



# 姫路

# Himeji

## RAMEN & IZAKAYA

### Hakuryu



### Himeji Original HAKATA Tonkotsu Ramen 白龍

Sm 8.90 Lrg 12.90

Himeji original Tonkotsu soup which has been cooked for more than 8 hours, resulting in a creamy broth. Served with very thin straight noodles. With toppings of half boiled egg, pork loin, bean sprouts, wood ear mushroom, and spring onion. Flavoured with a dash of garlic oil. With your choice of pork belly or pork loin.

### Sekiryu



### Himeji Spicy Tonkotsu Red 赤龍

Himeji original Hakata Tonkotsu soup with housemade spicy chilli oil and housemade chimarjan. With toppings of salty sweet pork mince, half boiled egg, spinach, deep fried leek, and shredded chilli. Served with very thin straight noodles.

### Kokuryu



### Himeji Tonkotsu Black 黒龍

Himeji original Tonkotsu broth served with very thin noodles enhanced with special blended Miso paste, black sesame paste and garlic oil. Served with very thin straight noodles. With your choice of pork belly or pork loin, toppings of half boiled egg, pork loin, bean sprouts, wood ear mushroom & spring onion.

### Kinryu



### Himeji Spicy Miso Tonkotsu Ramen 金龍

Soup is made from mainly Hakata Tonkotsu soup with 4 kinds of Miso. Served with medium-thick wavy noodles. Matched very well with toppings of vegetables, pork belly, garlic, ginger and butter. And with spices of Shichimi (chilli pepper) and housemade chilli oil. Please speak to our staff if you would like it extra spicy.

### Kiwami



### Umami Chicken Ramen 極

Combination of non-emulsificated super light chicken soup and seafood soup served with medium-thin wavy noodles. 100% natural ingredients. The salt sauce is extracted from roasted snapper, Hokkaido seaweed, dried mushrooms, dried fish, Coffin Bay oysters, New Zealand clams and South Australia mussels with original blended salt from Okinawa, Ako (Hyogo), Himalayan and South Australia. With toppings of prawn Wonton, chicken Chashu with black pepper, Mizuna (potherb mustard leaves), bamboo shoots, half boiled egg, deep fried leek, and shredded chilli. Seasoning oil is blended with various natural ingredients including scallop, garlic and leek. Finished with Yuzukosho (citron pepper).

### Nagomi



### Soy Chicken Ramen 和

Combination of non-emulsificated super light chicken soup and seafood soup. Blended with a variety of soy sauces selected carefully. Served with medium-thin wavy noodles. With toppings of half boiled egg, bean sprouts, chicken Chashu, spinach, bamboo shoots, and spring onion. Seafood soup is made from various kinds of fish flakes, dried fish and Hokkaido seaweed. As the aroma is very important for this seafood soup, we make the soup twice a day for lunch and dinner so that the aroma is fresh, and add bonito flakes upon orders.

### Irodori



### Vegetarian Miracle Noodles 彩

Soup of garlic, soup of daikon, onion soup, and carrot broth are mixed together to raise the density, finished with a dash of soy milk. With colourful vegetables and healthy flavoured oil made from extra virgin oil and several kinds of vegetables. Served with gluten free & calorie free noodles made from Konnyaku potato. Please choose your noodle's flavour from pumpkin, carrot or spinach.

### Mazesoba



### Cha Cha Cha Mix 新

With spicy pork mince, middle-thick egg noodles including wholemeal flour. With plenty of fish powder and Onsen-tamago (poached egg). It can be enjoyed with rice after finishing noodles. Please speak to our staff if you would like a complimentary bowl of rice. This soupless Ramen is becoming the most popular in Japan now.

## Toppings

### Customize your Ramen

1. Tanmen (Vegetables)	2.80
2. Avocado	2.80
3. Pork Chashu (2 Pcs Pork Loin Or Pork Belly)	2.80
4. Pork Sonorous (Sweet & Spicy Ground Pork)	2.80
5. Chicken Chashu (2 Pcs Chicken Breast Chashu)	2.80
6. Ebi-Wonton (2 Pcs Prawn Dumpling)	2.80
7. Kimchi (Korean Pickles)	2.80
8. Ajitama (Flavoured Egg)	1.50
9. Onsentama (Poached Egg)	1.50
10. Nori (3 Pcs Dried Seaweed)	1.00
11. Kaiso (Seaweed)	1.50
12. Menma (Flavoured Bamboo Shoots)	1.50
13. Negi (Spring Onion)	0.50
14. Age Negi (Fried Leek)	1.00
15. Fresh Basil & Basil Paste	1.00
16. Coriander & Coriander Paste	1.00
17. Kikurage (Black Mushroom)	1.00
18. Chilli Moyashi (Chilli Bean Sprout)	0.50
19. Horenso (Spinach)	1.00
20. Tofu (Fried Tofu)	1.50
21. Extra Soup	Small 2.80
22. Corn & Butter (Good For Miso Ramen)	1.00
23. Kaedama (Extra Noodles)	
small (80g)	1.50
large (120g)	2.00

**\*\*All noodles are made in house and cooked medium hard, however, can be cooked to 4 different hardness levels (normal, hard, very hard and super hard). Please speak to our staff if you have any preference.**

**\*\* Our Ramen soups including Hakata Ramen include a small amount of scallops, dried shrimps and clams in flavoured oil and soup base. Please speak to our staff if you have any food allergies.**