



ONLY \$21.50

Step 1: Choose your ramen



Classic Ramen with Nitamago

Our classic ramen with “nitamago soft boiled eggs”



Se-abura Ramen

A rich, more flavourful take on our classic ramen



Miso Tonkotsu Ramen

A smooth and flavourful miso blended with our classic Tonkotsu Pork Broth

Step 2: Make it your own

Noodle firmness

very firm | firm | standard | soft | very soft

Soup richness - seasoning oil

a little | standard | a lot

“Karami-dare” spicy sauce

none | a little | standard | a lot

“Kaeshi” soup base

less salty | normal

Step 3: Choose your ramen style

Want a Spicy Soup Base?

‘REKKA RAMEN’

\$1.25

Rekka is most closely translated as an inferno or conflagration. And you’ll know why with just one sip of our “ichimi-togarashi” laden soup!

Choose from:

Mild Medium Spicy Extra Heaven (+\$1.25)

Want Extra Meat?

‘CHASHU-MEN’

\$7.3

Chashu-men literally means “barbecue pork noodles” and we don’t disappoint! Four extra succulent slices of mouth-watering braised pork belly made in-house with our traditional recipe. The perfect choice for the meat-lover in all of us!

Step 4: Choose your toppings



Nitamago Soft Boiled Eggs

\$3.40



Moyashi Bean Sprout

\$2.70



Menma Bamboo Shoots

\$3.20



Extra Chashu Slices

2 slices \$3.65
4 slices \$7.30



Chunky Chashu

\$4.60



Extra Spring Onion

\$2.20

ONLY \$11.80

RAMEN DANBO PRESENTS

KARAAGE

Your favourite “twice fried” karaage fried chicken, prepared the Danbo way - *if you know you know!*

Made from 100% Australian chicken tenderloins with our secret in-house recipe, you'll find it SUPER crispy on the outside and juicy, tender chicken inside, it's a modern twist on a classic dish that we're confident you're going to love!

美味い!!



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