



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



Classic Ramen with Nitamago \$20.00

Our classic ramen with extra "nitamago" soft boiled eggs



Classic Ramen \$19.00

Our signature Tonkotsu Pork Broth



Negi-goma Ramen \$20.00

Freshly sliced spring onions and roasted sesame make for a Japanese favourite



Se-abura Ramen \$20.00

A rich, more flavourful take on our classic ramen



Miso Tonkotsu Ramen \$20.00

A smooth and flavourful miso blended with our classic Tonkotsu Pork Broth



Tantanmen \$21.00

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



Gyokai Tonkotsu Ramen \$20.00

Our Classic Tonkotsu soup combined with seafood flavours and topped with bonito



Shoyu Ramen \$20.00

A simple yet delicious clear soup topped with menma and yuzu kosho



Umakara Mazesoba \$19.50

A "mixed" ramen combining seasoned pork mince, menma and spring onion in Danbo tare sauce and seasoning oil



Vegetarian Miso Ramen \$19.00

A miso and konbu based soup topped with atsuage 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'



\$1.25

Want Extra Meat?

CHOOSE
'CHASHU-MEN'



\$7.3

CHOOSE BOTH
\$8.55

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 (+\$1.25)

Chashu-men literally means "barbecue pork noodles" and we don't disappoint! Four extra 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!

Step 4 Choose your toppings



Nitamago Soft Boiled Eggs
\$3.40



Extra Chashu Slices
2 slices \$3.65
4 slices \$7.30



Chunky Chashu
\$4.60



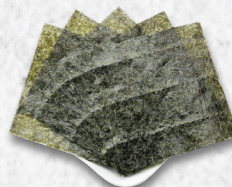
Atsuage Tofu Slices
\$3.30



Karashi Takana 🌶️
\$3.30



Kikurage Wood Ear
\$2.10



Nori Seaweed Sheets
\$2.20



Menma Bamboo Shoots
\$3.20



Extra Spring Onion
\$2.20



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)**
\$12.00



**"Hakata One-Bite"
Vegetarian Gyoza (8 pieces)**
\$12.00



**Kaedama
Extra Noodles**
\$2.30



**Chashu Pork and
Takana Donburi** 🌶️
M \$8.60 L \$14.20



**Chashu Pork
Donburi**
M \$8.60 L \$14.20



"Yakimeshi" Fried Rice
Spicy/Non-spicy
(Vegetarian option available)
\$13.50



White Rice
\$3.40



Omusubi Rice Balls (x2)
\$5.50



Danbo Karaage Strips
\$11.80