

Ramen

Ramen & Izakaya Himeji offers a wide variety of Ramen noodles. Yokohama Ramen is the Ramen with heavy and rich flavour. Toripaitan and Kiwami Ramen are healthy, light and enhance the delicate tastes of the ingredients. Sekiryu, Kinryu Ramen and Mazesoba are for spicy food lovers. Vegan Mazesoba with almost 0 calorie Miracle noodle which is made from Konnyaku potato and the perfect healthy option.

Yokohama



Tonkotsu Shoyu

Ramen 横浜

Sm 13.50 Lrg 16.00

Rich creamy Tonkotsu soup which takes 15 hours to prepare, mixed with chicken soup which is simmered for 8 hours. Served with middle-thick straight noodles.

Please choose your preference of light soup or strong soup, and more oily or less oily.

Wagyu



South Australia

Mayura Wagyu

Beef Ramen

35.00

Combination of chicken soup and Tonkotsu soup. Served with medium thickness noodles.

This very special Ramen with 100% Full Blood Wagyu Signature Series (+9~12) from South Australia's own Mayura Station. Please enjoy this Wagyu, which are grown up with splendid circumstances along the coast, and fed specially formulated diets including white chocolate.

Hakuryu



Himeji Original

HAKATA Tonkotsu

Ramen

白龍

Sm 13.50 Lrg 16.00

Himeji original Tonkotsu soup which has been cooked for more than 15 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.

Mazesoba



Cha Cha Cha Mix 新

15.50

With spicy pork mince, middle thick egg noodles including wholemeal flour. With plenty of fish powder and Onsen-tamago (poached egg). This soupless Ramen is becoming a popular dish in Japan now.

Sekiryu



Himeji Spicy

Tonkotsu Red

赤龍

Sm 13.50 Lrg 16.00

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

Vegan Mazesoba



Vegan Mazesoba

\$15.50

Spicy soup-less noodle with gluten free and almost calorie free noodles made from Konnyaku Potato. This noodle is becoming popular worldwide and called the Miracle noodle. It is recommended for those who are controlling calorie intake. With topping of avocado, tomato, mixed lettuce, chives, bean sprout. The spring onion oil and garlic oil sauce is made from extra virgin olive oil.

Chashu Men

**Umami Pork
(Soy or Umami)
28.00**



Rich soy sauce or salt based chicken soup with topping of 5 slices of pork belly Chashu cooked over 2 days, and served with thick egg noodles.

Torisoba

**Umami Chicken
Ramen
Sm 13.50 Lrg 16.00**



Combination of non-emulsified super light chicken soup served with medium thin straight noodles.

100% natural ingredients. With toppings of chicken chashu, bamboo shoots, half boiled egg, deep fried leek and shredded chilli.

Tsukemen

**Tonkotsu
Gyokai
Tsukemen つけ麺
19.80**



Combination of Tonkotsu pork and seafood dipping sauce. This is the latest trend with cold noodles dipped in a hot sauce. The Wari soup is a combination of the dipping sauce and a soup which is perfect to drink until the last drop. When you finish your dipping sauce, please speak to our staff for the Wari soup.

Toppings

All noodles are made in house and cooked medium hard texture. However for all Hakata Tonkotsu Ramens, the noodles can be requested to be cooked to 4 different levels of hardness (normal, hard, very hard and super hard). Please request this at the time of ordering.

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.

Customize your Ramen

Tanmen (Vegetables)	2.80
Pork Chashu (2pcs Pork Loin Or Pork Belly)	2.80
Pork Sonorous (Sweet & Spicy Ground Pork)	2.80
Chicken Chashu (2pcs Chicken Breast Chashu)	2.80
Ebi-Wonton (2pcs Prawn Dumpling)	2.80
Kimchi (Korean Pickles)	2.80
Ajitamago (Flavoured Egg)	1.50
Onsentamago (Poached Egg)	1.50

Nori (3pcs Dried Seaweed)	1.00
Kaiso (Seaweed)	1.50
Menma (Flavoured Bamboo Shoots)	1.50
Negi (Spring Onion)	0.50
Age Negi (Fried Leek)	1.00
Kikurage (Black Mushroom)	1.00
Chili Moyashi (Chili Bean Sprout)	0.50
Horenso (Spinach)	1.00
Tofu (Fried Tofu)	1.50
Corn & Butter (good for spicy Miso Ramen or for black dragon)	1.00

Red ginger / sesame / Takana 1.00
(pickled mustard leaves) (good for white dragon)

*Complimentary for Hakata Ramen

Chili oil / Shichimi (chili powder) / garlic FREE

Kaedama (Extra Noodles)

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.

small (80g)	1.50
large (120g)	2.00