RAMEN 暖暮 DANBO

www.ramendanbo.com.au
ramendanboau
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Step 1 Choose your ramen



Classic Ramen with Nitamago $20.40
Our classic ramen with extra "nitamago" soft boiled eggs



Classic Ramen $19.40
Our signature Tonkotsu Pork Broth



Negi-goma Ramen $20.40
Freshly sliced spring onions and roasted sesame make for a Japanese favourite



Se-abura Ramen $20.40
A rich, more flavourful take on our classic ramen



Miso Tonkotsu Ramen $20.40
A smooth and flavourful miso blended with our classic Tonkotsu Pork Broth



Tantanmen $21.40
A well rounded tantan base with our classic Tonkotsu Pork Broth, topped with BBQ minced pork and bok choy



Shoyu Ramen $20.40
A simple yet delicious clear soup topped with menma and yuzu kosho



Umakara Mazesoba $19.90
A "mixed" ramen combining seasoned pork mince, menma and spring onion in Danbo tare sauce and seasoning oil



Vegetarian Miso Ramen $19.40
A miso and konbu based soup topped with atsuage tofu slices, rounded off with a dollop of butter
(Vegan option available)

Step 2 Make it your own

Noodle firmness

very firm | firm | standard | soft | very soft

Soup richness - seasoning oil

a little | standard | a lot

"Karami-dare" spicy sauce

none | a little | standard | a lot

"Kaeshi" soup base

less salty | normal

Step 3 Choose your ramen style

CHOOSE BOTH $8.70

Want a Spicy Soup Base?

CHOOSE 'REKKA RAMEN' $1.30



Rekka is most closely translated as an inferno or conflagration. And you'll know why with one sip of our "ichimi-togarashi" laden soup!

Choose from:

Mild | **Medium** | **Spicy** | **Extra** | **Heaven** (+$1.30)

Want Extra Meat?

CHOOSE 'CHASHU-MEN' $7.40



Chashu-men literally means **"barbecue pork noodles"** and we don't disappoint! Four extra succulent slices of mouth-watering braised pork belly made in-house with our traditional recipe. The perfect choice for the meat-lover in all of us!

Ramen Danbo's soy sauce soup base contains minute amounts of stock derived from bonito.
Please consult our allergen advice sheet for further information. No split bills.

Step 4 Choose your toppings



Nitamago Soft Boiled Eggs
$3.45



Extra Chashu Slices
2 slices $3.70
4 slices $7.40



Chunky Chashu
$4.70



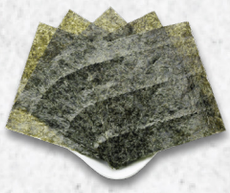
Atsuage Tofu Slices
$3.35



Karashi Takana
$3.35



Kikurage Wood Ear
$2.15



Nori Seaweed Sheets
$2.25



Menma Bamboo Shoots
$3.25



Extra Spring Onion
$2.25



Roasted Sesame
$2.05



Moyashi Bean Sprouts
$2.75



Bok Choy
$2.15

Step 5 Add some sides to your order for a bit of variety



“Hakata One-Bite” Gyoza (x8, pork/vegan/mix)
$12.25



Danbo Karaage Strips
$12.05



Kaedama Extra Noodles
$2.35



Chashu Pork and Takana Donburi
M $8.75 L $14.50



Chashu Pork Donburi
M $8.75 L $14.50



White Rice
$3.45



Omusubi Rice Balls (x2)
$5.60



Edamame
$6.30