

# Dinner Menu

# Himeji

RAMEN & IZAKAYA 姫路

## Starters

Warm Edamame

8.70

Gobou (Burdock) Chips

11.20



Edamame



Gobou Chips

## Entrée - Hot

Agedashi Tofu

8.90

Deep fried bean curd in fish broth

Karaage Crispy Chicken

(3pcs) 10.00

Deep fried marinated chicken

(5pcs) 15.00

plain / Wasabi mayonnaise / salsa sauce

Gyoza

(6pcs) 12.00

Pan-fried pork & veg dumpling (Yuzu pepper) (12pcs) 20.00

Ebi Gyoza

(5pcs) 16.80

Pan-fried prawn dumpling (Yuzu pepper)

Takoyaki

(8pcs) 9.50

Octopus puffs

Nasu Dengaku

10.80

Deep fried eggplant with Miso paste

Tempura

small 22.00

1 Prawn, 1 fish and 5 vegetables

Prawn Tempura

(5pcs) 33.00

Vegetable Tempura

small 19.90

Pork Bun

7.50

Steamed bun with slow cook Barossa pork belly / Mixed lettuce / Edamame dip / tomato / red onion / apple sauce / Kewpie mayonnaise / original sauce

Miso Soup 味噌汁

4.20

Soy bean paste soup with bean curd, seaweed and spring onion

Rice 御飯

3.00



Agedashi Tofu



Karaage Crispy Chicken



Gyoza



Ebi Gyoza



Takoyaki



Nasu Dengaku



Tempura - Small



Pork Steamed Bun Burger



# From Sushi Bar - Sushi and Sashimi

**Wafu Salad**  
Only Vegetables



18.80

**Kaisen Sashimi**  
**Wafu Salad**



38.00

## Tataki Selection (7pcs)

**Salmon Aburi Carpaccio**  
Flamed grilled salmon

26.00

**Kingfish Tataki with Jalapeno on Himalayan Salt** 28.00  
(Aburi or raw)  
Flamed grilled or raw Kingfish

**Wagyu Tataki** 28.00  
(+9~12 Signature Series - full blood Wagyu from Mayura Station) Flamed grilled Premium Wagyu

**Kajiki Tataki with Chilli Ponzu Sauce** 27.00  
Flamed grilled Swordfish

**Shiromi Tataki with Ceviche Sauce** 26.00  
Flamed grilled Snapper, Kinmedai or other white fish



Salmon Aburi  
Carpaccio



Kingfish Tataki



Wagyu Tataki

## Chef's Selection

### Sashimi

**For 1 Person - 15pcs** 42.00

**For 2 People - 25pcs** 68.00

**For 3 People - 36pcs** 89.00

### Sushi

**For 1 Person** 34.00  
8 nigiri & 3 sushi rolls

**For 2 People** 53.00  
12 nigiri & 6 sushi rolls

**For 3 to 4 People** 76.00  
18 nigiri & 12 sushi rolls

### Sushi & Sashimi

**For 1 Person** 48.00  
4 nigiri, 3 sushi rolls & 11p sashimi

**For 2 People** 75.00  
**Funamori- on the boat**  
8 nigiri, 6 sushi rolls & 15p sashimi

**For 3 to 4 People** 105.00  
**Funamori- on the boat**  
11 nigiri, 12 sushi rolls & 26p sashimi  
+ 2 oysters



Sashimi for 1



Sushi for 1



Sashimi for 2



Sushi for 2



## Chirashi

### Kaisen Chirashi

海鮮ちらし寿司

A bowl of Sushi rice topped with a variety of raw fish and vegetables

small **36.00** large **49.80**

### Aburi Kaisen Chirashi

炙りちらし寿司

A bowl of Sushi rice topped with a variety of flame grilled fish and vegetables

small **36.00** large **49.80**



Kaisen Chirashi Sushi

### Salmon Chirashi

**43.00**

### Aburi Salmon Chirashi

**43.00**



Salmon Chirashi Sushi

## Himeji Popular Aburi Sushi (4pcs)

### Aburi Salmon Nigiri

(Flamed grilled salmon)

**19.90**

### Aburi Hotate Nigiri

Flamed grilled scallop

**24.00**

### Aburi Unagi Nigiri

Flamed grilled eel

**23.00**

### Aburi Wagyu Beef Nigiri

Flamed grilled Premium Wagyu

**29.00**

### Aburi Kingfish Nigiri (Aburi or raw)

Flamed grilled Kingfish is with Jalapeno

**26.00**



Aburi Salmon Nigiri



Hotate Aburi Nigiri



Kingfish Jalapeño Sushi



Wagyu Beef Tataki Sushi

## Himeji Popular Sushi Rolls (6pcs)

### Salmon Aburi Roll

Crab stick & avocado

**14.20**

### Spicy Salmon Aburi Roll

Spicy salmon, cream cheese & avocado

**15.50**

### Spicy Salmon Avocado Cream Cheese Roll

with flying fish roe & Wasabi furikake

**13.80**

### Spicy Raw Tuna Avocado Cream Cheese Roll

with flying fish roe & Wasabi furikake

**13.80**

### S.A. Roll

Prawn tempura roll, avocado with flying fish roe

**15.80**

### California Inside Out Roll

with flying fish roe & Wasabi furikake

**12.00**



Salmon Aburi Roll



Spicy Salmon Avocado  
Cream Cheese Roll



Spicy Raw Tuna Avocado  
Cream Cheese Roll



S.A. Roll



California Inside  
Out Roll



## Sushi A La Carte

	Traditional Nigiri Sushi (per pc)	Sashimi (4pcs)
<b>Ikura (Salmon Roe)</b>	8.00	
<b>Unagi (Eel) (China)</b>	6.20	
<b>Anago (Conger Eel) (Japan)</b>	7.50	
<b>Scampi</b>	large 15.00 small (Subject to availability) 11.50	58.00 45.00
<b>Paradise Prawn (Raw Prawn)</b>	6.00	
<b>Ebi (Large Tiger Prawn) (W.A. or S.A.)</b> (Port Lincoln)	14.00	
<b>Himeji Homemade Tamago (Omelette)</b>	3.50	
<b>Wagyu</b> (Marble +10~12 from Mayura Station) (S.A.)	7.50	
<b>Farm or Wild Blue Fin Tuna Belly</b> (Port Lincoln) (April~Sep)	10.00	40.00
<b>Black Fin Tuna Belly (Japan)</b> Subject to availability	13.00	52.00
<b>Maguro (Tuna)</b> (Port Lincoln or Ulladulla, NSW)	6.50	24.00
<b>Kajiki (Sword Fish) (Ulladulla)</b>	6.20	20.00
<b>King Salmon (NZ)</b>	5.50	19.80

	Traditional Nigiri Sushi (per pc)	Sashimi (4pcs)
<b>King Salmon Belly (NZ)</b>	6.00	22.00
<b>Sake (Tasmania)</b>	4.80	18.00
<b>Sake (Salmon Belly) (Tasmania)</b>	5.50	19.50
<b>Hiramasa Kingfish (S.A. or W.A.)</b>	6.50	23.00
<b>Hiramasa Harami - Kingfish Belly</b>	6.80	25.00
<b>Shimesaba (Mackerel) (Japan)</b>	4.50	16.80
<b>Scallop (Hokkaido, Japan)</b>	6.00	22.00
<b>Uni (Sea Urchin Roe) (Tasmania)</b> Subject to availability	12.00	(50g) 55.00
<b>Ika Squid (NSW and S.A.)</b>	4.00	16.50
<b>Tako Octopus (cooked) (WA)</b>	4.00	16.50
<b>Unigyu (Sea Urchin Roe &amp; KUMAMOTO Japanese A5 Wagyu)</b>	19.80	
<b>Foie Gras Gyu</b> (Foie Gras & Kumamoto A5 Wagyu)	19.80	
<b>Charcoal Grill Tooth fish Miso with Foie Gras small Don</b>	19.80	
<b>Uni Small Don (Uni, Salmon roe, scallop)</b>	19.80	

## Traditional Roll Sushi – baby roll –

	Hand Roll	Cut Roll
<b>Tekka Maki (Raw Tuna Roll)</b>	6.00	7.00
<b>Cooked Tuna Roll (Cooked Tuna &amp; Mayo Roll)</b>	5.00	5.80
<b>Sake Maki (Salmon Roll)</b>	5.50	6.50
<b>Kyuri Maki (Cucumber Roll)</b>	3.80	4.30
<b>Avocado Roll</b>	3.80	4.30

	Hand Roll	Cut Roll
<b>California Roll</b> (Crab stick, avocado & mayonnaise)	5.50	6.50
<b>Oshinko Roll (Pickles Roll)</b>	3.20	4.20
<b>Unagi Kyuri Maki (Eel &amp; Cucumber Roll)</b>	6.80	7.50

## Banquet

**Himeji Banquet 姫路** 62.00 pp

Minimum 4 people  
(Vegetarian options available)

Warm Edamame

**Sushi & Sashimi** - Kingfish jalapeño Sashimi, salmon tar tar, salmon basil cheese Aburi & Today's Sushi roll

**Wagyu no Tataki**

grape / Yuzu Kosho pepper / apple sauce / chive / Yuzu soy sauce

**Agedashi Tofu**

**Gyoza**

**Karaage Crispy Chicken**

**Takoyaki** (Octopus Puff) 2pcs

**Mazesoba Spicy Noodles**

**Aburi Chicken Toubanyaki**

Charcoal grilled Teriyaki & Miso chicken

**Aburi Wagyu Beef Toubanyaki**

Charcoal grilled Yakiniiku & Miso Wagyu beef

**Dessert**

Today's Dessert (e.g. Green Tea Ice Cream & fruit)



# Charcoal Grill and Stone Grill

## Kushiyaki Moriawase 5 skewers 29.80

1 Mi, 1 Tsukune, 1 Negima, 1 Torimayo, 1 Tebasaki

## Tsukune 2 skewers 11.00

Special chicken mince balls served with our original sauce

## Tebasaki 1 skewer 9.80

Chicken wing with salt

## Premium Wagyu Beef 1 skewer 16.00

From Mayura station

## Salmon Chan Chan Yaki 1 skewer 9.90

Teriyaki Salmon with chili Miso paste

## Kingfish 1 skewer 12.00

Marinated with Teriyaki sauce

## Large Tiger Prawn 1 skewer 13.00

With Sea Salt, Olive oil, and chives

## Vegetarian 5 skewers 22.00

**Kushiyaki Moriawase**  
Fried Tofu, onion, cherry tomato, Shiitake mushroom & asparagus

## Shiitake Mushroom 7.90

## Atsuage Tofu 2 skewers 6.90

Fried Tofu served with our original sauce

## Asparagus 1 bunch 11.00

## Yaki Onigiri 4.80

Grilled rice ball with pickles

## Shiokoji Charcoal Grilled Special

Seasoning made from salt, rice Koji and water, and enhances the Umami

## Mi (yakitori) Shiokoji 2 skewers 8.50

Chicken thigh served with our original sauce

## Pork Belly Shiokoji 2 skewers 9.80

## Swordfish Shiokoji 1 skewer 12.80

## House Special

## Wagyu Beef Robata E (90g) 39.90

和牛炉端焼

- **Limited Numbers Only**

Charcoal grill at the table +9~12 (full blood Wagyu) from Mayura station

## Wagyu Beef Deluxe Tobanyaki E (110g) 48.00

和牛陶板焼

- **Limited Numbers Only**

180g +9~12 (full blood Wagyu) from Mayura station

## Teriyaki Wagyu Beef Main (160g) 53.00

(From Mayura station. If we don't have Mayura Wagyu change to mable6 Wagyu 180g)

## Fisherman Charcoal Grilled Calamari Main 38.00

するめイカ漁師焼

One whole semi dried squid

## Eel Stone Grilled Rice Main 35.00

鰻石焼飯

## Teriyaki Salmon Stone Grilled Rice Main 32.00

サーモン石焼飯

## SHOGUN Dinner Bento Box 45.00

Sashimi / Sushi roll / cold noodles / Karaage chicken / Gyoza / Takoyaki / Japanese omelette / Agedashi Tofu / Miso soup / Choice of Teriyaki Salmon rice or Eel rice.

## Premium Wagyu Beef Dinner Bento Box Extra \$13.00 (\$58.00)



Wagyu Beef Robata



Fisherman Charcoal Grilled Calamari (semi dried)



Wagyu Beef Deluxe Tobanyaki



Eel Stone Grilled Rice



# Ramen

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

\*Tonkotsu = Pork broth\*

## Yokohama



### Tonkotsu Shoyu

Ramen 横浜

Sm 18.50 Lrg 19.90

Rich creamy Tonkotsu soup which takes 8 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.

## Hakuryu



### Himeji Original

HAKATA Tonkotsu Ramen

白龍

Sm 18.50 Lrg 19.90

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.

## Sekiryu



### Himeji Spicy Tonkotsu Red

赤龍

Sm 16.80 Lrg 19.90

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.

## Wagyu



### South Australia Mayura Wagyu Beef Ramen

46.00

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.

## Roast Beef



### Wagyu Roast Beef Ramen

27.00

Combination of non-emulsified super light chicken soup and Wagyu fat(KUMAMOTO A5& Mayura Wagyu) Middle-thick straight noodles. 100% natural ingredients. With topping of Wagyu Roast beef (+5)chashu, bamboo shoot, half boiled egg, spring onion.

## Mazesoba



### Cha Cha Cha Mix 新

19.50

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

## Vegan Mazesoba



### Vegan Mazesoba

19.50

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)**  
**35.00**

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 18.50 Lrg 19.90**

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**  
**26.00**

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.



## Shoyu Ramen

**Chicken Shoyu Ramen**  
**鶏そば醤油ラーメン**  
**Sm 18.50 Lrg 19.90**

Combination of non-emulsified super light chicken soup served with medium thin straight noodles. Soy sauce based, with snapper oil. The flavour of soup is enhanced with Toribushi (dried chicken breast flake). Pork back fat variation is available instead of Toribushi. 100% natural ingredients. With toppings of chicken chashu, (or pork chashu) bamboo shoots, half boiled egg, deep fried leek and shredded chilli. (please choose the soup - pure chicken soup or with pork back fat.) (please choose the Chashu - chicken breast, pork belly or pork loin)



## Miso Ramen

**Sapporo Tonkotsu Miso**  
**Ramen 札幌豚骨味噌ラーメン**  
**Sm 18.80 Lrg 19.90**  
(Mugi Miso, Aka Miso)



## 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) **3.50**

**Pork Chashu** **4.20**  
(2pcs Pork Loin Or Pork Belly)

**Pork Sonorous** **3.80**  
(Sweet & Spicy Ground Pork)

**Chicken Chashu** **3.80**  
(2pcs Chicken Breast Chashu)

**Ebi-Wonton** (2pcs Prawn Dumpling) **7.00**

**Ajitamago** (Flavoured Egg) **2.00**

**Onsentamago** (Poached Egg) **2.00**

**Nori** (3pcs Dried Seaweed) **1.30**

**Kaiso** (Seaweed) **1.90**

**Menma** (Flavoured Bamboo Shoots) **1.90**

**Negi** (Spring Onion) **0.80**

**Age Negi** (Fried Leek) **1.30**

**Kikurage** (Black Mushroom) **1.50**

**Chili Moyashi** (Chili Bean Sprout) **0.70**

**Horenso** (Spinach) **1.50**

**Tofu** (Fried Tofu) **2.20**

**Corn & Butter** **1.20**  
(good for spicy Miso Ramen or for black dragon)

**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) **2.20**

**large** (120g) **3.00**



1. Moriawase



7. Salmon



8. Hiramasa Kingfish



9. Squid



2. Wagyu



4. Pork Belly



3. Pork Loin



5. Chicken Tsukune



10. Prawn



11. Scallop



## Himeji Hot Pot

**\$23.00 (Choice of 2 Soups)**

### How to eat Shabu Shabu

1) Firstly add the beef, pork and chicken. Only add as much as for one or two bites. Depending on your preference, sesame sauce is best for rare/ medium rare Wagyu, pork and chicken can be eaten by itself or with ponzu.

Please make sure that the pork and chicken is completely cooked before eating. Another recommendation is to cook the vegetables together, wrap it with meat for a healthy option.

2) Add vegetables and other ingredients little by little. Try to remove the foam bubbles (protein scum) from the soup to keep the broth tasty.

3) Add Ramen noodles in 2~3 batches (don't add it all in one go).

4) Please speak to our staff to get extra chicken stock.

Yuzu Shio Dashi

with Black Pepper



Tonkotsu Dashi

Pork







12. Mushroom



13. Veg 1



14. Today's Assorted Vegetables



15. Lettuce



16. Bean Sprouts



17. Atsuage (Fried Tofu)



18. Tofu



20. Ramen Noodles



21. Pork Gyoza



23. Yuba (Fried Tofu Skin)



Kobudashi

Hokkaido Seaweed Dashi with Ponzu & Sesami Mayo Sauce



Spicy Chicken



Kaisen (Seafood) & Miso Soup



Soy Milk, Chicken & Miso Soup

1. Moriawase	55.00
(Wagyu, pork belly, pork loin, vegetables, noodles)	
2. Wagyu	60g 35.00
(from Mayura Station marble 9~12)	
3. Pork Loin	90g 14.00
4. Pork Belly	90g 14.00
5. Chicken Tsukune	80g 12.00
6. Chicken skewer	2 skewers 9.50
7. Salmon	80g 19.00
8. Hiramasa Kingfish	80g 22.00
9. Squid (subject to availability)	14.00
10. Prawn	17.00
11. Scallop	(4 Large) 22.00

12. Mushrooms	18.00
(Shiitake, Enoki, Eringi)	
13. Veg 1	9.00
(Daikon Carrot, Red onion)	
14. Today's Assorted Vegetables	13.00
15. Lettuce	4.50
16. Bean Sprouts	4.50
17. Atsuage (Fried Tofu)	4.50
18. Tofu	7.20
19. Enoki Mushroom	5.50
20. Ramen Noodles	7.20
21. Pork Gyoza	(5pcs) 8.50
22. Prawn Gyoza	(4pcs) 11.00
23. Yuba (Fried Tofu Skin)	4.20



# Dessert 甘味

**Matcha Ice Cream & Matcha Cheesecake**  
Green Tea ice cream & Green Tea cheesecake

8.90

**Kurogoma Ice Cream & Matcha Cheesecake**  
Black sesame ice cream & Green Tea Cheesecake

8.90

**Cheesecake or Matcha Cheesecake**

5.30

**Chef's Jewelry Box 宝石箱**

3 kinds 18.00

4 kinds 23.00

6 kinds 32.00



Chef's Jewelry Box - 6 kinds

**Mojito Sorbet**

5.30

**Yuzu Sorbet**

5.30



**Chestnut and Rum Ice Cream**

6.30

