

# GENSHI

## Ramen



R1 - Tonkotsu Black Garlic 18,90  
 R2 - Tonkotsu 18,50

A savory ramen with a rich and creamy texture. Made with a pork-based broth which has been extracted for 10 hours. This makes the broth very strong and heavy.

The **Tonkotsu Black Garlic** has extra black smokey garlic oil and fried garlic flakes to give the flavor an additional dimension.

Toppings: flame-seared chashu slices (pork belly), black fungus, shimeji mushrooms, bamboo, spring onions, naruto maki (fish cake), ajitsuke (half egg), nori.

## Classic



R3 - Tokyo Shoyu 17,50

The traditional ramen from Tokyo, prepared and served with clear chicken broth with soy.

Toppings: sous-vide chicken filet slices, corn, bamboo, spring onions, naruto maki (fish cake), ajitsuke (half egg), nori.

## Side dishes



Karage  
Fried chicken 5pcs



Takoyaki  
Dough with octopus 5pcs



Springrolls  
Vegetarian 6pcs



Chicken Katsu  
Chicken cutlet



Gyoza Chicken  
Normal 6pcs



Spicy Gyoza Chicken  
Spicy 6pcs



Gohan  
Rice bowl



Miso Soup  
Miso bowl



Ebi Furai  
Fried shrimps 4pcs



Yakitori  
Chicken skewers 3pcs



Homemade Springrolls  
Chicken springrolls 2pcs



Fried Tofu  
Deep fried tofu 8pcs



Gyoza Veggie  
Normal 6pcs



Spicy Gyoza Veggie  
Spicy 6pcs



Wakame Salad  
Seaweed salad



Edamame  
Soybeans

## Favourite



R4 - Miso Tori Katsu 18,00

A chicken ramen made with chicken broth blended with a special miso paste to enhance the umami flavor.

Toppings: fried chicken cutlet, corn, bamboo, spring onions, naruto maki (fish cake), ajitsuke (half egg), nori.



R5 - Tan Tan Men 19,00

Chicken and pork!

A spicy ramen inspired by the Sichuan cuisine. It is made from chicken broth, crushed paste and mayu (chili oil).

Toppings: minced meat (pork), crushed peanuts, bean sprouts, bamboo, coriander, spring onions, ito togarashi (red chili pepper), naruto maki (fish cake), ajitsuke (half egg), nori.



R6 - Gyokai Shoyu 19,50

A seafood ramen with boiled shrimps and fried shrimps. The broth of this ramen is made with vegetables and dry shrimps.

Toppings: ebi furai, boiled shrimps, bamboo, spring onions, coriander, naruto maki (fish cake), ajitsuke (half egg), nori.

## Vegetarian



R7 - Umami Miso Tofu 18,00

A vegetarian ramen made with vegetable broth blended with a special miso paste to enhance the umami flavor. Served with fried tofu and small tofu pieces.

Toppings: tofu, shiitake mixed with tofu pieces, bamboo, corn, spring onions, ajitsuke (half egg), nori.



R8 - Tan Tan Men Veggie 19,00

A vegetarian spicy ramen inspired by the Sichuan cuisine. The broth is made with vegetables, sesame paste and mayu (chili oil).

Toppings: bok choy, shiitake mixed with tofu pieces, corn, crushed peanuts, bamboo, spring onions, bean sprouts, ito togarashi (red chili pepper), ajitsuke (half egg), nori.



R9 - Yuzu Shio Light 18,50

A fresh and light vegetarian ramen infused with yuzu (Japanese fruit). The yuzu gives this dish a pleasant lemon aroma and flavor.

Toppings: flakes of yuzu peel, fried tofu, corn, bamboo, spring onions, bean sprouts, ajitsuke (half egg), nori.

## Toppings Extra

# Ramen is Love

- Chashu 3.80  
Pork belly 3 slices
- Chicken Fillet Slices 2.50  
Sous-vide 3pcs
- Soft Boiled Egg 2.00  
Marinated whole egg
- Fried Tofu 2.00  
Tofu 3pcs
- Extra Noodles 3.00  
Kasudama
- Naruto Maki 1.50  
Fish cake (white fish) 3pcs
- Nori 1.00  
Seaweed 3pcs
- Shiitake 1.50  
Mushroom
- Corn 1.00  
Sweet corn
- Menma 1.50  
Bamboo
- Bok Choy 1.00  
Vegetable 3pcs
- Tauge 1.00  
Vegetable
- Extra Sauce 0.50  
Various

## POPULAR



Spicy Gyoza Chicken  
Spicy 6pcs



Gohan  
Rice bowl



Miso Soup  
Miso bowl



Gyoza Chicken  
Normal 6pcs



Spicy Gyoza Veggie  
Spicy 6pcs



Wakame Salad  
Seaweed salad



Edamame  
Soybeans

