

前菜

APPETISERS

EDAMAME 枝豆   

Togarashi (Japanese 7 Spice Mix) • 400 

Truffle Butter • 450  Mix • 500  

Vegan Option Available 

KING KARAAGE エリンギの唐揚げ 

Mildly Spiced Fried King Oyster Mushroom,
Kewpie Mayo & Beni Shoga (Japanese Pickled Ginger) • 500

Vegan Option Available 

CHICKEN KARAAGE 鶏の唐揚げ  

Japanese Fried Chicken with Citrus Mayo

Regular • 450 Honey Wasabi • 550

Togarashi (Japanese 7 Spice Mix) • 500 

TUNA YUZU AVO まぐろゆずアボカド 

Sliced Yellow Fin, Yuzu Ponzu, Avocado Cream & Furikake • 800

ABURI SALMON 炙りサーモン  

Torched Salmon, Orange Ponzu, Wasabi Mayo, Ikura
(Cured Salmon Roe), Bubuare (Round Crisp Rice)
& Dill Oil • 1100

GYOZA 餃子

Pan Fried Dumplings with Ponzu (4 Nos)

Pork • 450  Chicken • 400  Vegetable • 350  

WAKAME SALAD わかめサラダ   

Japanese Wakame, Cucumber, Dragon Fruit, Fried Leeks
& Sesame Peanut Dressing • 450

Add-On Bonito (Smoked Fish Flakes) +150 

TOKYO STYLE SHOYU 東京醤油ラーメン

Rich & Clear Chicken Broth, Chashu, Ajitama, Spinach,
Menma (Bamboo Shoot), Scallion, Nori & Naruto

CHICKEN CHASHU • 1000 / 850  

PORK CHASHU + Seabura (Pork Back Fat) • 1100 / 950  

PASTRAMI CHASHU + Seasoned Marrow • 1250/1100  

TORI PAITAN 鶏白湯

Creamy Chicken broth, Chicken Chashu, Ajitama, Wakame,
Napa Cabbage, Chi-Yu (Chicken Fat) & Scallion

SPICY • 950 / 800 

MAYU* • 950 / 800

TONKOTSU 豚骨

Rich & Creamy Pork Broth, Pork Chashu, Ajitama, Spice Paste,
Beni Shoga (Pickled Ginger) & Scallion

ORIGINAL • 1000 / 850

SPICY • 1000 / 850 

MAYU* • 1100 / 950

Recco Add-On Belgian Pork / Seabura (Pork Back Fat) 

SAPPORO STYLE MISO

札幌味噌ラーメン

Wok-Tossed Miso, Temoni Noodles, Napa Cabbage, Moyashi
(bean sprouts), Minced Meat, Chashu, Ajitama & Negi

PORK • 1100 / 950 

CHICKEN • 1000 / 850 

YUZU TANTANMEN ゆず担々麺

Spicy Creamy Broth, Minced Meat, Toasted Hazelnut,
Bok Choy, Moyashi (Bean Sprouts), Yuzu, Scallion,
Sesame Paste & Rayu (Chilli Oil)

PORK • 1100 / 950 

CHICKEN • 1000 / 850 

*MAYU (Burnt Garlic Oil)

NAATI TORI PAITAN
カレー鶏白湯

Creamy Chicken Broth, Chops Curry Masala,
Dantu (Red Amaranth), Coconut, Shallot Crisp,
Chashu & Scallion

PORK • 1100 / 950 

CHICKEN • 1000 / 850 

CHORIZ TANTANMEN
 Chorizo担々麺

Creamy Chicken Broth, Goan Pork Choriz, Toasted Cashew,
Smoky Chorizo Oil & Scallion

1100 / 950

ADD-ONS 追加トッピング

RAYU ラー油
Chilli Oil • On Us!



MUSHROOM きのこと
Sautéed Mushrooms • 100



NORI SHEET 海苔
Seaweed Sheet • 100



TOFU KATSU 豆腐カツ
Crispy Breaded Tofu • 100



AJITAMA
味付け玉子
Marinated Egg • 100



NARUTO MAKI
なると巻き
Fish Cake • 100



SEABURA 豚背脂
Seasoned Pork Back Fat • 150



PORK BELLY 豚バラ
Torched Belgian Pork Belly • 200



SOUS VIDE
CHICKEN
鶏むね (真空調理)
Tender Chicken Breast • 150



KAE-DAMA 替え玉
Extra Noodles • 100
(Order when your noodles
are about to finish)





Ramen is a measured meal, best enjoyed with the right proportions of broth : noodles : toppings

We offer two bowl sizes
Large / Small

A note on gluten: We offer rice noodles as a gluten-free option, though it isn't really ramen. All our ramen contain soy sauce.

NOODLE DONENESS 麺の硬さ

KATA かた

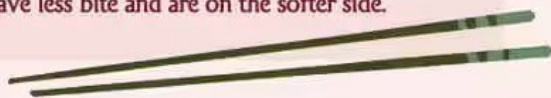
Noodles cooked to be firm, but not hard. They still have a good chewy texture but are slightly more tender. Think al dente.

CHU-KATA ちゅうかた

Noodles cooked to have a medium firmness. They are less chewy than kata, but not soft.

YAWA-KATA やわかた

Noodles cooked to be soft or tender. They have less bite and are on the softer side.



VEGETARIAN / VEGAN
ベジタリアン / ビーガンラーメン

GREEN CHILLI MISO 青唐辛子味噌

Dashi & Oat Milk Broth, Green Chilli Miso, Tofu Katsu, Bok Choy, Moyashi (Bean Sprouts), Roasted Peanuts, Negi (Scallion) & Coriander Oil

900 / 750

HAZELNUT TANTANMEN ヘーゼルナッツ 担担麺

Dashi & Oat Milk Broth, Tofu Soboro, Toasted Hazelnut, Bok Choy, Moyashi (Bean Sprouts), Yuzu, Scallion Sesame Paste & Rayu (Chilli Oil)

950 / 800

SHROOMS TONKOTSU きのこ 豚骨

Dashi & Oat Milk Broth, Assorted Mushroom (King Oyster / Elm Oyster / Shiitake / Portobello), Moyashi (Bean Sprout), Rayu (Chilli Oil) & Scallion

Can be made less / non-spicy on request

900 / 750

KARA MISO からみそ

Dashi & Oat Milk Broth, Spicy Miso, Tofu Katsu, Bok Choy, Corn, Moyashi (Bean Sprouts), Oyster Mushroom, Scallion, Age Negi (Fried Aromatics) & Chilli Oil

900 / 750



TEMAKI TACOS

BEVERAGES

HAND ROLLS SET INTO A TACO STYLE SERVING (1 NOS)

HALLOUMI ハルーミ・チーズ

Spicy Miso Glazed Halloumi, Kewpie & Cucumber • 400

FRIED AVOCADO アボカドフライ

Honey Wasabi Glaze, Cream Cheese, Cucumber, Cilantro • 450

UNAGI うなぎ

Japanese Eel & Soy Glaze • 750

CURRIED CRAB カニカレー

Curried Crab Lumps, Fukujinzuke & Fried Kani • 550

PEACH KOMBUCHA 桃

Peach Infusion & Assam Black Tea Kombucha • 250

STRAWBERRY KOMBUCHA いちご

Strawberry Extract & Semi-Oxidised Oolong Tea • 250

NOT BACON KOMBUCHA スモーキー

Fujian Pine Wood Smoked Lapsang Souchong Tea
Naru Noodle Bar Exclusive • 250

COLA KOMBUCHA コーラ

Cola Flavouring & Green Tea Kombucha • 250

DIET COKE ダイエットコーラ

We still prefer the above, but if you insist • 250

BOTTLED WATER 水

Still • 200 Sparkling • 250

DESSERTS

JAPANESE CHEESECAKE

スフレ チーズケーキ

Souffle-Style Cheesecake & Seasonal Fruit Compote • 450

DOUBLE CHOCOLATE CAKE

ダブルチョコレートケーキ

Double Baked Chocolate Cake, Smoked Ganache,
Candied Orange Peel & Vanilla Bean Ice Cream • 450

BOBA ICE CREAM

タピオカ アイスクリーム

Thai Milk Tea or Matcha Ice Cream & Fresh Boba • 350

HANDMADE JAPANESE MOCHI

手作り大福餅

Filled Traditional Japanese Glutinous Rice Cake • 275

Check with us for the Current Flavour

DIETARY KEY 食事の鍵



ALL PRICES IN INR • WE LEVY A 10% SERVICE CHARGE

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