

## ENTREE

01	Edamame	Boiled green soy beans, sprinkle with salt	5.8
02	Spring Rolls	Crispy vegetable spring rolls	6.8
03	Age-dashi Tofu	Deep fried tofu served in original dashi broth with shallots and bonito shavings (3pcs)	6.8
04	Tempura Vegetables	Tempura seasonal vegetables served with dashi dipping sauce 6pcs	8.8
05	Tempura Prawn	Tempura tiger prawns served with dashi dipping sauce 4 pcs	14.8
06	Squid Tentacles	Deep fried crispy marinated squid with house-made ginger soy sauce	12.8
07	Takoyaki	Baby octopus fritter balls served with mayonnaise and original takoyaki sauce, topped with bonito shavings (5pcs)	6.8
08	Seaweed and Tofu Salad	Picked seaweed, fresh tofu and mixed leaves with sesame dressing	9.8
09	Seaweed Fries	French fries tossed with dry seaweed and salt	5.8
10	Pork Gyoza	Pan fried pork and cabbage dumplings (5pcs)	7.8
11	Kara-age Chicken	Deep fried chicken marinated in house-made ginger and soy sauce	9.8
12	Spicy Wonton	Chicken and prawn dumpling with spicy sauce (6pc)	10.8

## UDON thick white noodle in fish stock

13	Classic Udon	Udon noodle soup top with seaweed, shallots, fish cake, fish flake and egg.	12.8
14	Curry Udon	Japanese golden vegetable curry with udon noodle	12.8
15	Beef Udon	Wok tossed beef with house-made teriyaki sauce top on udon noodle	14.8
16	Chicken Katsu Udon	Deep fried panko crumbed chicken thigh fillet and eggs simmered in house-made sweet soy sauce with udon noodle soup	14.8
17	Tempura Udon	Tempura prawns 2pcs and tempura seasonal vegetables served 4pcs with udon	17.8

## DONBURI rice bowl

18	Chicken Katsu Don	Deep fried panko crumbed chicken thigh fillet and eggs simmered in house-made sweet soy sauce on rice	14.8
19	Teriyaki Chicken Don	Grilled chicken thigh fillet with house-made teriyaki sauce on rice	14.8
20	Teriyaki Fish Don	Grilled Basa Fish with house-made teriyaki sauce on rice	14.8
21	Teriyaki Beef Don	Wok tossed beef with house-made teriyaki sauce on rice	14.8
22	Chicken Katsu Curry	Deep fried panko crumbed chicken thigh fillet served with Japanese golden curry on rice	15.8
23	Karage Don	Deep fried chicken marinated in house-made ginger and soy sauce on rice	14.8
24	Karage Curry Don	Deep fried chicken marinated in house-made ginger and soy sauce and Japanese golden curry with Rice	15.8

## WOK STIR FRY

### CHAHAN (Fried Rice)

Egg and fresh vegetable fried rice

25	Egg and Vegetable Fried rice	13.8
26	Chicken Fried Rice	14.8
27	Chashu (pork) Fried Rice	15.8

### YAKI UDON (Stir Fried noodles)

Stir fried udon noodle with fresh vegetable

28	Vegetable	13.8
29	Chicken	14.8
30	Beef	15.8

## SWEET

31	Matcha Ice Cream	4.5
32	Black sesame Ice Cream	4.5
32	Matcha Cheese Cake	8.8

# RAMEN

no ramen  no life

## RICH TONKOTSU PORK BROTH

33	Tonkotsu Classic	Tonkotsu Pork soup, with chashu and egg, bamboo shoots and shallots	13.8
34	Tonkotsu Red	Homemade chili paste, with chashu and egg, bamboo shoots and shallots	14.8
35	Tonkotsu Black	Black roasted garlic oil, with chashu and egg, bamboo shoots and shallots	14.8
36	Tonkotsu Chashu	Tonkotsu pork soup with 3 pieces of Chashu, bamboo shoots and shallots	17.8

## SOY CHICKEN BROTH

37	Tokyo Ramen	Chicken soy base soup with a slice of chashu, egg, bamboo shoots, and shallots	13.8
38	Wonton Ramen	Chicken and prawn wonton noodle soup	14.8
39	Wagyu Beef Ramen	Wok tossed beef and vegetables top on noodle soup	15.8
40	Chilli Wagyu Beef Ramen	Wok tossed beef and vegetables with chili top on noodle soup	15.8
41	Chicken Ramen	Wok tossed chicken and vegetables top on noodle soup	14.8
42	Chashu-men	3 pieces of Chashu, bamboo shoots and shallots	17.8

## MISO CHICKEN BROTH

43	Miso Butter Corn Ramen	Sweet corn and butter, a slice of chashu, egg, bamboo shoots, and shallots	14.8
44	Miso Ramen	Slice of chashu, egg, bamboo shoots, and shallots in rich miso broth	14.8
45	Miso Chicken Ramen	Wok tossed chicken and vegetables in miso chicken broth	14.8
46	Miso Chashumen	3 pieces of Chashu, bamboo shoots, seaweed and shallots	17.8
47	Negimiso Ramen	Roasted shallots and pork with chili and sesame oil in rich miso broth	15.8

## RAMEN EXTRA TOPPINGS

Egg	2.0	Seaweed	1.0
Chachu (roast pork)	3.0	Sweet Corn	2.0
Menma (bamboo shoots)	2.0	Ramen Noodle	3.0
Naruto Fish Cake	1.0	Udon Noodle	3.0

## \* RAMEN DEAL

ADD ONE  
SIDE FOR **\$2.9**

\* \* \* \* \*

ADD TWO  
SIDES FOR **\$4.9**

### RAMEN SIDES

Lotus Chips	Deep fried thin sliced lotus, tossed with dry green seaweed and salt
Fish Cake	Deep fried fish flavour cake in skewer
Vegetable Croquette	Deep fried mashed potato ball with panko crumbs, served with katsu sauce
Seaweed Salad	Pickled green seaweed
Spicy Cucumber	Fresh cucumber marinated with house-made spicy garlic sauce

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# DRINKS

## MOCKTAILS

48	Tropical Orange	Combination of orange juice, pineapple juice and grenadine syrup	6.8
49	Lemon Lime Bitter	Freshly squeezed lemon, lime juice and bitter infused in lemonade	6.8
50	Lychee & Strawberry Mojito	Fresh strawberry, mint and lychee - Taste great minus the alcohol	7.8
51	Watermelon Crush	Ice crush with fresh watermelon and lychee	8.8
52	Lemon & Lime Mint Crush	Fresh mint, lemon and lime combination - Refreshing and not too sweet	7.8

## ICED GREEN TEA fresh brewed

53	Classic Iced Green Tea	Japanese fresh brewed iced tea	5.0
54	Lemon Iced Green Tea	Zesty lemon flavour combined with freshly brewed green tea	5.0
55	Peach Iced Green Tea	Perfect for the heat, it is fruity and full of flavour	5.0

## SOFT DRINKS

56	Ramune	Japanese lemonade	4.2
57	Coke	Zesty lemon flavour combined with freshly brewed green tea	3.9
58	Coke Zero	Perfect for the heat, it is fruity and full of flavour	3.9
59	Sprite	Zesty lemon flavour combined with freshly brewed green tea	3.9
60	Juice	Apple Juice / Orange Juice / Pineapple Juice	5.0

## HOT TEA

61	Genmai tea	Green tea leaves with roasted rice	4.2
per pot /serve 1-2 person			



**NIKU RAMEN**  
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niku ramen

# ENJOY THE JAPANESE WAY



餃子 + ラーメン

# GYOZA + RAMEN