## **TONKOTSU RAMEN** 豚骨ラーメン

SHIO 495

塩

Appreciate our Tonkotsu in its purest and most faithful form. A true classic in savory salt-based tare.

SHOYU 520

醤油

Flavorful and brimming with umami, yet light on the palate. Shoyu is soy sauce-based and has a bolder flavor than shio. Our most popular dish!

TSUKEMEN つけ麺

TAKE-HOME KIT

SUPER CHASHU 680

スーパーチャーシュー

150 grams of double marinated and slow cooked chashu for an even smokier version of our Shoyu. With chopped chilis on the side.

TANTANMEN 550

坦々麺

Sesame paste with ground pork cooked in chilis and finished with a drizzle of chili oil. Creamy, nutty and delicate, bold and spicy, all in one bite.

EBI TONKOTSU 710 えびとんこつ

Roasted shrimp heads simmered in our signature Tonkotsu broth. A smooth, creamy and highly seasoned broth drizzled with Ebi oil, topped with squid rings scallops, Kani and shrimp.

BONITO 解つけ麺

Our signature fermented skipjack tuna flakes simmered in our pork broth and Shoyu seasoning. Served with roasted chashu cubes and calamansi vinegar on the side for your preference of acidity.

TOKUSEI 580

特製

A flavorful stock made from kelp, skipjack tuna flakes, and dried mackerel mixed with our Tonkotsu broth. Served with ground pork, sliced chashu, and a half portion of aji tamago.

KARAI TOKUSEI

630

辛い特製

A spicy version of our Tokusei. A miso base and several types of chili are just a few of the 24 ingredients that this dish is made with. Fiery and complex!

## SIDES DISHES / EXTRAS 一品料理/トッピング

YUSHOKEN 傻咪軒

 Frozen Gyoza
 12 μcs
 615.00

 Extra Noodles Ramen | Tsukemen
 115.00 | 165.00

 Extra Chashu
 315.00

 Extra Chashu Bits
 80.00

 Extra Chashu Bits (1kg)
 1,505.00