



**Tako kara — 10**  
Fried Soy marinated Octopus

**Gobo chips — 9**  
Burdock Tempura chips

**Karaage Chicken — 9**  
Koji marinated chicken thigh

**Ume Yam — 9**  
Yam potato with plum and mayo sauce

**Rice — 4**  
Premium Yumepirika, special refrigerated shipment

**Mini Kaisendon — 16**  
Salmon, kingfish, tuna, nori

**Kabocha Cheesecake — 18**  
Japanese pumpkin, mascarpone cheese, crumble

**Pudding a la Mode — 18**  
Crème caramel pudding, seasonal fruits, matcha crumble

**Hoji Gelato — 5**  
Roasted green tea

**Milk Gelato — 5**



*10% service charge will be applied to the bill on Sundays and Public Holidays*

*If you have dietary concerns or allergies on milk, eggs, fish, Crustacean shellfish, tree nuts, peanuts, wheat, and soybeans, please let your server know. Your safety and enjoyment matters to us.*



## RAMEN MENU

### 鶏ガラ らーめん

#### Classic Tokyo Soy — 25

Umami egg, pork chashu, bamboo, shallot, sesame, nori

#### Ebi Shio Chicken — 25

House made prawn paste, umami egg, pork chashu, bamboo, shallot, sesame

#### Hakodate Shio — 25

Umami egg, pork chashu, bamboo, shallot, sesame

### 豚骨 らーめん

#### Kyushu Tonkotsu — 25

Umami egg, pork chashu, bamboo, red ginger, shallot, sesame

#### Ebi Shio Tonkotsu — 25

House made prawn paste, umami egg, pork chashu, bamboo, shallot, sesame, flat ramen noodle

#### Yokohama Soy Tonkotsu — 25

Umami egg, pork chashu, bamboo, shallot, sesame, nori, spinach, flat ramen noodle

### 鶏ガラ + 豚骨 らーめん

#### Spicy Sapporo Miso — 25

Chilli butter, umami egg, pork chashu, bamboo, shallot, sesame

Kae dama (extra noodle) — 4

Extra Umami Egg — 3

Extra Pork Chashu (2pcs) — 6