ONLY $21.90

RAMEN
暖暮
DANBO

Step 1: Choose your ramen

Classic Ramen with Nitamago

Our classic ramen with “nitamago soft boiled eggs”

Shoyu Ramen

A simple yet delicious clear soup topped with menma and yuzu kosho

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 (Optional)

Want a Spicy Soup Base?

‘REKKA RAMEN’ $1.3

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:

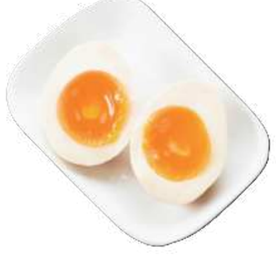
Mild Medium Spicy Extra Heaven (+$1.30)

Want Extra Meat?

‘CHASHU-MEN’ $7.4

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 (Optional)



Nitamago Soft Boiled Eggs
$3.45

Moyashi Bean Sprout
$2.75

Menma Bamboo Shoots
$3.25

Extra Chashu Slices
2 slices $3.70
4 slices $7.40

Chunky Chashu
$4.70

Extra Spring Onion
$2.25

ONLY $12.05

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！！

www.ramendanbo.com.au ramendanboau ramendanboau