

O T S U M A M I  お つ ま み	Edamame	7
	Hakata sea salt	
	Truffle Garlic Edamame	9
	Shichimi chilli, parmesan	
	Gobo Chips	12
	Tempura burdock, chilli miso mayo	
	Spicy Crab Karaage	13
	Deep fried mini crab, mayo	

I P P I N  一 品	Takoyaki Pancake (3pcs)	10.5
	Crispy mini octopus pancake, yuzu mayo, bonito flakes	
	Aburi Wagyu Sushi	10ea
	Wasabi stalk	
	Crispy Calamari Handroll Sushi	7.5ea
	Calamari tempura, tobiko, chilli mayo, nori	
	Agedashi Tofu	19
	Fried tofu & seasonal vegetable tempura	
Fried Eggplant	15	
Shoyu ginger vinaigrette, sansho pepper		
Original Gyoza (5pcs)	17.5	
House made chilli paste, ponzu		
Karaage Chicken	18	
Fried chicken thigh fillet, yuzu kosho mayo		

R A W  刺 身	Tuna Tataki	25
	Yuzu ponzu, negi oil, shiso	
	Salmon Yukke	26
	Freshly diced salmon tartare, Taro potato crisp, wasabi sauce, onsen egg	

		S/M
R I C E  米	Sara Kaisen Bowl	— /39
	*Limited serve	
	Tuna, scallop, salmon, crab, tobiko, wakame served w/ oyster shoyu & clam ramen broth	
	Yakiniku Wagyu Bowl	20/36
	Onsen egg, spring onion, pickled cucumber	
	Stir-Fried Pork Bowl	15/26
	Umami egg, sweet shoyu, yuzu kosho mayo, spring onion, pickled cucumber	
	Tempura Bowl	13/22
Tofu & vegetable tempura, bbq sauce, chilli miso mayo		
+Onsen Egg 3		
Steamed Japanese Rice	3	

\*Weekend and public holiday surcharges apply

Otsumami/Ippin/Raw/Rice



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\*Premium noodle crafted with legendary  
**Hokkaido Haruyutaka wheat flour**  
Choice of Straight noodle or Flat noodle

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<b>Signature Pork Shoyu</b> 23	<b>Premium Wagyu</b> 46
Aromatic light tonkotsu shoyu broth, chashu pork belly, gobo chips, spring onion +Umami Egg 3.5	Wagyu shoyu broth, M9 wagyu sirloin, lemon black pepper paste, gobo chips, spring onion +Umami Egg 3.5
<b>Spicy Pork Shoyu</b> 25	<b>Veggie</b> 25
Aromatic light tonkotsu shoyu broth, chashu pork belly, gobo chips, spring onion, house made chilli paste +Umami Egg 3.5	Konbu & soy umami broth, fried tofu, eggplant, melody cherry tomato, gobo chips, spring onion +Umami Egg 3.5
<b>Asari Shoyu</b> 26	<b>Mentaiko Mazesoba</b> 25
Delicate clam shoyu broth, meaty clams, burnt butter, gobo chips, aosa wakame, spring onion +Umami Egg 3.5	Dry style ramen. Noodle tossed with kaeshi sauce, burnt butter served with cod red caviar, tempura calamari, nori & spring onion +Umami Egg 3.5
<b>Yuzu Duck</b> 29	<b>Pork Tsukemen [Original/Yuzu/Spicy]</b> 27
Clear duck & dashi shoyu broth, yuzu, smoked duck breast, gobo chips, spring onion +Umami Egg 3.5	Cold Haruyutaka flat noodle with special dipping sauce served with chashu pork belly, gobo chips, nori & spring onion +Umami Egg 3.5

STILL HUNGRY

Haruyutaka Straight Noodle	6
Haruyutaka Flat Noodle	6
Steamed Japanese Rice	4.5

EXTRA TOPPINGS

Chashu Pork Belly	8	Nori Seaweed	3
Asari Clams	8	Onsen Egg	3
Smoked Duck Breast	11	Chilli Paste	3
M9 Wagyu Sirloin	36	Umami Egg	3.5
Crispy Calamari Tempura	5	Gobo Chips	4
		Extra Soup	10

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