

July 2022 - Senpai Ramen

Ramen Omakase Set Menu - \$75

Sashimi

Nagasaki maguro, bonito, spanner crab roll

Chawanmushi

Dashi egg custard with foie gras, spicy sauce royale

Wagyu

Kagoshima A5 wagyu sushi, amaebi sweet shrimp, liquid gold

Oyster San Choy Bau

Panko fried fresh oyster, scallop, Japanese tartar sauce, butter lettuce salad

Mushroom toast

Shimeji, Eringi, Shiitake mushroom, baguette, katsuobushi, truffle puree, fresh truffle

Optional

Chicken Wing - \$12 ea

Stuffed with prawn, corn puree, truffle, yuzu kosho sauce

Kaisen Kobachi - set of all three: \$26

- Tuna taku, yamaimo

- Salmon, seared salmon belly, ikura

- Seared scallop, spicy aioli

(individual option: \$10 ea)

Ramen of choice

- Tonkotsu
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
Chintan chicken clear broth, chopped leeks, bamboo shoot, spring onion, chicken chashu, hint of yuzu, ramen egg
- Duck Soy
Chintan chicken & pork clear broth, red onion, bamboo shoot, spring onion, house smoked cured duck breast, yuzu kosho, ramen egg
- Spicy Tan Tan Black
12 hour paitan pork broth, spicy tantan sauce, spicy pork mince, bamboo shoot, ramen egg, sansho chili oil
- Chili Miso Butter
Chintan chicken broth, chili miso butter, Hokkaido scallops, pork cheeks, corn, spring onion, ramen egg

- Optional

Add slow cooked baby abalone, abalone liver sauce: \$18

Add Kagoshima A5 wagyu: \$25

Dessert

Mochi Daifuku, Japanese tea ice cream, seasonal fruit compote, dulce de leche

