

SNACK

Mini Chirashi - \$17 *Limited availability

Daily market fish, sushi rice, egg sauce

Yuzu Chicken - 3 pc - \$9 6pc - \$15

Fried chicken, onion, sweet & sour yuzu glaze, negi

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 - \$39

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

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

Chicken Soy Tsukemen \$21

Dry noodles, chicken mince balls, 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

Sliced smoked duck breast \$9

Pork Chashu \$7

Corn/black fungus/bamboo shoot \$2 each

Ramen egg \$3.5

Extra noodle \$4

LUNCH
SENPAI RAMEN