

# RAMEN SUIUN menu



## ENTRANTE



Kimchi 👽	Korean dish made from fermented vegetables	3.50€
Menma 📎	Japanese dish made from fermented bamboo shoots 🧼 🎡 议	3.50€
Karaage	Fried chicken, marinated, crispy, flour-coated 🥬 🤮 🍪	5.00€
Gyoza		s. 5.00€ s. 9.50€
Curry Gyoza		rs. <b>5.00€</b> rs. <b>9.50€</b>
Vegetable Gyoza 📎		rs. 5.00€ rs. 9.50€
Edamame 📎	Green soybeans seasoned with garlic oil 🌸	4.00€
Karaage-don	Fried chicken, marinated, crispy, flour-coated rice-bowl 🥬 😂 🍅	€.50€
Baraniku-don	Pork belly rice bowl	6.50€
Takoyaki	Japanese octopus-filled batter ball snack	5.00€
Rice 💎		2.00€

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### RAMEN

**Seasonal Ramen** 



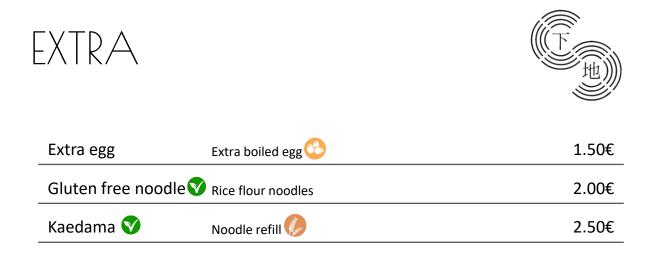
13.50€

Crab Cream Ramen	Crab Broth Base 😂 😋 🚭 🗐 🤣 🎯	12.50€
Noodles 🤣 with Kakuni pork (2), chicken breast (2), half of a boiled egg (3), menma (bamboo shoots) (2), and chili threads.		
Shio	Salt sauce 🍛	
Shoyu	Soy sauce-based sauce 🌮 🐟	
Miso	Miso sauce 🤣 🄮 🧭 🕐	
Curry	Curry sauce 🏀 🍛 📎 🕚	+1.50€
Ramen de Tomate	Tomate Broth Base 🄮 👔	12.50€

Noodles () with Kakuni pork (), chicken breast (), half of a boiled egg (), menma (bamboo shoots) (), and chili threads. \*Possibility to substitute with a vegetable or vegetarian topping.

Shio	Salt sauce 🛃	
Miso	Miso sauce 🥬 🏖 🔇 🔇	
Curry	Curry sauce 🧔 🔮 🔇 🕚	+1.50€

Please ask for availability



### DESSERT

Mochi	Mochi covered ice cream 🙆 🕐	3.50€
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### BEVERAGE



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Water	2.50€
Sparkling Water	2.50€
Coke	2.50€
Coke zero	2.50€
Cold Green Tea	3.50€

### ALCOHOL

Kirin (330ml)	Light, smooth beer with natural barley umami	3.50€
Asahi (330ml)	Dry, light, crisp beer, brewed with rice	3.50€
Estrella Galicia	Spanish beer (Small bottle)	3.00€
Highball	Whisky mixed with soda water	4.00€

### CARTA DE SAKE

El sake es una bebida alcohólica originaria de Japón.

Ingredientes



El grado alcohólico es generalmente entre 14º-16º, parecido al vino.

Hay una infinidad de matices, dependiendo del agua, tipo de arroz, su grado de pulido, etc.

Para disfrutar plenamente del sake, te recomendamos tomarlo acompañando una deliciosa comida.

Atrévete con nuevos sabores y prueba nuestro delicioso sake de Japón.



#### KUBOTA SENJU Ginjo

Alcohol: 15 % Pulido de arroz: 55 %

Sabroso y seco.





#### SUIGEI Tokubetsu Junmai

Alcohol: 15 % Pulido de arroz: 55 %

"Suigei" significa "ballena borracha". Notas de umami y retrogusto vibrante.





#### BIJOFU Tokubetsu Honjozo

Alcohol: 14 % Pulido de arroz: 60 %

Fresco y sabor ligero.

300ml 13,00 €

### **▼ 4,00 €** 1720ml **28,00 €**



#### HOUKA Junmai Genshu

Alcohol: 17 % Pulido de arroz: 70 %

Intenso y elegante, tiene aroma moderado. Es de tipo Genshu (sake sin diluir).





#### FISHERMAN Junmai Ginjo

Alcohol: 14,5 % Pulido de arroz: 60 %

Sake nacido para platos de mariscos. Refrescante y equilibrado.



