



Delicious Authentic Hakata Ramen

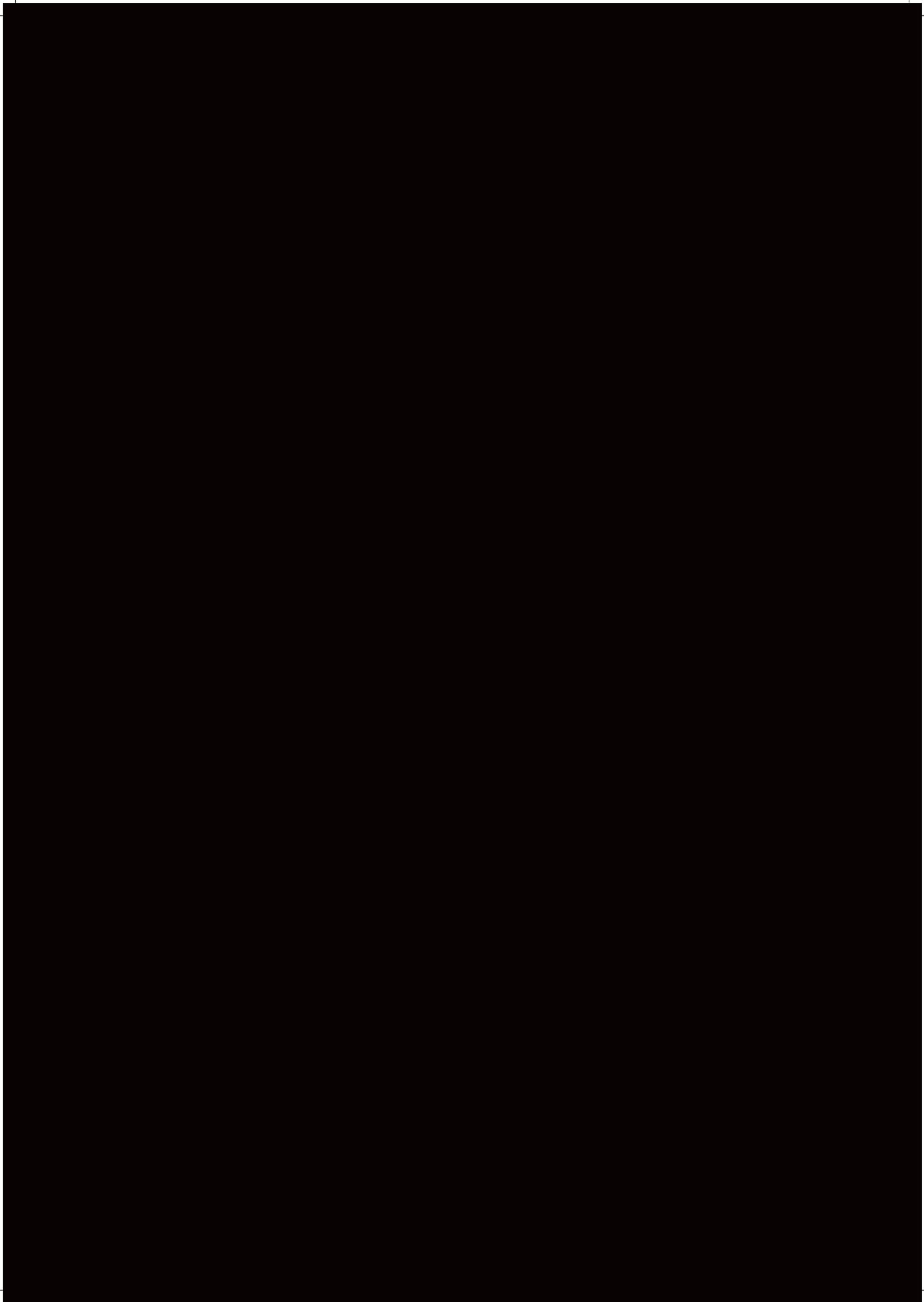
5% surcharge applies on Saturdays

10% surcharge applies on Sundays

15% surcharge applies on all public holidays

Take away orders attract 50c charge per item





BONITO TONKOTSU TSUKEMEN



**HAKATOMON
RAMEN**



LIMITED OFFER

Only 5 meals for both lunch and dinner each day, don't miss out.

Bonito Tonkotsu Tsukemen \$24.5

Cold thick noodles served with bonito tonkotsu dipping soup
Tsukemen is a great summer alternative to ramen where cold noodles are dipped in a delicious soup. Enjoy the texture and flavour of thick noodles!

The noodles can't be substituted with this dish.

Kaedama with thick noodles is not possible, standard kaedama with straight or frizz noodles will be served hot.

After the noodles are finished it's customary to have the soup diluted with the noodle broth before drinking. Please let our staff know once you would like this.

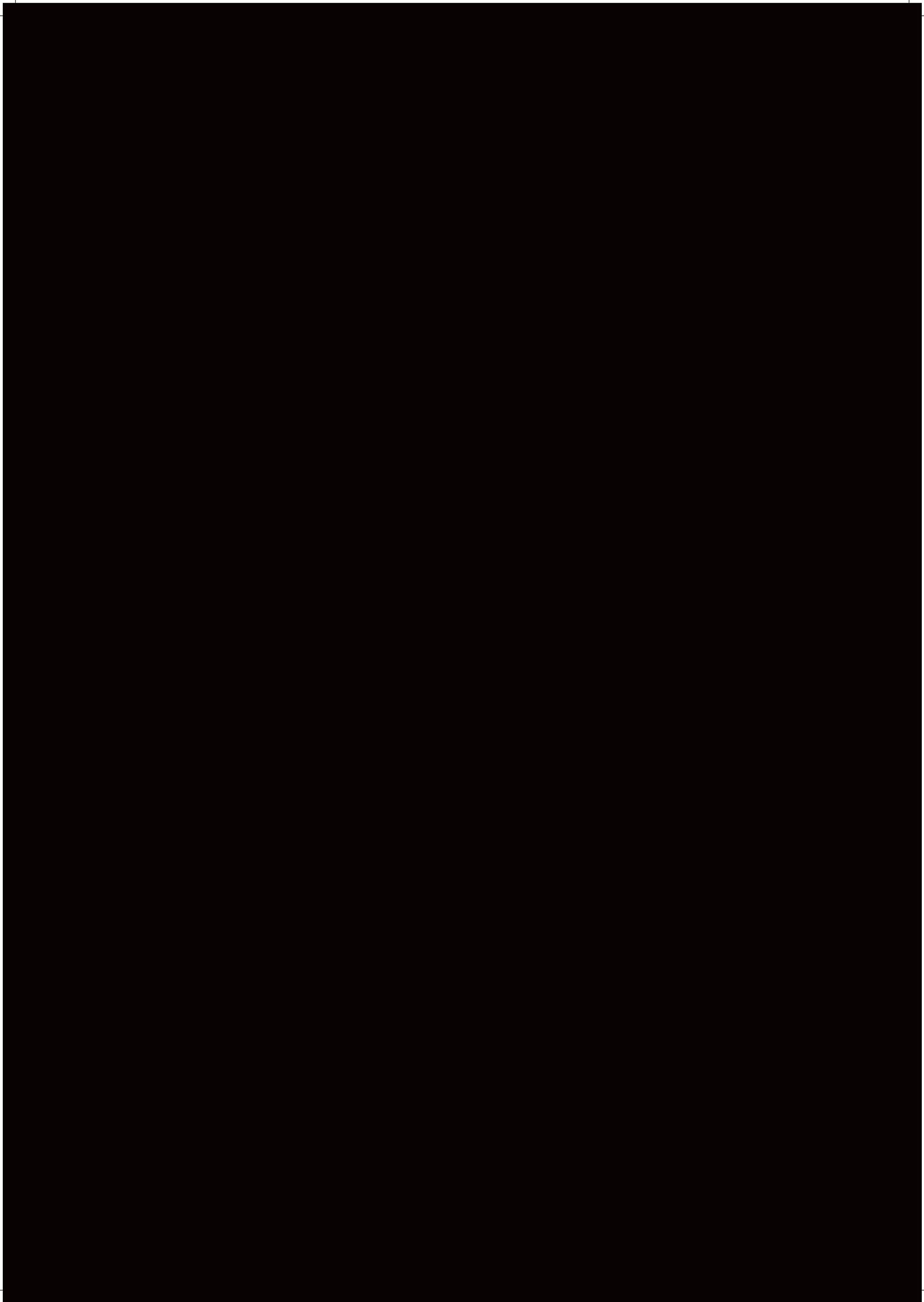
PRAWN TONKOTSU RAMEN

Prawn Tonkotsu Ramen \$23.50
Prawn infused pork bone broth ramen with frizz noodles

Prawn Tonkotsu Wonton Ramen \$30.00
Prawn infused pork bone broth ramen with frizz noodles topped with chicken and prawn wontons



Prawn Tonkotsu Wonton Ramen



TONKOTSU RAMEN

Traditional Hakata style pork bone broth with thin straight noodles

White Tonkotsu 16.50
Original flavour

Black Tonkotsu 18.00
Burnt garlic infused tonkotsu ramen

DanDan Tonkotsu 🌶️ 19.00
Spicy Sichuan flavour

Hakatamon Tonkotsu 🌶️ 23.50
Our signature supreme ramen; black garlic oil, spicy chicken miso infused tonkotsu with extra chashu pork and half a seasoned egg

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MISO TONKOTSU RAMEN

Miso tonkotsu ramen with frizz noodles

Miso Tonkotsu 18.00
Miso flavoured tonkotsu ramen

Spicy Miso Tonkotsu 🌶️ 20.00
Miso tonkotsu ramen with spicy chicken miso

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KAEDAMA

Extra serving of noodles or soup

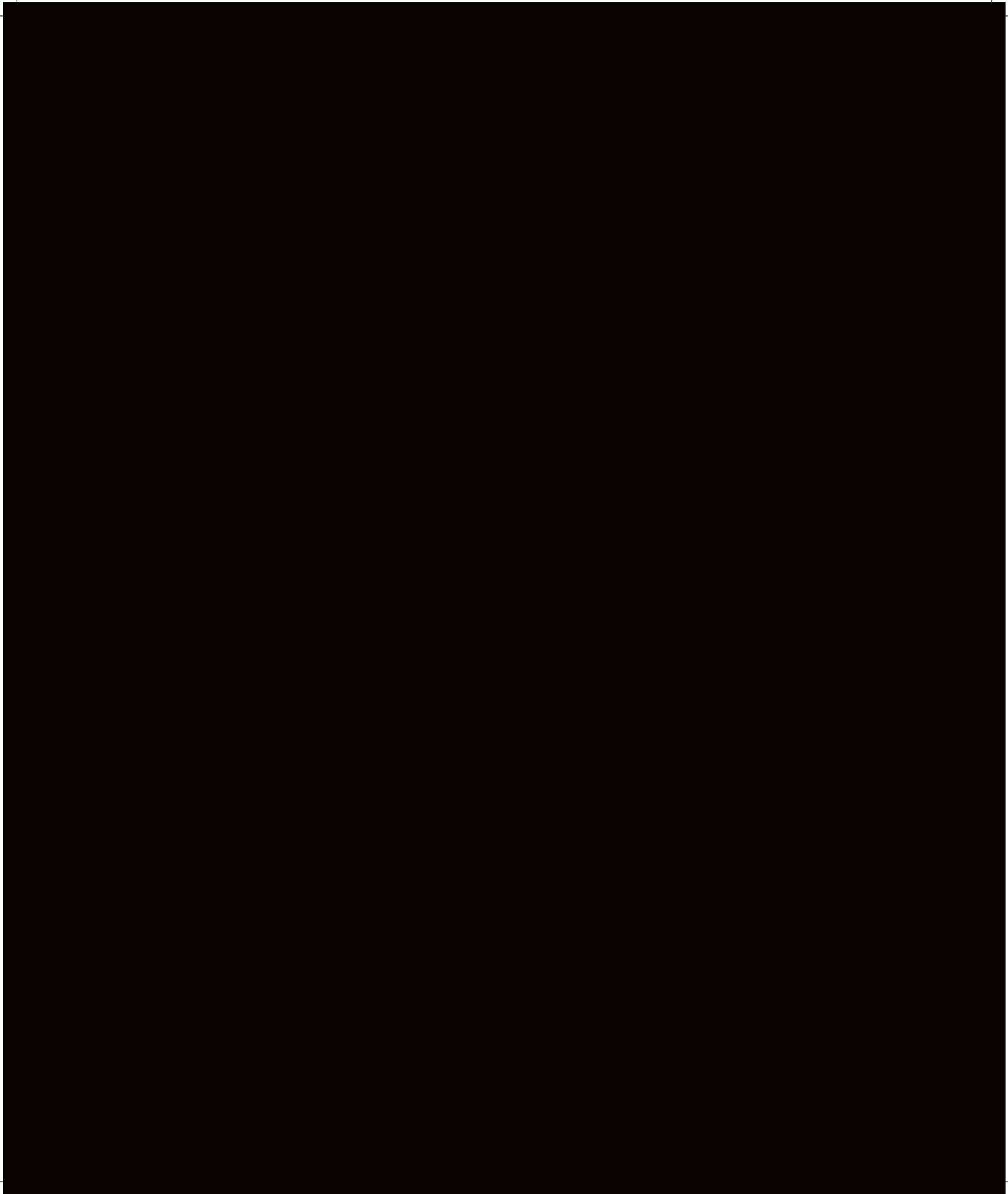
Straight Noodles 3.00

Frizz Noodles 3.00

Additional Tonkotsu Soup 8.00

Additional Clear Soy Soup 8.00

Ramen



SHOYU TONKOTSU RAMEN

Shoyu flavoured tonkotsu ramen with frizz noodles

Bonito Shoyu Tonkotsu 20.00

Bonito infused shoyu tonkotsu ramen

Garlic Shoyu Tonkotsu 20.00

Burnt garlic infused shoyu tonkotsu ramen

Light Shoyu Tonkotsu 20.00

Chicken and dashi broth infused shoyu tonkotsu ramen with a hint of yuzu zest

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OTHER RAMEN

Vegetarian 19.00

Vegetarian ramen with sesame soy broth, seasoned soy mince and assorted vegetables. Vegan option available by choosing straight noodles which do not contain egg.

Kids Tonkotsu Ramen 9.50

Half size tonkotsu ramen

Kids Shoyu Ramen 9.50

Half size shoyu ramen

SHOYU RAMEN

Clear soy broth with frizz noodles

Shoyu 18.50

Clear soy broth ramen

Chashu Shoyu 23.00

Shoyu ramen with extra slices of chashu pork and seasoned egg

Wonton Shoyu 23.00

Shoyu ramen with chicken and prawn wonton

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RAMEN TOPPINGS

Chashu Pork 4.50

'Kakuni' Braised Pork 7.00

Seasoned Egg 2.50

Spicy Chicken Miso 2.50

Bamboo Shoot 2.50

Sweet Corn 2.50

Kikurage Mushroom 2.50

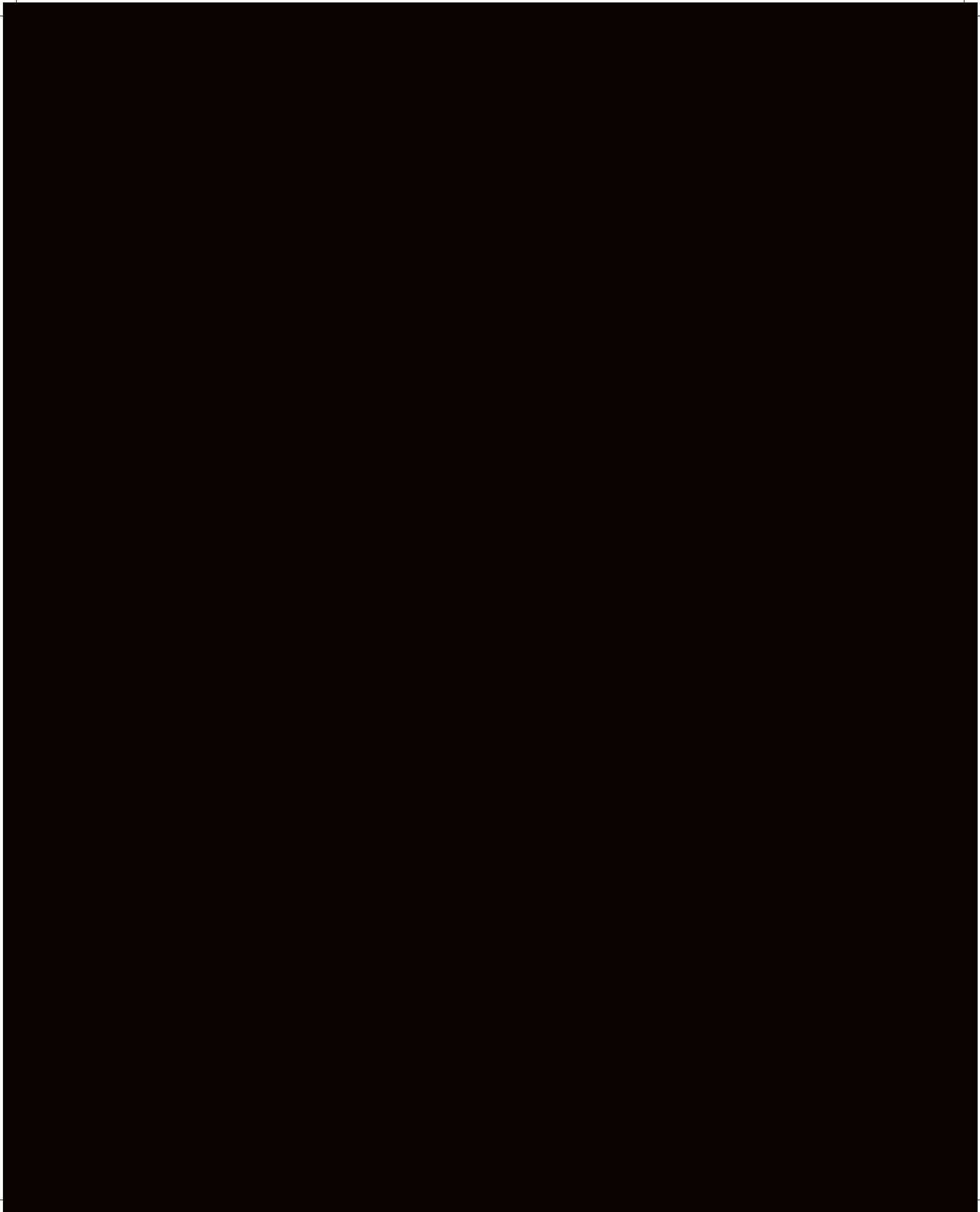
Bean Sprout 2.50

Kimchi 3.00

Chicken and Prawn Wonton (3pcs) 6.50

More Ramen

Darling Square



RICE BOWL

- Karaage Chicken Bowl** 18.00
Karaage chicken with teriyaki sauce and spicy mayo served with miso soup
- Nanban Karaage Bowl** 19.00
Soy vinegared karaage chicken with tartare sauce served with miso soup
- Pork Katsu Bowl** 20.00
Crumbed pork loin with tonkatsu sauce served with miso soup
- Wagyu Beef Bowl** 20.00
Sukiyaki wagyu beef with slow cooked egg served with miso soup

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MINI RICE BOWL

- Mini Karaage Bowl** 9.00
Karaage chicken with sweet soy and spicy mayo
- Mini Namban Karaage Bowl** 9.50
Karaage chicken with soy vinegar and tartare sauce
- Mini Curry Bowl** 6.50
Mini Japanese style curry
- Mini Pork Bowl** 10.00
Mini chashu pork bowl with slow cooked egg
- Mini Wagyu Beef Bowl** 10.00
Mini wagyu beef bowl with slow cooked egg
- Mini Tofu Bowl** 9.00
Vegetarian rice bowl with seasoned soy mince, seasoned egg and spinach

CURRY RICE

- Plain Curry** 15.00
Japanese style curry served with miso soup
- Pork Katsu Curry** 19.00
Japanese style curry with pork katsu served with miso soup
- Karaage Curry** 19.00
Japanese style curry with karaage chicken served with miso soup
- Seafood Curry** 19.00
Japanese style curry with crumbed prawns and calamari served with miso soup
- Sukiyaki Beef Curry** 19.00
Japanese style curry with braised wagyu beef served with miso soup

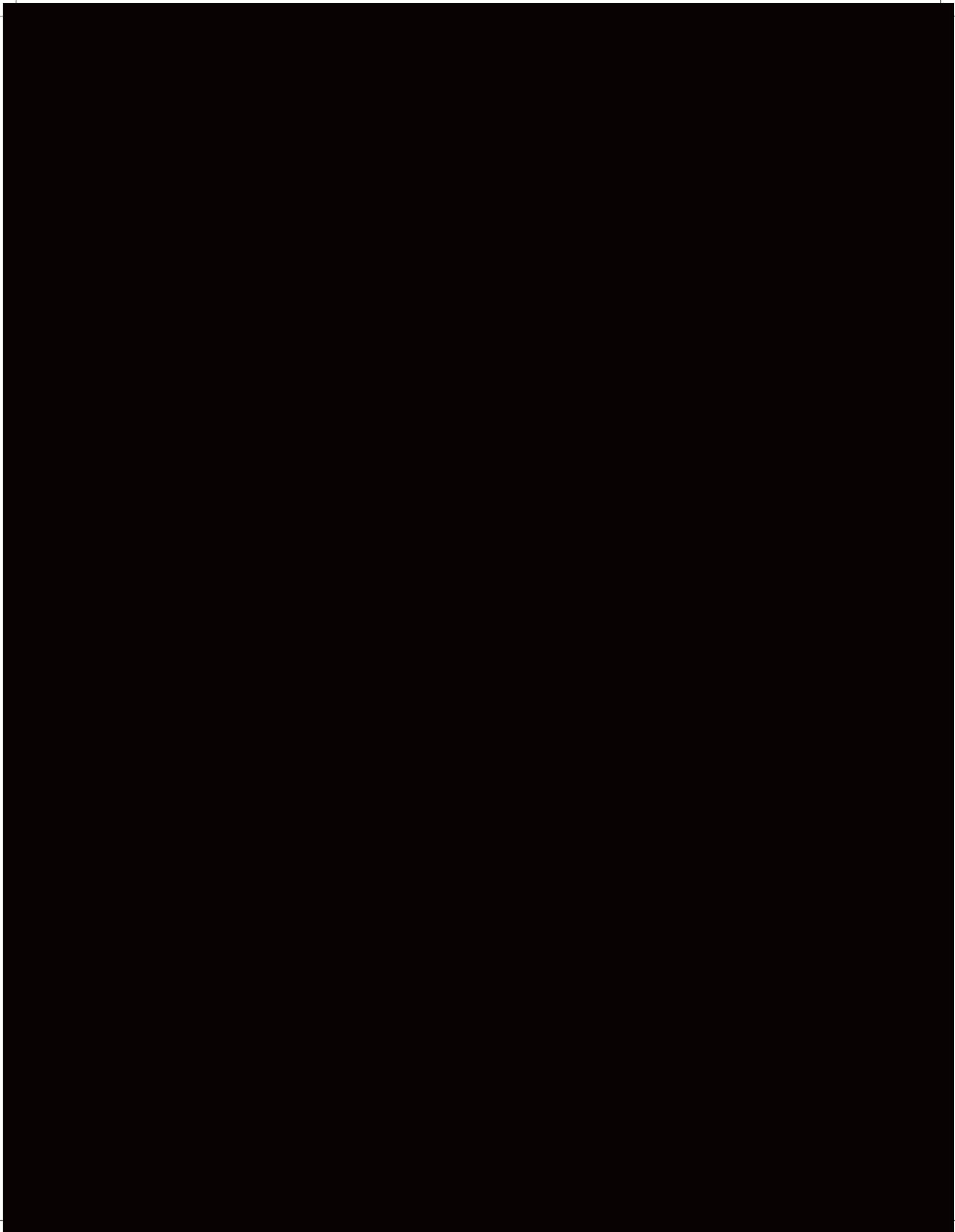
CURRY TOPPINGS

- Large Portion** +4.00
- Pork Katsu** 7.00
- Chicken Karaage** 7.00
- Slow Cooked Egg** 2.00
- Crumbed Seafood** 7.00
- 'Kakuni' Braised Pork** 6.50
- Kimchi** 3.00
- Sukiyaki Beef** 7.00

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Rice Bowl and Curry



ASIAN BAO

- Karaage Bao** 6.00
Steamed bun with karaage chicken, kimchi and spicy mayo
- Kakuni Bao** 6.00
Steamed bun with soy braised pork belly
- Prawn Bao** 6.00
Steamed bun with crumbed prawn and tartare sauce
- Bao Trio** 17.50
All 3 different types of bao

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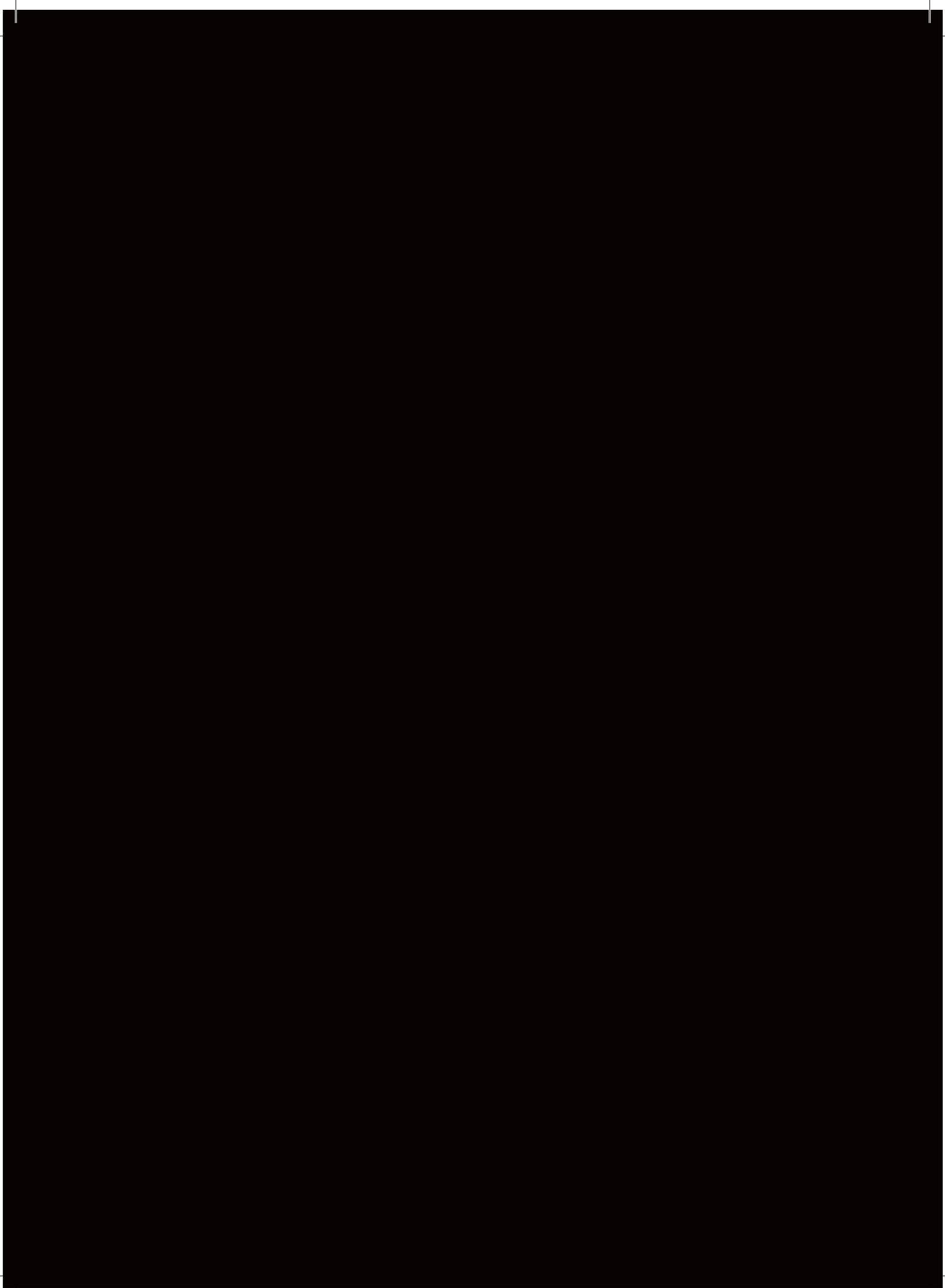
SIDE DISHES

- Gyoza (4/8 pcs)** 5.00/9.50
Panfried dumplings with pork and vegetable filling
- Karaage (2/4 pcs)** 5.50/10.00
Deep fried chicken
- Nanban Karaage (2/4 pcs)** 6.00/11.00
Karaage chicken with soy vinegar and tartare sauce
- Tonkatsu** 8.00
Crumbed pork loin with tonkatsu sauce
- Crumbed Seafood** 12.00
Crumbed calamari and prawns with tartare sauce
- Edamame** 4.50
Steamed soy beans
- Lotus Root Chips** 4.50
Crispy lotus root chips with salt and aonori
- Green Salad** 10.00
Green salad with wakame seaweed and onion dressing
- Chicken and Prawn Wonton (5pc)** 12.00
Chicken and prawn wonton with garlic oil, bean sprout and spring onion
- Takoyaki (7pc)** 10.00
Japanese savoury batter and octopus ball-shaped snack topped with Worcestershire and bonito flakes
- Miso Soup** 3.00
- Steamed Rice** 3.00
- Mini Salad** 3.00

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Bao and Sides



DESSERT

Taiyaki

Japanese waffle filled with sweetened red beans (1 piece)

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NON ALCOHOLIC BEVERAGES

Coke	3.50
Coke Zero	3.50
Sprite	3.50
Calpis	4.00
Apple Juice	3.50
Green Tea	3.50
Hot Green Tea	3.50
Sparkling Water	4.00

ALCOHOLIC BEVERAGES

BYO: \$4 surcharge per person

ASAHI Super Dry (330ml)	9.50
Hitachino Red Rice Ale (330ml)	14.50
Hitachino White Ale (330ml)	12.50
Choya Plum Wine Soda (250ml)	10.00
Hakutsuru Josen Junmai Saké (180ml)	10.00
'Jyozen Mizunogotoshi' Junmai Sake (300ml)	24.50

Drinks and Desserts

