

# RAMEN



## PORK (TONKOTSU)

SOY (SHOYU) / SALT (SHIO)\*GF

### NOODLE

THIN STRAIGHT  
OR SWAP FOR THICK WAVY

### TOPPINGS

CHASHU PORK BELLY  
SOFT MARINATED EGG  
NORI  
BLACK GARLIC OIL  
SHALLOTS

15



## CHICKEN

SOY (SHOYU) / SALT (SHIO)\*GF

### NOODLE

THICK WAVY  
OR SWAP FOR THIN STRAIGHT

### TOPPINGS

CHASHU CHICKEN  
SOFT MARINATED EGG  
NORI  
MENMA  
SHALLOTS

15



## VEG (KELP & SHITAKE)

SOY (SHOYU) / SALT (SHIO)\*GF

### NOODLE

THICK WAVY  
OR SWAP FOR THIN STRAIGHT

### TOPPINGS

TOFU  
SOFT MARINATED EGG  
NORI  
MUSHROOMS  
SHALLOTS

16

## ADD/CHANGE

CHASHU PORK BELLY 4  
CHASHU CHICKEN 4  
SOFT MARINATED EGG 1  
EXTRA GREENS 2.5

TRY THE RAMEN SOUPLESS 12

\*SWAP NOODLES FOR GREENS 1.5\*  
THIS IS OUR ONLY GLUTEN FREE OPTION

MENMA (BAMBOO) 0.5  
SPICY 1 / EXTRA SPICY 1.5  
EXTRA NOODLES 2.5  
MORE / LESS SALTY 0

## STEAM BUNS

SINGLE DOUBLE TRIPLE  
6 11 16

### CHASHU PORK

GOJU-SPICY SAUCE, MAYO  
CUCUMBER, CORIANDER

### CHICKEN

KARAAGE FRIED CHICKEN  
SPICY MAYO, LETTUCE  
PEANUTS

### TOFU KATSU (V)

COLESLAW  
GINGER, MAYO, TONKATSU BBQ



# HAIHAI

## SIDES

### SWEETCORN (V)

MISO BUTTER, FURIKAKE SEASONING  
7.5

### COLESLAW (GF) (VE)

CABBAGE, WAKAME SEAWEED  
PICKLES, PERILLA DRESSING  
7.5

### KARAAGE CHICKEN

LEMON, MAYO ON SIDE  
8.5