

# 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 15.80 Lrg 18.80

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.

## Wagyu



### South Australia Mayura

Wagyu Beef Ramen

39.00

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 15.80 Lrg 18.80

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.

## Mazesoba



### Cha Cha Cha Mix 新

17.00

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.

## Vegan Mazesoba



### Vegan Mazesoba

17.00

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.

## Sekiryu



### Himeji Spicy Tonkotsu Red

赤龍

Sm 15.80 Lrg 18.80

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.

## Chashu Men



### Umami Pork (Soy or Umami)

30.00

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 15.80 Lrg 18.80

Combination of non-emulsificated 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

22.00

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 15.80 Lrg 18.80

Combination of non-emulsificated 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 15.80 Lrg 18.80

(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)	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	1.00
(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)	1.50
large (120g)	2.00