

# LUNCH - SENPAI RAMEN

## LUX RAMEN

Abalone Tonkotsu - \$39

12 hour paitan pork broth, slow cooked baby abalone, abalone liver sauce, pork cheeks, black fungus, sesame seeds, hint of red spicy, hint of black garlic oil, chive, ramen egg

Kagoshima A5 Wagyu Shoyu - \$49

Chintan chicken & pork clear broth, Kagoshima A5 wagyu seared with nikiri soy, bamboo shoot, spring onion, ramen egg

Scallop Yuzu Shio - \$32

Chintan chicken clear broth, seared Hokkaido scallop, chopped leeks, bamboo shoot, spring onion, hint of yuzu, ramen egg

Wagyu Brisket Soy - \$32

Chintan chicken & pork clear broth, red onion, bamboo shoot, spring onion, smoked miso wagyu brisket, ramen egg

Tasmanian Lobster Chili Miso Butter - \$coming soon

Chintan chicken broth, chili miso butter, half live Tasmanian lobster, corn, spring onion, ramen egg

## RAMEN

Tonkotsu - \$22

12 hour paitan pork broth, pork cheeks, black fungus, sesame seeds, hint of red spicy, hint of black garlic oil, chive, ramen egg

Yuzu Shio - \$21

Chintan chicken clear broth, chopped leeks, bamboo shoot, spring onion, chicken chashu, hint of yuzu, ramen egg

Duck Soy - \$26

Chintan chicken & pork clear broth, red onion, bamboo shoot, spring onion, house smoked cured duck breast, yuzu kosho, ramen egg

Spicy Tan Tan Black - \$24

12 hour paitan pork broth, spicy tantan sauce, spicy pork mince, bamboo shoot, ramen egg, sansho chili oil

Chili Miso Butter - \$26

Chintan chicken broth, chili miso butter, Hokkaido scallops, pork cheeks, corn, spring onion, ramen egg

## ADDITIONAL TOPPING

Slow cooked baby abalone, abalone liver sauce: \$18

Kagoshima A5 wagyu, seared with nikiri soy: \$25

Smoked miso wagyu brisket: \$14

Hokkaido scallop seared: \$14

Corn/black fungus/bamboo shoot: \$2 (each)

Ramen egg: \$3.5

Extra noodle: \$4