

# Ramen

## Hakuryu



**Himeji Original HAKATA  
Tonkotsu Ramen 白龍**  
Sm 10.90 Lrg 13.90

Himeji original Tonkotsu soup which has been cooked for more than 8 hours, resulting in a creamy broth. Served with very thin straight noodles. With toppings of half boiled egg, pork loin, bean sprouts, wood ear mushroom, and spring onion. Flavoured with a dash of garlic oil.

## Kiwami



**Umami Chicken Ramen 極 Sm  
Sm 11.90 Lrg 14.90**

Combination of non-emulsificated super light chicken soup and seafood soup served with medium thin straight noodles. 100% natural ingredients. The salt sauce is extracted from roasted snapper, Hokkaido seaweed, dried mushrooms, dried fish, Coffin Bay oysters, New Zealand clams and South Australia mussels with original blended salt from Okinawa, Ako (Hyogo), Himalayan and South Australia. With toppings of prawn Wonton, chicken Chashu with black pepper, Mizuna (potherb mustard leaves), bamboo shoots, half boiled egg, deep fried leek, and shredded chilli. Seasoning oil is blended with various natural ingredients including scallop, garlic and leek. Finished with Yuzuk osho (citron pepper).

## Sekiryu



**Himeji Spicy Tonkotsu  
Red 赤龍**  
13.90

Himeji original Hakata Tonkotsu soup with housemade spicy chilli oil and housemade chimarjan. With toppings of salty sweet pork mince, half boiled egg, spinach, deep fried leek, and shredded chilli. Served with medium thin straight noodles.

## Nagomi



**Soy Chicken Ramen 和**  
12.90

Combination of non-emulsificated super light chicken soup and seafood soup. Blended with a variety of soy sauces selected carefully. Served with medium thin straight noodles. With toppings of half boiled egg, bean sprouts, chicken Chashu, spinach, bamboo shoots, and spring onion. Seafood soup is made from various kinds of fish flakes, dried fish and Hokkaido seaweed. As the aroma is very important for this seafood soup, we make the soup twice a day for lunch and dinner so that the aroma is fresh, and add bonito flakes upon orders.

## Kokuryu



**Himeji Tonkotsu Black  
黒龍**  
14.90

Himeji original Tonkotsu broth served with medium thin straight noodles enhanced with special blended Miso paste, black sesame paste and garlic oil. With toppings of your pork Chashu, half boiled egg, bean sprouts, wood ear mushroom, and spring onion.

## Irodori



**Vegetarian Miracle Noodles  
彩**  
14.90

Soup of mushroom, seaweed and sundried tomato and soup of daikon, onion, and carrot are mixed together to raise the density. With topping of colourful vegetables. Served with gluten free & calorie free noodles made from Konnyaku potato. Please choose your noodle's flavour from pumpkin, carrot or spinach

## Kinryu



**Himeji Spicy Miso  
Tonkotsu Ramen  
金龍**  
13.90

Soup is made from mainly Hakata Tonkotsu soup with 4 kinds of Miso. Served with medium thin straight noodles. Matched very well with toppings of vegetables, pork belly, garlic, ginger and butter. And with spices of Shichimi (chilli pepper) and house-made chilli oil. Please speak to our staff if you would like it extra spicy.

## Mazesoba



**Cha Cha Cha Mix 新**  
13.90

With spicy pork mince, middle thick egg noodles including wholemeal flour. With plenty of fish powder and Onsen-tamago (poached egg).

This souplless Ramen is becoming a popular dish in Japan now.

## Toppings

### Customize your Ramen

Tanmen (Vegetables)	2.80	Nori (3 Pcs Dried Seaweed)	1.00	Red ginger / sesame / Takana (pickled mustard leaves) (good for white dragon)	1.00
Pork Chashu (2 Pcs Pork Loin Or Pork Belly)	2.80	Kaiso (Seaweed)	1.50	Free for only Hakata ramen	
Pork Sonorous (Sweet & Spicy Ground Pork)	2.80	Menma (Flavoured Bamboo Shoots)	1.50	Chilli oil / Shichimi (chilli powder) / garlic	FREE
Chicken Chashu (2 Pcs Chicken Breast Chashu)	2.80	Negi (Spring Onion)	0.50	Kaedama (Extra Noodles)	
Ebi-Wonton (2 Pcs Prawn Dumpling)	2.80	Age Negi (Fried Leek)	1.00	Please order Kaedama when you have almost finished your first serving of noodles and make sure to have enough soup left in your bowl to accommodate the new noodles before ordering Kaedama.	
Kimchi (Korean Pickles)	2.80	Kikurage (Black Mushroom)	1.00	small (80g)	1.50
Ajitamago (Flavoured Egg)	1.50	Chilli Moyashi (Chilli Bean Sprout)	0.50	large (120g)	2.00
Onsentamago (Poached Egg)	1.50	Horenso (Spinach)	1.00		
		Tofu (Fried Tofu)	1.50		
		Corn & Butter (good for spicy miso ramen or for black dragon)	1.00		

**\*\*All noodles are made in house and cooked medium hard, however, be cooked to 4 different hardness levels (normal, hard, very hard and super hard) for Hakata Tonkotsu Ramens. Please speak to our staff if you have any preference.**

**\*\* Our Ramen soups including Hakata Ramen include a small amount of scallops, dried shrimps and clams in flavoured oil and soup base. Please speak to our staff if you have any food allergies.**