

おつまみ

Starter & Sides

V Vegetarian option available

餃子

Housemade Gyoza Dumplings
(5 pieces)

Pork / Chicken / Veg **V**



\$9.90

Allow 10 mins cooking time.

チャーハン

Wok Fried Rice

Pork / Veg **V**



\$12.90

Contains scrambled egg, spring onions, diced carrot, onion, corn, (with chunky chashu for pork option).

枝豆

Edamame **V**



\$9.90

お好み焼き

Okonomiyaki



\$10.90

Serve with fish flakes on top (optional).
Allow 10 mins cooking time.

キムチ

housemade Kimchi



\$7.50

Contains fish sauce in the marinade.

海藻サラダ

Seaweed Salad **V**



\$7.50

辛ロメンマ

Spicy Bamboo Shoots **V**



\$7.50

たこわさ

Tako Wasabi



\$8.90

Contains chopped octopus sashimi flavoured with Japanese horseradish (wasabi), served with 6 pieces of seaweed.

のり天

Seaweed Crackers **V**

Original / Wasabi



\$7.50

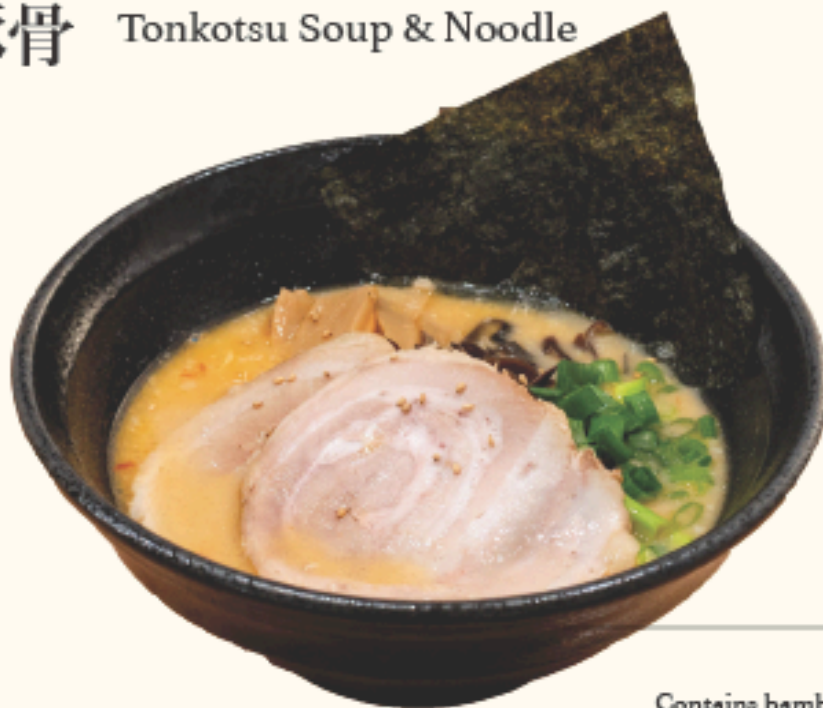
味噌汁

Miso Soup **V**



\$3.50

豚骨 Tonkotsu Soup & Noodle



クラシックラーメン

Classic Tonkotsu Ramen

Please choose a base flavour:

Garlic Shio (+\$1) /

Rich Miso (Soybean) /

Shoyu (Special Soy) /

Shio (Salt Base)

\$16.90

Contains bamboo shoots, spring onion, black fungus, 2 slices of chashu (pork), a sheet of nori (seaweed) & sesame seeds.



辛口味噌ラーメン

Spicy Miso Ramen V

Please choose a spice level:

Mild /

Medium /

Hot /

Extra Hot

\$18.90

Contains mixed vegetables (carrot, onion, cabbage), minced pork, a slice of chashu (pork), spring onion & sesame seeds.

Vegetarian option comes with mixed vegetables, vegetarian soup, an egg & spring onions.



タンタンメン

Tan Tan Ramen

Please choose a spice level:

Mild /

Medium /

Hot /

Extra Hot

\$18.90

Contains minced pork, bean sprout, spring onion & sesame seeds.



チャーシューと卵

Chashu & Tamago Toppings

\$4.50

Extra egg & 2 slices of chashu (pork)



北海道

Hokkaido Toppings

\$2.50

Extra corn & butter



プロ

Professional Toppings

\$6.90

Extra egg, 2 slices of chashu (pork), corn & butter

Godzilla Size (ゴジラサイズ)

allows turning any Ramen into a huge bowl filled with extra noodles and soup.

\$5.90

チキン・ベジ Chicken/ Veg Broth & Noodle

醤油ラーメン

Shoyu Ramen
(Tokyo Style Soy)

V

Pork / Chicken / Veg



\$18.50

Contains bean sprout, black fungus, bamboo shoots, spring onion, a sheet of nori (seaweed), fish cake slice, a slice of Chashu (pork) or Chicken & sesame seeds.

塩ラーメン

Shio Ramen
(Lighter & slightly salty)

V

Pork / Chicken / Veg



\$18.50

Contains bean sprout, black fungus, bamboo shoots, spring onion, a sheet of nori (seaweed) & a slice of Chashu (pork) or Chicken & sesame seeds.

Vegetarian option comes with vegetable soup & an egg instead of meat.

ベジタリアンラーメン

Vegetarian Ramen

V



\$17.50

Contains bean sprout, black fungus, bamboo shoots, spring onion, a sheet of nori (seaweed), a seasoned egg & sesame seeds.

ビーガンラーメン

Vegan Ramen

V



\$17.50

Contains Vegan Noodles, bean sprout, black fungus, bamboo shoots, spring onion, a sheet of nori (seaweed), Shiitake Mushroom, corn & sesame seeds.

ベジミックス

Extra Veg Mix



\$2.50

Extra Carrot, Onion, Cabbage

豆腐
Tofu



\$2.50

もやし
Beansprout



\$1.00

アブラーメン
Abu Ramen - Dry Noodle



\$17.50

Contains spring onion, black fungus, bamboo shoots, 3 slices of chashu (pork), an seasoned egg & sesame seeds.

シーフードラーメン
Seafood Ramen V



Tonkotsu(Pork) Soup

\$20.90

Contains mussels, seafood mix, mixed vegetables (carrot, onion, cabbage), spring onion & sesame seeds.

トッピング Extra Toppings

チャーシュー
BBQ pork slices (Chashu)
5 Slices



\$6.90

豚ひき肉
Minced pork



\$2.50

替え玉
Extra Noodles
(Egg noodles/ Vegan noodles/
Rice noodles)



\$2.50

スープ
Extra Soup



\$3.50

味玉
Seasoned Egg



\$2.50

海苔
Nori 5 sheets



\$2.00

メンマ
Menma



\$2.00

コーン
Corn



\$1.50

バター
Butter



\$1.50

ニンニク
Garlic Bomb



\$1.00

ワカメ
Wakame



\$1.00

キクラゲ
Black fungus



\$2.00

ネギ
Spring Onions



\$1.50

BEER

SAPPORO DRAUGHT 380ML • \$12.9

A moderately light body and refreshing flavour of lingering hops.

LITTLE RAMEN BAR BEER 425ML • \$12.9

Fine filtered crisp refreshing lager with traditional hop aroma.

ASAHI SUPERDRY NAMA JOKKI 340ML CAN • \$11.9

Canned beer that you can enjoy like the fresh head of a store. The foam rises, and you can enjoy the taste of draft beer thoroughly.

ASAHI SUPERDRY 330ML BOTTLE • \$11.9

With its refreshing barley flavour and crisp aftertaste.

KIRIN LAGER 330ML BOTTLE • \$11.9

A distinctively smooth, clean and full-bodied beer.

APPLE CIDER 330ML BOTTLE • \$11.9

Pure blonde organic apple cider : light, crisp, refreshing apple taste.

SAPPORO BULLET ORI/ BLACK • \$16.9

650ml A moderately light body and refreshing flavour of lingering hops.

SAKE

HAKUTSURU JOSEN TANREI 180ML • \$16.9

Light, fresh and smooth taste.

HAKUTSURU DRAFT SAKE 300ML • \$22.9

Smooth and semi-dry taste.

KIZAKURA YAMAHAI JIKOMI

70ML • \$6.9 **\$180ML** • \$15.9 **300ML** • \$22.9

Mellow, semidry and rich in flavour.

SACIHIHIME KARAKUCHI JUNMAISHU

70ML • \$7.5 **180ML** • \$16.90

Refreshing and spicy, with a light-bodied and crisp

SACIHIHIME TOKUBETSU JUNMAISHU

70ML • \$9.9 **180ML** • \$19.50

Gentle aroma of apples, with a rich and mellow taste

TADA TADA HOJUN JUNMAISHU

70ML • \$8.5 **180ML** • \$17.50

Perfect balance of sweetness and acidity from the rice.

SHORYU NO MAI JUNMAI GINJO ❄️

70ML • \$12.9 **180ML** • \$22.50

A fruity and refreshing minerality reminiscent of melons and yellow apples.

WINE

HOUSE WINE Red or White • \$7.9

ALTEZZA PINOT NOIR • \$9.5/ \$39

whole bunch funk, fresh berry flavour and a drinkability that is everlasting.

BROWNS PADTHAWAY SHIRAZ \$10.6/ \$39

It has a deep red colour with purple tints; a youthful nose of spicy red fruits, plums and spices; and some smoky oak from time in barrel.

PEPPERJACK CABERNET SAUVIGNON • \$38

Offers bright red and blue berry fruit flavours and fine talky tannins.

CHARDONNAY OYSTER BAY NZ • \$9.9/ \$39

Fragrant white peach vibrant citrus with lingering lime zest and a creamy texture.

SAUVIGNON BLANC OYSTER BAY NZ • \$9.9/ \$39

Stunningly aromatic tropical fruits and bright citrus notes, with a refreshingly zesty finish.

TIM ADAMS PINOT GRIS • \$10.9/ \$39

Showing great balance, this wine displays pear, lychee and peach characters.

PROSECCO ROSE BOTTEGA POETI • \$11.9 / \$50

Fruity aromas with distinct hints of apple, white peach, and citrus and Floréal notes like peach blossoms.

JAPANESE LIQUEURS

TOKI JAPANESE WHISKY • \$13.9

A blended whisky from Suntory's three distilleries: Yamazaki, Hakushu and Chita.

UMESHU • \$ 16.9

Thick and pleasantly luscious Umeshu, to extract maximum natural sweetness and fruity.

YUZU SHU OR MANGO SHU \$15.9

Mango drinks are a refreshing and effervescent blend of succulent yuzu and mango flavors.

KAWAII SHIROI LITCHI OR GRAPE • \$ 15.9

A milk-based liqueur "white series" with fruit juice feeling of exuberant.

HYAKUNEN UMESHU HYAKUNEN-ZERO

(Non-alcoholic) • \$ 14.9

Non-alcoholic plum sake (juice) which won 1st place in the 2nd Tenman-Tenjin Plum Sake Competition.

SUNTORY KAKUBIN HIGHBALL • \$15.9

SPIRITS

GIN \$11.9

VODKA

JACK DANIELS

MIDORI

JAMESON

SUNTORY JAPANESE GIN SUI

Choice of mix : tonic water/ soda water/ coke/ coke no sugar/ sprite/ sprite lemon no sugar

CANADIAN CLUB DRY PRE-MIX. \$11.9

NON - ALCOHOL

SOFT DRINKS \$3.5

Coke, Coke no sugar, Fanta Orange

Sprite, Sprite Lemon no sugar

RAMUNE \$5.9

CALPIS ORIGINAL OR SODA \$4.9 / GRAPE \$8

LEMON LIME BITTER \$6.9

YUZU & HONEY SODA \$7.9

POKKA ICE TEA \$4.9 Lychee tea , Green tea

SPARKLING WATER \$5.5

330ml Mount Franklin-lightly sparkling

ICE FUZE PEACH TEA \$8

500ml Fuze Peach black iced tea

SUNZEST JUICE \$5 Apple or Orange

HOT JUG \$6 -Green tea, Jasmine, Hojicha



DRINK MENU