

OTSUMAMI



Yodare Chicken \$15

A cold porched chicken dish with spicy chill sauce, Sichuan-style.



Edamame \$8

Salted warm edamame, a classic Japanese appetizer to start with.



Peperoncino Edamame \$10

Edamame sautéed with garlic, chili, and olive oil.



Tsukemono \$10

Japanese Pickles-Assorted seasonal pickled vegetables.



Creamy Tonkotsu Ramen \$20

Our signature Ramen. The broth is carefully prepared using Queensland pork bones, slowly simmered for 8 hours to bring out a rich and deep flavor.



Tantanmen \$22

Creamy and spicy sesame-based ramen with minced pork, Sichuan pepper, and a rich, nutty flavor.

ZUROISSO RAMEN



Black Garlic Ramen \$22

Our rich tonkotsu broth is combined with house-made black garlic oil, slowcooked over low heat for a deep, aromatic flavor.



Japanese Curry Ramen \$24

A rich and aromatic curry broth blended with Japanese traditional soup stock, topped with crispy chicken katsu.



Red Hot Chili Ramen \$22

Our rich tonkotsu broth combined with house-made chili oil for a bold, spicy bowl full of flavor. Perfect for spice lovers!



Vegan Ramen \$24

Plant-based ramen with a savory kombu and vegetable broth, enriched with aromatic seaweed oil. Topped with fresh veggies, crispy potatoes, and tofu. 100% vegan and full of flavor.

RAMEN Topping

Large Size \$2

Extra Noodle \$4

Extra Cha-Shu 4slice \$5

1/2 Seasoned Egg \$2

Spicy chili oil \$1

Seaweed \$3

Fresh garlic \$2

Change to Rice Noodles \$1

RICEBOWL



Katsu Don \$20

Rice Bowl - Crispy Chicken Cutlet served with fluffy, sweet egg cooked in a flavorful dashi-based sauce.



Karaage Don \$20

Rice Bowl- Crispy Karaage topped with a house-made teriyaki sauce and mayo served with shredded cabbage and kimchi on the side.

FRIED & STAIR-FRIED



Spicy-Mayo Prawn Fritters \$18

Crispy Fried Prawn tossed in a zesty, spicy chili sauce.



Spicy Chicken Kimchi \$16

Stir-fried chicken with spicy Korean kimchi.



Agedashi Tofu \$14

Topped with a savory dashi-based sauce-a squeeze of grapefruit adds a refreshing twist.



Chicken Nanban \$16

Fried Chicken with Sweet Vinegar Sauce and Tartar Sauce.



Egg Tempura \$12

A soft-boiled egg, lightly battered and deep-fried with a house-made teriyaki sauce, Japanese mayo.



Chips \$8

Thin, crispy fries with a light salt seasoning.



Karaage \$12

Japanese-style marinated with soy sauce, ginger, and garlic for a rich flavor.

GYOZA



Pork Gyoza \$15

Juicy pork dumplings grilled on a hot iron plate for a crispy finish

Vegetable Gyoza \$15

Dumplings filled with fresh vegetables, grilled on a hot iron plate for a crispy finish. Recommended for vegans.



Steamed Prawn Gyoza \$17

Lightly drizzled with chili oil for a hint of spicy, exotic flavor. Nut-free option available.

Drink

Draft Beer

ASAHI \$12

Bottle Beer

Stone Wood \$11

XXXX Gold \$10

Sapporo \$11

ASAHI \$11

Kirin \$11

Chu-Hai

A popular Japanese drink made with shochu and fruit flavors, offering a refreshing and easy-to-drink flavor.

Lemon Chu-hi \$12

Grape Fruit Chu-hai \$12

Highball

A popular Japanese cocktail made by mixing whiskey with soda water, served over ice. It's refreshing, light, and easy to drink

Highball \$10

Plum Wine

Kinotsukasa \$12

Kikumasamune \$14
Aged 3 years 19%

Wine

Curated Natural Wine Selection

Available by the Bottle. Ask for today's picks.

White glass \$12 bottle \$ask

Red glass \$12 bottle \$ask

Japanese Sake

One Cup \$18

A convenient, single-serving sake in a small cup (About 180ml). Choose your preferred label and serving temperature.

Masu Sake \$12

A traditional Japanese sake served in a small box (masu), often enjoyed during celebrations.

Soft Drink

Cola \$4

Cola Zero \$4

Lemonade \$4

Ginger Ale \$4

Ramune \$5

Orange Juice \$4

Apple juice \$4

Sparkling Water \$3

Our Shop In JAPAN

IZAKAYA (HASHIDAYA) 居酒屋



Shibuya Hashidaya



Nakameguro Hashidaya



Roppongi Takehashi



Sapporo Hashidaya



WASHOKU KAPPOU 和食割烹



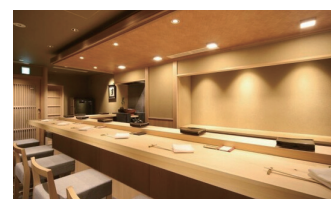
Ebisu Pojian



SUSHI 寿司



Kyoto Sushinokura



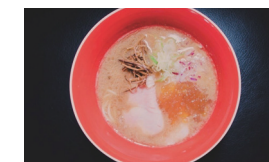
RAMEN

All shops make their own noodles and No MSG

Gyokai Tonkotsu



Hiragishi Honten



E.A.K



E.A.K



Duck soup stock RAMEN



DUCK RAMAN



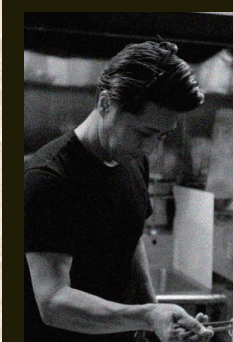
Hand freshly cut RAMEN



Maru A Ramen



"Michilen Awarded Chef" Jun's Story



Born in Hokkaido, Japan 1977

Interested in the diversity of Ramen Noodle, entered the Ramen Noodle industry at the age of 20.

Trained at famous restaurants in Sapporo Hokkaido and Tokyo.

In 2006 Opened Men EIJI in Hiragishi, Toyohira-ku, Sapporo Hokkaido.

Incorporating techniques from dishes other than Ramen, Jun developed a new Ramen that has never existed before.

Jun was the first to make homemade noodles in Sapporo, Hokkaido, advocating the importance of producing quality noodles.