

STARTER/SIDES

KARAAGE CHICKEN Japanese Style Fried Chicken served with mayo	\$13.80	SEAWEED SALAD (WAKAME) Pickled seaweed salad	\$6.00
EDAMAME	\$8.90	PORK KATSU Japanese styled crispy bread crumbed pork loin	\$12.99
AGEDASHI TOFU Deep fry tofu with teriyaki sauce	\$9.80	CHICKEN KATSU Japanese styled crispy bread crumbed chicken breast	\$11.99
GYOZA 6 pieces of pan-fried pork gyoza	\$10.5	PULLED PORK WITH RICE Bite size rice bowl with teriyaki sauce with pulled pork belly	\$4.50
TEMPURA PRAWN 5 pieces of crispy bread crumbed prawn	\$11.50		
DEEP FRIED CALAMARI	\$11.99		

RAMEN

TONKOTSU RAMEN (TOP SELLER) Classic creamy pork broth with 2 slices of pork, bamboo shoots, and sweet corn	\$20.80	BLACK GARLIC RAMEN Flavourful pork broth with black garlic topped with 2 slices of pork, bamboo shoots, and spring onion	\$24.90
SHOYU RAMEN (CLASSIC CLEAR BROTH) Shoyu broth topped with 2 slices of pork, bamboo shoots, and sweet corn	\$19.80	SPICY MISO RAMEN Spicy miso broth with mala kick! Topped with spicy puff pastry, 2 slices of pork, sesame, and bamboo shoot	\$24.70
VEGGIE SHOYU RAMEN (VEGETERIAN) Shoyu broth topped with roasted pumpkin, bamboo shoots, and roasted seasonal veggie	\$19.80	VEGGIE MISO RAMEN (VEGETERIAN) Miso broth topped with roasted pumpkin, bamboo shoots, and roasted seasonal veggie	\$20.80
AUSTRALIAN ROCK LOBSTER BISQUE RAMEN (SIGNATURE) LIMITED SERVES PER DAY Lobster bisque broth topped with grilled Western Australian Lobster with house made tomato pesto and mozzarella cheese	\$39.50	TOM YUM RAMEN (Special) Seafood tom yum broth topped with calamari, and prawn	\$25.80
LOBSTER BISQUE RAMEN (SIGNATURE) Lobster bisque broth topped with school prawn and bamboo shoots	\$29.50		

(SCAN QR CODE FOR RICE MENU)

*RICE NOODLE IS AVAILABLE

ALL RAMEN INCLUDES NOODLES

WE APPLY 10% SURCHARGE DURING WEEKENDS AND HOLIDAYS

EXTRA

MARINATED SOFT BOILED EGG	\$4.50	BAMBOO	\$4.00
NOODLE	\$4.00	PUFF PASTRY DIP	\$3.00
PORK SLICES (3)	\$6.00	(Highly recommended for our seafood ramen)	
WHITE RICE	\$3.00		

DRINKS

KIRIN BEER	\$8.00	COKE CLASSIC	\$4.5
		COKE ZERO	\$4.5
SNOW MONKEY SPARKLING	\$8.99	GREEN TEA (BOTTLE)	\$4.5
SAKE (Passion Fruit, Lemon)		LYCHEE ICE TEA	\$4.5
RAMUNE SODA (Lychee, Strawberry)	\$4.5		



Australian Rock Lobster Bisque Ramen



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.

For Franchising and employment opportunities visit our website and follow us on Instagram [Snowmonkeyramen](https://www.instagram.com/snowmonkeyramen) or <https://snowmonkeyramen.com/>

Store 1: 180 Toorak Road South Yarra

Store 2: 229 Russell Street CBD