



 www.ramendanbo.com.au
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Step 1 Choose your ramen



Classic Ramen with Nitamago \$19.30
Our classic ramen with extra "nitamago" soft boiled eggs



Classic Ramen \$18.30
Our signature Tonkotsu Pork Broth



Negi-goma Ramen \$19.30
Freshly sliced spring onions and roasted sesame make for a Japanese favourite



Se-abura Ramen \$19.30
A rich, more flavourful take on our classic ramen



Miso Tonkotsu Ramen \$19.30
A smooth and flavourful miso blended with our classic Tonkotsu Pork Broth



Tantanmen \$20.30 
A well rounded tantan base with our classic Tonkotsu Pork Broth, topped with BBQ minced pork and bok choy



Gyokai Tonkotsu Ramen \$19.30
Our Classic Tonkotsu soup combined with seafood flavours and topped with bonito



Shoyo Ramen \$19.30
A simple yet delicious clear soup topped with menma and yuzu kosho



Mazesoba \$18.80
A soup-less ramen with seasoned pork mince, menma and spring onions, in Danbo tare sauce and seasoning oil



Vegetarian Miso Ramen \$18.30
A miso and konbu based soup topped with atsugae tofu slices, rounded off with a dollop of butter
(Vegan option available)

Step 2 Make it your own

Noodle firmness

very firm | firm | standard | soft | very soft

Soup richness - seasoning oil

a little | standard | a lot

"Karami-dare" spicy sauce

none | a little | standard | a lot

"Kaeshi" soup base

less salty | normal

Step 3 Choose your ramen style

Want a Spicy Soup Base?

CHOOSE
'REKKA RAMEN'



\$1.2

Rekka is most closely translated as an inferno or conflagration. And you'll know why with one sip of our "ichimi-togarashi" laden soup!

Choose from:

Mild | Medium | Spicy | Extra | Heaven (+\$1.2)

Want Extra Meat?

CHOOSE
'CHASHU-MEN'



\$7

Chashu-men literally means "barbecue pork noodles" and we don't disappoint! Six succulent slices of mouth-watering braised pork belly made in-house with our traditional recipe. The perfect choice for the meat-lover in all of us!

CHOOSE BOTH
\$8.2

Ramen Danbo's soy sauce soup base contains minute amounts of stock derived from bonito.
Please consult our allergen advice sheet for further information. No split bills.

Step 4 Choose your toppings



Nitamago Soft Boiled Eggs

\$3.30



Extra Chashu Slices

2 slices \$3.50
4 slices \$7.00



Chunky Chashu

\$4.50



Atsuage Tofu Slices

\$3.20



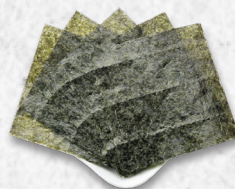
Karashi Takana 🌶️

\$3.20



Kikurage Wood Ear

\$2.10



Nori Seaweed Sheets

\$2.10



Menma Bamboo Shoots

\$3.20



Extra Spring Onion

\$2.10



Roasted Sesame

\$2.00



Moyashi Bean Sprouts

\$2.70



Bok Choy

\$2.10

Step 5 Add some sides to your order for a bit of variety



**"Hakata One-Bite"
Gyoza (8 pieces)**

\$11.70



**"Hakata One-Bite"
Vegetarian Gyoza (8 pieces)**

\$11.70



**Kaedama
Extra Noodles**

\$2.20



**Chashu Pork and
Takana Donburi** 🌶️

M \$8.30 L \$13.80



**Chashu Pork
Donburi**

M \$8.30 L \$13.80



**"Yakimeshi" Fried Rice
Spicy/Non-spicy**

(Vegetarian option available)
\$13.00



White Rice

\$3.20



Omusubi Rice Balls (x2)

\$5.30



Danbo Karaage Strips

\$11.50