

Senpai Ramen Chatswood

Ramen Omakase Set Menu - \$85

Wagyu Toast

Toasted sourdough, miso sour cream, seasoned wagyu tartare

Sashimi

Kingfish, bonito, sweet shrimp

Chawanmushi

Dashi egg custard with foie gras, chestnuts, spicy sauce royale

Inaniwa

Cold udon w tuna yukke, yamaimo, nashi pear

Korokke

King crab w squid kani cream croquette, Hokkaido scallop

Nigiri

Kagoshima A5 wagyu sushi, amaebi, liquid gold

Ramen of choice

Dessert

Roasted green tea panna cotta with shiratama mochi

Optional

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

Chili Miso Butter

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

Chicken Soy Tsukemen

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

Wagyu Brisket Soy

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

Optional

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

Add Kagoshima A5 wagyu: \$25

SENPAI RAMEN

10 % Service Charge applies for Sundays and public holidays