Soda \$4.5
- Strawberry, lychee**
- Coke Classic \$4.5
- Coke Zero \$4.5

*Gluten-free noodles are available
We apply 10% surcharge during weekends and holidays



THE STORY OF OUR RAMEN

Snow Monkey Ramen is a unique ramen shop that was found by two snow sport advocates who crossed paths in the beautiful mountain slopes of Hakuba, Japan. Their shared passion for skiing and appreciation for the authentic flavors of Japanese cuisine have inspired them to create a unique dining experience. At Snow Monkey Ramen we blend the cooking techniques of French and Japanese to bring you a new unique taste of our ramen.

ABOUT OUR BROTH

The broth for tonkotsu ramen is based upon pork bones, and tonkotsu in Japanese means "pork bones". The soup broth is prepared by boiling the bones in water for a significant amount of time, up to ten hours, and the broth when done right will have a milky appearance. To achieve the creaminess and rich texture of our broth we used the best free-range pork sourced from our local butcher. Using French and Japanese techniques we are able to create our rich and creamy broth without adding any dairy product.