

## SIGNATURE TONKOTSU

GENSUKE's multi-awarded signature original pork bone broth serves as the perfect vessel for our full-bodied and collagen-rich pork bone soup. Topped with our homemade thin noodles, tender pork cha-shu, black fungus, and fresh spring onions. The creamy foam (Shiyou 脂泡) on our soup is a testament to our ultimate ramen craftsmanship, signifying that the maximum deliciousness is extracted from the pork bone, resulting in a uniquely concentrated and creamy flavour



豚骨ラーメン



STANDARD \$20.0



PLUS+ \$23.0



SPECIAL \$29.50



## BLACK TONKOTSU

Homemade fried garlic and black sesame paste paired with GENSUKE's original tonkotsu pork bone broth, offering an extra layer of depth and a robust, savory flavour. Topped with homemade thin noodles, tender pork cha-shu, black fungus and spring onions

STANDARD \$21.0 PLUS+ \$24.0 SPECIAL \$30.50



## GOD FIRE SPICY LEVEL x1x2x3x4

Featuring our exclusive secret "Spicy Fire Paste", blended with GENSUKE's original tonkotsu pork bone broth. Topped with homemade thin noodles, tender pork cha-shu, black fungus and spring onions. Has been featured as Melbourne's Spiciest Food on Urbanlist

STANDARD \$21.0 PLUS+ \$24.0 SPECIAL \$30.50



## SHOYU TONKOTSU

clear pork broth soy sauce based ramen, it has a light yet umami punched flavour, paired with thicker and chewier homemade noodles, a sliced of pork chashu, bamboo shoots, seaweed and spring onion.

STANDARD \$21.0



## BLACK FIRE TONKOTSU SPICY LEVEL x1x2x3x4

The exquisite pairing of flavourful black sesame roasted garlic and intense god fire spicy Tonkotsu pork broth ramen. served with beanshoots & cabbage, diced cha-shu pieces, black fungus, spring onions and thin home made noodles Enjoy them individually or mix up for a unique blend of taste

STANDARD \$22.0

黒炎豚骨  
ラーメン



## VEGE RAMEN

Nourishing, fresh and delicious, the Veggie Ramen features a clear and fragrant homemade vegetable broth, served with home made chewy noodles, carrots, sweet corns, mushrooms, capsicums and seasonal vegetables.  
Limited Serve Daily \*\*

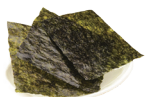
\$21.0



SPECIAL TOPPINGS \$10.5



CHA-SHU 3PCS \$6.7



SEAWEED 3PCS \$1.3



SOY-MARINATED EGG \$3.0



BAMBOO SHOOTS \$2.5



EXTRA NOODLE \$2.5



BEANSHOOTS & CABBAGE \$2.5



BLACK FUNGUS \$2.5

Disclaimer: All images shown feature the PLUS+ option (includes double chashu, egg, and seaweed). The Standard version has different toppings. Please refer to the menu description for details.



# SIDES



**HAKATA HITOKUCHI GYOZA**  
Hakata style bite-size dumplings, pan-fried and served with citrus pepper  
**5pcs \$8.0 10pcs \$15.0**



**CHICKEN KARAAGE**  
Hakata Gensuke house special juicy chicken karaage served with our secret spiced pepper  
**1pc \$6.0 2pcs \$10.0**



**EDAMAME**  
Steamed young green soy bean



**\$5.5 TAKOYAKI \$7.5**  
Classic yet irresistible octopus balls tender inside and crispy outside. Glazed with Takoyaki sauces, mayo and



**YASAI KOROKKE \$9.5**  
Home made Japanese style vegetable croquette 2 pcs with salad on the side



**CHICKEN KATSU \$9.5**  
Crumbed chicken dipped w. house blend worcestershire sauce



**EBI HARUMAKI \$9.5**  
Luscious prawn filling wrap in paper-thin crispy skin spring roll for maximum satisfaction. served with mayonnaise



**AGE GYOZA \$9.5**  
Experience our beloved Hitokuchi Gyoza with a deep-fried twist. Golden and crispy, these bite-size delights will leave you craving more! Served with homemade sweet chilli mayo dips.

# DINNER SET (Available from 5pm /All day Saturday)



**MINI RAMEN ONIGIRI SET \$22.5**  
[Onigiri] choice of 2 onigiri [Side]: choice of edamame, gyoza 5pcs, chicken karaage 1pc or kushiyaki 3pcs [Ramen]: mini signature tonkatsu ramen and condiments.



**ONIGIRI SET \$16.5**  
Choice of 2 onigiri, choice of gyoza 5pcs, chicken karaage 1pc or kushiyaki 3pcs. comes with Shio tonkotsu soup and condiments. Prices from \$16.50.



**TONKATSU TEISHOKU \$22.0**  
Crunchy crumbed and flavour-packed pork loin tonkatsu, tailored for meat lovers seeking unparalleled satisfaction and happiness. Set menu served with Salmon Sashimi, Gensuke's shio tonkotsu soup, Japanese short grain rice, and Kobachi.



**SABA TERIYAKI TEISHOKU \$23.0**  
Grilled Mackerel glazed with home made teriyaki sauce, crafted light to harmonise with the natural sweetness and brinness of the fish, a beloved choice representing the delicious yet nutritious Japanese cuisine. Set menu served with Salmon Sashimi, Gensuke's shio tonkotsu soup, Japanese short grain rice, and Kobachi.



**CHICKEN NAMBAN TEISHOKU \$22.0**  
Deep fried chicken dipped in tangy homemade yuzu sauce and topped with refreshing tartar sauce, a renowned dish fusion of Portuguese inspiration and Japanese craftsmanship. Set menu served with Salmon Sashimi, Gensuke's shio tonkotsu soup, Japanese short grain rice, and Kobachi.



**KAKI FRY TEISHOKU \$23.0**  
4 pieces of large oysters thin-coated in our special crumb recipe fried to golden brown crunch, designed to tantalize the taste buds of oyster and seafood enthusiasts. Set menu served with Salmon Sashimi, Gensuke's shio tonkotsu soup, Japanese short grain rice, and Kobachi.



**KATSU DON TEISHOKU \$24.0**  
This set meal features a large piece of crispy, golden-crusted pork loin tonkatsu served on a bed of Japanese short-grain rice, topped with fluffy soy-dashi broth eggs. Accompanied by Gensuke's signature shio soup, potato salad with mixed veggies, and chef small dish of the day (Kobachi)



**CHICKEN KATSU TEISHOKU \$24.0**  
This set meal features 4 pieces of golden crumbed Chicken Thigh Katsu served on a bed of Japanese short-grain rice, topped with fluffy soy-dashi broth eggs. Accompanied by Gensuke's signature shio soup, a refreshing mixed salad, and chef small dish of the day (Kobachi)



# おにぎり



サーモンユッケ \$5.2  
salmon tarutaru  
salmon tartar



塩ジャケ \$5.2  
shiojake  
salmon w. salt



サーモンアボカド \$5.2  
salmon avocado  
salmon & avocado



明太子 \$5.2  
mentaiko  
spicy cod roe



さばteri \$5.2  
saba teri  
grill Mackerel



うなぎ \$5.2  
unagi  
grilled eel



梅 \$4.2  
ume  
pickled plum



ちゃーまヨ \$5.2  
cha-mayo  
pork mayo



鶏照焼き \$5.2  
tori teriyaki  
teriyaki chicken



海老天 \$5.2  
ebiten  
tempura prawn



味玉 \$4.2  
ajitama  
egg



柚子みそ \$4.2  
yuzu miso  
yuzu citrus & miso



# 串揚げ



海鮮盛り  
kaisen mori \$19.5


Mix of 6 kinds: prawn, fish, oyster, scallop, squid and salmon. No substitute request. Photos for illustration only



串揚げ盛り  
kushiage mori \$19.5

Mix of 7 kinds: prawn, salmon, fish cake with cheese and seasonal vegetables. No substitute request. Photos for illustration only



野菜盛り   
yasai mori

Mix of 7 kinds of seasonal vegetables. No substitute request. Photo for illustration purpose

3pcs 8.5 6pcs 16.0



# DRINKS



ペpsi

PEPSI \$4.8



ペpsiマックス

PEPSI MAX \$4.8



レモネード

LEMONADE \$4.3



ソロレモン

SOLO \$4.3



カルピス

CALPICO \$4.8



冷たい緑茶

COLD GREEN TEA \$4.3



柚子スバータリンタ

YUZU FIZZ \$6.5



柚子スバータリンタ

YUZU LIME BITTER \$6.5



炭酸水

SPARKLING WATER \$4.3



アイスレモンティー

ICE LEMON TEA \$4.8



ラムネ

RAMUNE \$4.8



オレンジジュース

ORANGE JUICE \$4.8

# ALCOHOLIC DRINKS



プレミアムモルツ

SUNTORY PREMIUM MALT DRAFT \$13.0



アサヒビール

ASAHI BEER \$12.0



札幌ビール

SAPPORO BEER \$12.0



濃いレモンサワー

PURU PURU MOMO \$10.0



レモンサワー

PURU PURU UME \$10.0



濃いレモンサワー

STRONG LEMON SOUR \$13.0



レモンサワー

LEMON SOUR \$11.0



柚子サワー

YUZU SOUR \$11.0



ハイボール

WHISKY-HI \$11.0



梅ゆかりフルフル

UME YUKARI PURU PURU \$11.0



オレンジピーチフルフル

ORANGE PEACH PURU PURU \$11.0



URAKASUMI JUNMAI \$13.0



CHIYOMUSUBI DAIGINJO \$13.0



iichiko SHOCHU \$13.0