R A M E N



DONG PO ROU $240

Garlic broth. Served with dong po rou, zuquemono, teriyaki, gyozas, white sesame, rice noodles, and nori seaweed.



CHILLI CRAB $230

Tare broth with vegetables and chicken, with spicy chilli crab sauce, pork chashu, egg, kimchi, wakame, alfalfa sprouts, rice noodles, and nori seaweed.



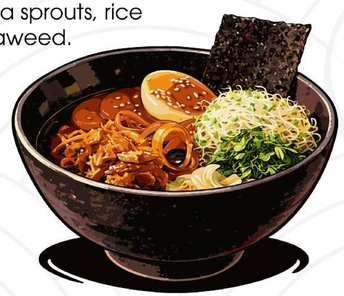
SHRIMP TEMPURA $210

Katsuobushi tare broth with fried shrimp tempura, tofu, surimi, wakame, soy sprouts, and nori seaweed.



TONKATSU $210

Chicken and tare curry broth with KFC-style crispy chicken, soy sprouts, pepper sauce, scalded peppers, rice noodles, and nori seaweed.



GOCHUJANG $240

Tare and vegetable broth with Korean gochujang. Served with bulgogi meat, egg, cilantro, alfalfa sprouts, rice noodles, and nori seaweed.

EXTRAS: PROTEINS (PORK GYOZAS, DONG PO ROU, CHASHU, EGG, BULGOGI, CHICKEN, TOFU, SHRIMP, AND SURIMI) - $50 | NOODLES - $30 | VEGETABLES OR FERMENTS - $20

G Y O Z A



HOUSE GYOZAS $100

4 gyozas with kimchi, scallions, teriyaki, and tiger sauce. Served with Malay curry mayo.



GYOZA STEW $100

4 gyozas with tiger sauce, peppers, scallion, and sesame. Served with a gohan rice ball.

B A O



CHASU $60

Bao filled with house chashu, umami cabbage, tiger sauce, and tamarind gochujang.



BULGOGI $60

Bao filled with shredded rib marinated in bulgogi, teriyaki, and cilantro.



DONG PO ROU $60

Bao filled with Dong Po Rou-style pork belly with teriyaki and cilantro.



GATO GORDO

RAMEN

D R I N K S

GREEN TEA & BLACK TEA $55

Homemade, with sugar.

MILK TEA $55

Lactose-free milk infused with black tea and vanilla, sweetened with sugar and caramel drops.

SODA & WATER $55

ASAHI BEER $140

SAPPORO BEER $140

LUCKY BUDDHA BEER $130

CHANG BEER $80

D E S S E R T

MOUSSE FILLED MOCHI

Caramel, taro-vanilla, berries and chocolate.

$30

