

*Our homemade broth is a light and digestible Chintan. Among the various broth varieties, Chintan stands out for its apparent simplicity and depth of flavor. We add various homemade tarés and flavored oils to this broth, ensuring each recipe is unique and full of character.

RAMEN SHOYU SOY-SAUCE RAMEN 12€50

CHOICE: CHASHU PORK OR SZECHUAN CHICKEN OR TOFU

Clear vegetable and pork broth, seasoned with three types of soy, shiitake, garlic and shallot flavored oil, naruto, marinated egg, menma, spring onions and nori seaweed.

*Broth without pork available on request

RAMEN MISO 13€00 MISO RAMEN

CHOICE: CHASHU PORK OR SZECHUAN CHICKEN OR TOFU

Clear vegetable and pork broth, taré with two misos, shiitake, garlic and shallot flavored oil, corn, naruto, marinated egg, menma, spring onions and nori seaweed.

*Broth without pork available on request

13€00 RAMEN DRAGON 🥒



SPICY RAMEN

CHOICE: CHASHU PORK OR SZECHUAN CHICKEN OR TOFU

Clear vegetable and pork broth, seasoned with chili and three types of soy. Served with shiitake mushrooms, garlic and shallot oil, Naruto, marinated egg, menma, spring onions, and nori seaweed.

*Broth without pork available on request

13€50 CHEF'S RAMEN **CHEF'S RAMEN**

CHOICE: CHASHU PORK OR SZECHUAN CHICKEN OR TOFU

Clear vegetable and pork broth, seasoned with black sesame and three types of soy. Served with shiitake mushrooms, garlic and shallot oil, Naruto, marinated egg, menma, spring onions, and nori seaweed.



*Broth without pork available on request

POSSIBILITY TO REPLACE RAMEN NOODLES WITH UDON NOODLES + 1€

TOPPING

- 2€ 1 AJISTUKE TAMAGO (PICKLED SOFT-BOILED EGG)
- 1€ 1 RAW EGG (COOKED IN THE HEAT OF THE BROTH)
- 3€ 2 TRANCHES OF CHASHU PORK
- 3€ 3 SLICES SZECHUAN CHICKEN RAMEN
- NOODLES (UDON NOODLES + 1€)

SAUCE

DRAGON PEPPER WITH 2€

2€ **BLACK SESAME SAUCE**



12€50 DONBURI RICE BOWL

CHOICE: BEEF TATAKI OR TOFU OR SALMON TATAKI +1€

Japanese rice bowl topped with a crunchy salad of cabbage and carrots marinated in soy, accompanied by daikon, edamame, spring onion, half an egg, red ginger and nori seaweed, all enhanced by a sesame and yuzu sauce.

HIYASHI CHUKA CHILLED CHINESE NOODLES 13€00

CHOICE: BEEF TATAKI OR TOFU OR SALMON TATAKI +1€

Bowl of noodles topped with crunchy cabbage/carrot salad marinated in soy & sesame sauce, daikon, edamame, spring onion, half an egg, red ginger & nori seaweed, all enhanced by a sesame and yuzu sauce.

POSSIBILITY TO REPLACE RAMEN NOODLES WITH UDON NOODLES + 1€

13€00

CURRY RICE



CHOICE: CHICKEN THIGH OR TOFU

Japanese rice with a lightly spiced Japanese curry sauce, simmered with carrots and onions, garnished with chives, leeks, daikon and nori seaweed.

TAKOYAKI MAISON

TAKOYAKI



FLAVORS TO CHOOSE FROM: OCTOPUS OR EMMENTAL OR MIX

- 4 MEATBALLS WITH A CHOICE OF FLAVORS
- 7€ 6 MEATBALLS WITH A CHOICE OF FLAVORS
- 8 MEATBALLS WITH A CHOICE OF FLAVORS

A house specialty, takoyaki is a small doughnut filled with red ginger, chives, and octopus, cooked on a hollow baking sheet. For a French twist, we also offer a cheese version.

"ATTENTION ATSU ATSU, IT'S BOILING!"

GYOZA MAISON

DUMPLING

- 4 RAVIOLI STUFFING OF THE DAY **5€**
- 7€ **6 RAVIOLI STUFFING OF THE DAY**
- 9€ 8 RAVIOLI STUFFING OF THE DAY

A house specialty, gyoza are dumplings stuffed with meat or vegetables, delicately seasoned and cooked to perfection. Served lightly browned for an irresistible crispness, accompanied by a homemade sauce.

DESSERT

SIDE

WAKAME

- **4€ MOCHI**

Sakura, Sesame, Nature

- DORAYAKI
- **4€** RICE
- 6€ **MOCHI GLACE**

(The pair)

DRINKS

- **SENCHA HOT TEA** 2.00€
- **EAU OR SAN PELLEGRINO 50CL**
- SODA 33CL 2.50€
 - Coca-Cola, Coca-Cola 0%, Oasis
- LYCHEE BLACK TEA 30CL.
- 3.00€
- 4.50€ RAMUNE 20CL
- 5.00€ BEER 33CL Kirin, Asahi, Sapporo

MIDDAY **MONDAY TO FRIDAY**



WITH YOUR GYOZA OR TAKOYAKI SIDE OR DESSERT







