

# RAMEN

**SHIO CLEAR CHICKEN RAMEN** \$26

House made clear chicken broth served with ramen noodles, kombu shio kaeahi, fried leek, accompanied with chicken negi maki and ajitama eggs.

**DUCK PAITAN "CAPPUCCINO" RAMEN** \$32

House made clear chicken broth infused duck emulsion broth with ramen noodle, tonyu foam, fried leeks served with smokey hibachi duck and ajitama eggs.

**TOKYO CHICKEN SHOYU RAMEN** \$26

House made clear chicken broth served with ramen noodles, shoyu kaeahi, fried leek, accompanied with chicken negi maki and ajitama eggs.

**SALMON MISO RAMEN** \$26

Tonkotsu base made in house, cooked salmon, spring onion, fried leek and ajitama eggs.

**HIBACHI YAKIBUTA CLASSIC TONKOTSU RAMEN** \$28

Tonkotsu broth with slow cooked pork, fried leek, spring onion and ajitama.

**VEGAN TANTAN RAMEN** \$24.5

Vegetable base made in house, tantan miso, vegan mince, beansprouts, fried leek, spring onion and sansho pepper.

**ADD ON**

- Ajitama eggs \$3.5
- Nori \$2
- Edamame \$6
- Noodles \$4
- House made chilli oil \$3
- Spring onion \$1.5



TENTOTENTOTENTOTENTO

- Premium Sake Shot \$6
- Suntory Premium Tap \$8

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**MAGAKI** 8 ea / 4. 4. 30

Magaki oyster, traditional Japanese Vinaigrette with red onion, jalapeno relish, black pepper and coriander.

**OTSUKURI** Small 28 / Large 52

Chefs choice top of the range sashimi, served with house made tosa shoyu.

**NASU GOMAAE** 18.5 **VG.OP**

Hibachi eggplant, chinese broccoli gomae, cucumber, shredded cheese.

**CAULIFLOWER MIZORE AE** 19.5 **VG**

Cauliflower karaage, grated radish, sansho pepper, dengaku miso, mizuna.

**TORI KARA MIZORE AE** 22

Chicken kara age, mizuna, sansho pepper, grated radish, dengaku miso.

**TSUKEMONO GOMA TOFU** 22 **VG**

House made sesame tofu with pickled tomato, jyabara cucumber, beer pickled cabbage, pickled mushrooms.

**MEKAJIKI NO OCHAZUKE** 36

Sword fish belly misozuke, soy tonyu dashi.

**WAGYU SUTE'EKI** 48

200g Wagyu 8+ steak, fresh wasabi, sea salt.

**OMAKASE TEMPURA** MP

**DESSERT**

**SWEET POTATO BRULEE** 21

Sweet potato brulee serve with vanilla ice cream and house made miso caramel sauce.

**VANILLA & BLACK SESAME GELATO** 15

Vanilla ice cream with black sesame gelato and house made miso caramel sauce.

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