

RAMEN

TORI WHITE \$22.00

6-hour chicken broth, house-made shio tare, chicken chashu, spring onion, bamboo shoot, black fungus, nori

TORI BLACK \$22.00

6-hour chicken broth, house-made shoyu tare, chicken chashu, black garlic oil, spring onion, bamboo shoot, black fungus, nori

FIERY TORI RAMEN \$22.00

6-hour chicken broth, house-made shio tare, chicken chashu, special spicy paste, bamboo shoot, black fungus, spring onion, nori

PRAWN TORI PAITAN \$24.00

(SPICY OPTION AVAILABLE)

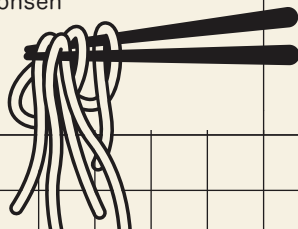
6-hour chicken broth, house-made shio tare, house-made prawn oil, tiger prawn, chicken chashu, bamboo shoot, black fungus, spring onion, nori

SUPREME MUSHROOM TORI RAMEN \$23.00

6-hour chicken broth, house-made shoyu tare, chicken chashu, porcini mushroom, shiitake mushroom, bamboo shoot, black fungus, spring onion, nori

SUKIYAKI WAGYU DRY RAMEN \$24.00

MBS 9+ wagyu beef chashu, house-made shoyu paste, onsen egg, truffle mayo, teriyaki glaze, spring onion



SILKY SOY (VEGAN) \$21.00

Vegan house-made soy milk miso broth, vegan dashi, tofu chashu, spring onion, bamboo shoot, nori

TORI BROTH TAN-TAN \$22.00

(CONTAINS PEANUTS)

6-hour chicken broth, house-secret tan-tan tare, chicken chashu, chilli sesame, nori

TAN-TAN \$20.00

(CONTAINS PEANUTS)

Dry-style ramen, house-made sesame and peanut sauce, chilli, minced pork, 3-year aged Japanese black vinegar, sesame

NOODLE HARDNESS:

(ONLY AVAILABLE FOR SOUP RAMEN)

SUPER SIZE ME:

add egg, add tori chashu \$5.00
add egg, add pork chashu \$6.00
add egg, add wagyu chashu \$8.00

EXTRAS:

Naruto fishcake \$1.00
Black fungus \$1.00
Bamboo shoot \$2.00
Egg \$2.00
Tori Chashu \$4.00
Pork Chashu \$5.00
Wagyu Chashu \$7.00
Rice \$3.50
Noodles \$3.50

DONBURI

EBI \$15.00

Tiger prawn in tempura style, house-made mild spicy creamy sauce, unagi glaze

CURRY MAYO KARAAGE \$14.00

Crispy fried chicken on rice with house-made curry mayonnaise

KARAAGE \$14.00

Crispy fried chicken on rice with house-made mild spicy creamy sauce

PORK CHASHU \$16.00

5-hour slow cooked pork chashu with ramen egg on top of rice

MBS 9 WAGYU BEEF \$22.00

Australian MBS9+ wagyu beef, spring onion, fried garlic, unagi glaze, onsen egg



GYOZA

PORK (5PCS) \$10.00

PRAWN (5PCS) \$10.00

TO SHARE

CREAMY CROQUETTE (2 PCS) \$5.00

TORNADO POTATO \$6.50
With house-made seasoning

TRUFFLE INFUSED EDAMAME (VEGAN) \$7.00

SWEET CORN RIBS 1 \$8.00
House-special grilled sweet corn with yuzu juice and shichimi togarashi

TAKOYAKI (4 PCS) \$8.00

TAKO KARAAGE \$8.00
Japanese style deep-fried octopus with mayo

CHICKEN KARAAGE \$9.00
with house made yuzu jam/ yuzu mayo

CAULIFLOWER KARAAGE \$10.00
with matcha salt and black vinegar glaze

DYNAMITE SHRIMP 1 \$10.00
Tempura tiger prawn, house made spicy mayo glaze, parsley



DRINKS

APPLE JUICE \$6.50

PEPSI \$5.00

PEPSI MAX \$5.00

LEMONADE \$5.00

SOLO \$5.00

LEMON LIME BITTER \$5.00

SPARKLING WATER \$5.00

COOL RIDGE WATER \$4.50

HOT JAPANESE TEA \$4.50

BEER ON TAP

ASAHI SUPER DRY \$12.00

YOYOGI PALE ALE \$13.00

SUNTORY BLACK \$13.00

COCKTAILS

HAKUTSURU SPARKLING SAKE (PEACH) \$13.00

HAKUTSURU SPARKLING SAKE (LEMON) \$13.00

HAKUTSURU NIGORI YUZU SAKE \$15.00

MOCKTAILS

PINEAPPLE CRUSH \$6.50

PURPLE GALAXY \$6.50

YUZU MATCHA FIZZY \$6.50

STRAWBERRY YAKULT FIZZY \$6.50

