

RAMEN

Our noodles are hand made in house using ORGANIC grains from Gunnedah NSW –
Absolutely no MSG used in any of our cooking! Our Tares are made of a mix of premium local and imported salts and shoyus, blended with our house made seasonings and garums as well

*NOT ALL INGREDIENTS ARE LISTED: IF YOU HAVE ALLERGIES, WE DO NOT RECOMMEND THE RAMEN

TONKOTSU (THICK PORK RAMEN) \$20

House Seafood Shoyu Garum Tare, Hakata Noodles,
Pork Cha Siu over Coals, Shoyu Egg, Black Fungus,
Shallots, Leeks, Sesame, Nori, menma, Banana Prawn Wonton

TORIPAITAN (THICK CHICKEN RAMEN) \$22

House Seafood Shoyu Garum Tare, Hakata Noodles,
Shoyu Egg, Black Fungus, Shallots, Leeks, Chilli Shard,
Micro Coriander, menma, lacto-fermented corn,
banana prawn wonton
with Cha Siu OR charcoal chicken

“CHICKEN NOODLE SOUP” \$20

Double boiled light chicken soup, Roast Chicken Garum Tare,
Wavy Tokyo Style Noodles, Nori, Black Fungus, Menma, Shallots,
leeks, Onsen Egg (63*), Banana Prawn Wonton
with Cha Siu OR Charcoal Chicken OR White Cut Chicken

ROAST VEGAN MISO \$24

House 5-Miso Blend in a 7 Fruit & Vegetable Broth
Wavy Sapporo Noodles, Roasted&Lacto-fermented vegetables,
Nori, Menma, Bean Sprouts

EXTRAS

Yang's Chilli Oil	\$1
10 Week Ferment Black Garlic Oil	\$1
Lacto Corn	\$2
Butter	\$2
Roasted Tomato	\$2
Extra Menma	\$2
Shoyu Egg OR Onsen Egg	\$3
Extra Hakata Noodle	\$3
Extra Sapporo Noodle	\$4
QLD Banana Prawn Wonton	\$4
Extra Cha Siu	\$4