

SNACK

Mini Chirashi - \$17

Daily market fish, sushi rice, egg sauce

Chicken Wing - \$10 each

Stuffed with prawn, corn pure, yuzu kosho sauce

Wagyu Sushi - \$15 each

Kagoshima A5 wagyu sushi, amaebi sweet shrimp, liquid gold

LUX RAMEN

Abalone Tonkotsu - \$39

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

Kagoshima A5 Wagyu Shoyu - \$49

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

A5 Wagyu Mazemen - \$46 *NEW*

Dry thick noodles w mazemen kaeshi, Kagoshima A5 Wagyu, bamboo shoot, mixed mushrooms, fried burdock chips, lime wedge, 63-degree egg

RAMEN

Tonkotsu - \$22

12-hour paitan pork broth, pork chashu, black fungus, sesame seeds, hint of red spicy oil, hint of black garlic oil, chives, 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 clear broth, red onion, bamboo shoot, spring onion, house Smoked-cured duck breast, yuzu kosho, ramen egg

Chili Miso Butter - \$26

Chintan chicken broth, chilli miso butter, Hokkaido scallops, pork chashu, corn, spring onion, ramen egg

Cold Soy Milk Tantan - \$22 *NEW*

Chintan chicken broth w soy milk, minced pork, fried eggplant, capsicum, burdock chips, chilli, ramen egg

Chicken Soy Tsukemen \$21 *NEW*

Dry noodles, chicken mince balls, chicken chashu, chopped leeks, dashi tomato, chilli, negi oil, ramen egg, served w soy vinegar dipping kaeshi,

DESSERT

Roasted green tea panna cotta with shiratama mochi \$10

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
Smoked sliced duck breast	\$9
Pork Chashu	\$7
Corn/black fungus/bamboo shoot	\$2 each
Ramen egg	\$3.5
Extra noodle	\$4

LUNCH

SENPAI RAMEN