RAMEN



Pork broths

Nutritious rich pork bone broth cooked for more than 10 hours

(R1) Tonkotsu Ramen

€ 16.50

€ 17.20

Delicious creamy and rich ramen

Served with homemade Hakata style noodles (thin firm noodles)

Toppings: Chashu (pork belly) - Sous-vide cooked pork shoulder - half an egg - spring onion - nori (dry seaweed) - bamboo - woodear mushroom

(R2) Black Tonkotsu Ramen Delicious creamy and rich ramen

> Served with homemade Hakata style noodles (thin firm noodles)

Toppings: Chashu (pork belly) - Sous-vide cooked pork shoulder - half an egg - spring onion - nori(dry seaweed) - bamboo - wood-ear mushroom - homemade mayu (smokey black garlic oil)

Creamy, spicy and numbing ramen with a special homemade blended miso paste, chili oil and Sichuan spices

Served with homemade Tokyo style noodles (medium thick chewy noodles)

Toppings: Chashu (pork belly) - whole egg - coriander - spring onion - bean sprouts cabbage - carrot - baby corn

RAMEN



Chicken broths

Nutritious rich chicken bone broth cooked for more than 8 hours

(R4) Tori paitan Ramen Delicious creamy and rich ramen

€ 16.20

Served with homemade Tokyo style noodles

(medium thick chewy noodles)

Toppings: Sous-vide cooked chicken meat half an egg - tomato - red onion - corn - spring onion - nori (dry seaweed)

(R5) Tori miso Ramen

€ 16.50

Creamy ramen with a special homemade miso

Served with homemade Tokyo style noodles (medium thick chewy noodles)

Toppings: Sous-vide cooked chicken meat whole egg - coriander - spring onion - bean sprouts - cabbage - carrot - red onion - corn

€ 17.80

R6 Tan tan Ramen Veggie option possible! Ask our staff

Spicy, numbing, savory, slightly sour, Sichuan inspired ramen mixed with homemade sesame paste, chili oil and Sichuan peppers

Served with homemade Tokyo style noodles (medium thick chewy noodles)

Toppings: Minced beef - half an egg - crushed peanuts - bean sprouts - bamboo - coriander spring onion - Sichuan spices

NO SOUP

(R7) Shirunashi Tan Tan Ramen 🚩 € 16,50 A soupless Sichuan inspired style ramen with

a homemade spicy, numbing, savory, slightly sour, sesame sauce and Sichuan spices. Served with homemade Tokyo style noodles (medium thick chewy noodles)

Toppings: Minced beef -half an egg - crushed peanuts - bean sprouts - bamboo - coriander spring onion - kizami nori - sichuan spices

(R8) Veggie Shirunashi 📂 🖤 Tan Tan Ramen

€ 15.20

A vegedtarian soupless sichuan inpired style ramen with homemade spicy, numbing, savory, slightly sour, sesame sauce and sichuan spices

Served with homemade Tokyo style noodles (medium thick chewy noodles)

Toppings: Corn - half an egg - crushed peanuts bean sprouts - carrot - cabbage - bamboo - coriander - spring onion - kizami nori (dry seaweed)

VEGGIE

R9 Creamy veggie Miso Ramen ♥ € 15,50

A vegetarian ramen made of a creamy vegetable broth flavoured with a blend of special homemade miso paste

Served with homemade Tokyo style noodles (medium thick chewy noodles)

Toppings: Cabbage - carrot - bean sprout pickled mushroom & seaweed - tomato - cornbamboo - asparagus





EXTRA TOPPINGS

(T1) Chashu Sous-vide pork shoulder Sous-vide chicken meat

(T4) Minced beef

€ 4.00

€ 3.00

€ 3,00

€ 3.00

(T8) Wood ear mushroom

€ 3,00 € 2,00

€ 2.00

€ 2,00

Spring onion

Corn

(19) Nori/seaweed

€ 1.00

€ 1.00 € 1,00

Have any allergies?

RAMEN

CITY

AMSTERDAM

Ask one of our staff members









RAMEN CITY **AMSTERDAM**

DRINKS

| (D1) Sourcy blue | small / big | € 3,50 / € 8,00 |
|--|-------------|-----------------|
| ©2 Sourcy red | small / big | € 3,50 / € 8,00 |
| Pepsi/ Pepsi zero | | € 3,50 |
| (D4) Sisi / apple juice/ ice tea / ice tea green | | € 3.50 |

BEER

| ©5 Heineken draft beer | 0.251 | € 3,60 |
|-----------------------------|-------|--------|
| 👀 Japanese draft Kirin beer | 0.4l | € 5,80 |
| 👀 Heineken beer 0% bottle | | € 3,60 |

SAKE

| 08 SAKE (cold) | € 5,50 |
|----------------|--------|
| OB SAKE (COIG) | ₹ 5,50 |



HOT DRINKS

| ©9 Coffee | € 2,30 |
|------------------|--------|
| (Pure green tea) | € 2,70 |

ICE CREAM

| ©1 Matcha(1 ball) | € 3,50 |
|----------------------|--------|
| Matcha flavour | |
| © Kurogoma(1 ball) | € 3,50 |
| Black sesame flavour | |

MOCHI ICE

| ©3 Matcha (1 ball) | € 3,50 |
|---------------------|--------|
| ©4 Vanilla (1 ball) | € 3,50 |

BITES

(B1) Kara-age 4 pcs/8 pcs € 6,50 / € 12,50 Homemade authentic seasoned Japanese fried chicken thigh, served with Japanese mayo and a slice of lemon

B2 Spicy Kara-age

4 pcs/ 8 pcs € 6,50 / € 12,50

Homemade authentic seasoned Japanese fried chicken thigh
topped with a spicy Ramen-city spice blend, served with
spicy Japanese mayo and a slice of lemon

B3 Takoyaki 4 pcs € 6,50

Japanese ball-shaped savory pancakes filled with octopus & vegetables. Topped with aonori - kizami nori - bonito flakes - japanese mayo and takoyaki sauce

(B4) Gyoza 6 pcs /12 pcs € 7,50/ € 12,50Japanese chicken dumpling

B5 Spicy Gyoza 6 pcs /12 pcs € 7,50/ € 12,50

Japanese chicken dumpling with spicy mayo

B6 Edamame € 5,50 Slightly salted green soybeans

B7 Wakame salad
Japanese green seaweed salad

€ 5.50

B8 Ebi furay 4 pcs € 7,80 Fried shrimps

Kimchi
 ✓ 5,00
 Spicy salted fermented cabbage.
 It is good to eat as starter or combined with ramen.



Have any allergies?

Ask one of our staff members