

LUNCH MENU

APPETISERS & SIDES

- EDAMAME BEANS (V)** 5.5
STEAMED YOUNG SOYA BEANS SPRINKLED w/HIMALAYAN SALT
- SALMON TARTARE** 8
SUSHI GRADE DICED SEASONED SALMON ON CRISPY RICE, TOBANJAN MAYO, UNAGI SAUCE
- SALT & PEPPER SQUID** 7.5
TENDER FRIED SEASONED SQUID, CURRY MANGO AIOILI
- GYOZA** 7.5
TRADITIONAL JAPANESE PORK GYOZA - MADE IN HOUSE. STEAMED THEN FRIED
- KIMCHI MOZZARELLA ARANCINI (V)** 6.95
MELTING FRIED RICE BALLS WITH TOBANJAN MAYO
- PRAWN DUMPLINGS** 7.5
STEAMED CHOPPED KING PRAWN GYOZA w/TANGY CHILLI OIL
- EBI KATSU** 6.95
KING PRAWNS COATED IN PANKO, THEN FRIED w/GARLIC CHILLI DIP
- CHICKEN KARAAGE** 7.5
MARINATED IN SOY, GINGER, GARLIC AND MIRIN THEN FRIED
- PRAWN CRACKER NACHOS** 7.5
FILLED WITH GROUND PORK CHASHU, SALSA AND YUZU SOUR CREAM - GREAT FOR SHARING

BUNS & BAOS

OUR TAKE ON THE TRADITIONAL STEAMED BUN. CAREFULLY MADE BY OUR CHEFS AND FILLED WITH A CHOICE OF DELICIOUS FRESH FILLINGS.

- RAMEN BEEF BURGER** 8
100% PRIME IRISH BEEF BURGER TOPPED WITH SOFT BOILED EGG, GREEN ONIONS, LETTUCE, TERIYAKI SANDWICHED BETWEEN TWO SOFT, SLIGHTLY CRISP NOODLE BUNS
- VEGGIE RAMEN BURGER (V)** 8
CRISP VEGETARIAN BURGER TOPPED WITH TARRAGON EGG MAYO, LETTUCE LEAF, TOMATO, TOBANJAN SPRING ONION AND SESAME SANDWICHED BETWEEN TWO SOFT, SLIGHTLY CRISP NOODLE BUNS
- CHICKEN KARAAGE CHEESEBURGER** 8
TWO STEAMED BUNS FILLED WITH CRISPY FRIED CHICKEN, MELTED CHEESE, LETTUCE LEAF, SPICY BUN SAUCE
- NIKU-MAN BURGER** 8
THE CLASSIC. TWO STEAMED BUNS FILLED WITH GRILLED PORK CHASHU, LETTUCE LEAF, SPICY BUNS SAUCE

RAMEN

WE MAKE ALL OUR NOODLES FRESH, HERE IN THE RESTAURANT'S KITCHEN USING IRELAND'S ONLY AUTHENTIC NOODLE MAKING MACHINE IMPORTED SPECIALLY FROM KAGAWA, JAPAN.

- ICHIRAKU**
LIGHT SHOYU BROTH FLAVORED WITH BONITO DASHI. TOPPED WITH PORK CHASHU, SEASONED EGG, MENMA, SPRING ONION AND NORI SEAWEEED. REFRESHING AND HEALTHY
- TONKOTSU ORIGINAL**
TONKOTSU SOUP, PORK CHASHU, SEASONED BAMBOO SHOOTS, BEAN SPROUTS, SEASONED EGG, SPRING ONION, DRIED NORI SEAWEEED
- TONKOTSU RED (SPICY)**
TONKOTSU SOUP, PORK CHASHU, SPICY BEAN SPROUTS, SEASONED BAMBOO SHOOTS, SPRING ONION, DRIED NORI SEAWEEED
CHOOSE SPICE LEVEL: MILD | SPICY | HOT
- KOKORO TONKOTSU BLACK**
TONKOTSU SOUP, PORK CHASHU, BLACK GARLIC OIL, GREEN ONION, DRIED NORI SEAWEEED, BEAN SPROUTS, SEASONED BAMBOO SHOOTS
- SEAFOOD**
MISO BROTH WITH BONITO DASHI, BLACK SEAWEEED NOODLES, FRESH MIXED SEAFOOD, BEANSPOUTS, BLACK GARLIC OIL, TENKASU (TEMPURA FLAKES), SPRING ONION
- KOKORO TORISHIO**
CHICKEN BROTH, CHICKEN CHASHU, PAK CHOI, BEAN SPROUTS, SPRING ONIONS, SEASONED BAMBOO SHOOTS, DRIED NORI SEAWEEED
- SPICY TORISHIO**
CHICKEN BROTH, CHICKEN CHASHU, SWEET CORN, SEASONED BAMBOO SHOOTS, BEAN SPROUTS, SPRING ONION, CHILLI FLAKES, DRIED NORI SEAWEEED
CHOOSE SPICE LEVEL: MILD | SPICY | HOT
- THE DEVIL'S RAMEN - DEVIL LEVEL**
CHARSHU PORK MOUTHFULS, BEAN SPROUTS, SEASONED EGG, MENMA, BABY CORN. AUTHENTIC HOT FLAVOURS. COMPLIMENTARY MINT SERVED
PLEASE DISCUSS WITH YOUR SERVER BEFORE PLACING ORDER.
- GARLIC LOVERS**
TONKOTSU AND MISO BROTH, GRILLED CHICKEN, BEAN SPROUTS, CHOI-SUM, SEASONED EGG, SEASONED BAMBOO SHOOTS, FRIED ONION, GRATED GARLIC, BLACK GARLIC OIL, DRIED NORI SEAWEEED
- YAKI NIKU PORK**
TONKOTSU & MISO BROTH, SHREDDED (IN-HOUSE) PORK SHOULDER, JAPANESE YAKI-NIKU SAUCE, FRIED EGG, BEAN SPROUTS, CHOI-SUM, DRIED NORI SEAWEEED, SEASONED BAMBOO SHOOTS, FRIED ONION
- BEEF BRISKET** CHOICE OF CHILLI PASTE OR BUTTER TERIYAKI
LIGHT CHICKEN AND MISO BROTH, CHILLI PASTE, SLOW COOKED BRISKET, OKRA, GRILLED SPRING ONION, BEANSPOUT, SEASONED EGG, TENKASU (TEMPURA FLAKES).
- CHINESE PORK & WON TON**
CLEAR CHICKEN BROTH, CHINESE STYLE PORK CHASHU, CHICKEN WON TON, BEAN SPROUTS, SEASONED BAMBOO SHOOTS, DRIED NORI SEAWEEED, CHILLI OIL, CORIANDER STALKS

- CURRY KARAAGE** 13
CURRY INFUSED CHICKEN BROTH, CRISPY FRIED CHICKEN, SPICY BEAN SPROUTS, CHOI-SUM, SEASONED EGG, FUKUJINZUKE PICKLES, SOYA BEANS, CORN, FRIED ONION, SEASONED BAMBOO SHOOTS, CORIANDER STALKS
- SALMON MISO** 13.5
MISO AND FISH BROTH, GRILLED FRESH SALMON FILLET (SUSHI GRADE), SWEETCORN, PAK CHOI, BEAN SPROUTS, SPRING ONION, DRIED NORI SEAWEEED, SEASONED BAMBOO SHOOTS
- SPINACH YASAI (V)** 13
HOMEMADE SPINACH NOODLES, CREAMY YASAI BROTH, VEGETABLE DUMPLINGS, PURPLE BROCCOLI, KALE LEAF, SOYA BEANS, SEASONED BAMBOO SHOOTS, BLACK GARLIC OIL, CHILLI OIL, DRIED NORI SEAWEEED
- TONKOTSU BUTTER MISO** 13
TONKOTSU MISO BUTTER BROTH, PORK CHASHU, CHOI-SUM, BEAN SPROUTS, FRIED ONION, SEASONED EGG, SEASONED BAMBOO SHOOTS, BLACK GARLIC OIL, DRIED NORI SEAWEEED
- SPICY SALMON** 14
MISO AND FISH BROTH, GRILLED SALMON FILLET (SUSHI GRADE), SEASONED EGG, SPICY BAMBOO SHOOTS, BABY SPINACH, SPICY BEAN SPROUTS, DRIED NORI SEAWEEED
CHOOSE SPICE LEVEL: MILD | SPICY | HOT
- VEGETABLE SOUP BROTH (V)** 11.5
VEGETABLE BROTH, GRILLED TOFU, BABY SPINACH, BEAN SPROUTS, SEASONED EGG, DRIED NORI SEAWEEED, SPRING ONION, SEASONED BAMBOO SHOOTS
- SPICY MISO VEGETABLE (V)** 12.5
MISO AND VEGETABLE BROTH, DICED RAW TOFU, SWEETCORN, BUTTER, PAK CHOI, SPRING ONION, BABY SPINACH, SESAME SEEDS, SEASONED BAMBOO SHOOTS, DRIED NORI SEAWEEED
CHOOSE SPICE LEVEL: MILD | SPICY | HOT
- KIDS LOVE RAMEN** 6.95
LIGHT CHICKEN BROTH, CHICKEN CHASHU, SEASONED EGG, NORI SEAWEEED. (BEAN SPROUTS OPTIONAL)

EXTRA TOPPINGS

FRESH GARLIC	0	BEAN SPROUTS	2	CHASHU CHICKEN	3
FRIED ONION	1	CORN	2	KAE-DAMA*	3
SPRING ONION	1	PAK CHOI	2	SPINACH KAE-DAMA	4
SEASONED EGG	2	CHASHU PORK	3		

*KAE-DAMA is when you have almost finished your first serving of ramen noodles and still hungry for more.

LUNCH SET MENU

ORDER A RAMEN AND AVAIL OF AN
APPETISER FOR €3

CHICKEN KARAAGE RICE BOWL

EDAMAME HIMALAYAN SALT (V)

STEAMED BUN W/SPICY BUN SAUCE

YASAI GYOZA STEAMED (V)

CRISPY PORK RICE BOWL

- ALL €3 -

LUNCH TIME ONLY

11:30 - 17:30



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