

RAMEN SUIUN  
menu



# ENTRANTE











































Kimchi	Korean dish made from fermented vegetables	3.50€
Menma	Japanese dish made from fermented bamboo shoots	3.50€
Karaage	Fried chicken, marinated, crispy, flour-coated	5.50€
Gyoza	Fried Japanese Dumplings	4pcs. 5.00€ 8pcs. 10.00€
Curry Gyoza	Fried Japanese Curry Dumplings	4pcs. 5.50€ 8pcs. 10.00€
Vegetable Gyoza	Fried Japanese Vegetable Dumplings	4pcs. 5.50€ 8pcs. 10.00€
Edamame	Green soybeans seasoned with garlic oil	4.00€
Karaage-don	Fried chicken, marinated, crispy, flour-coated rice-bowl	7.00€
Baraniku-don	Pork belly rice bowl	7.00€
Takoyaki	Japanese octopus-filled batter ball snack	5.50€
Onigiri	Cheese-filled fried rice ball	4.00€
Rice		2.50€



# RAMEN






<b>Crab Cream Ramen</b>	Crab Broth Base       	13.00€
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Noodles  with Kakuni pork  , chicken breast  , half of a boiled egg  , menma (bamboo shoots)  , and chili threads.		
Shio	Salt sauce 	
Shoyu	Soy sauce-based sauce   	
Miso	Miso sauce    	
Curry	Curry sauce    	+1.00€
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<b>Ramen de Tomate</b>	Tomate Broth Base  	13.00€
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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    	+1.00€
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<b>Special Shimoji Ramen</b>	Please ask for availability	18.50€
<b>Seasonal Ramen</b>	Please ask for availability	14.00€





# EXTRA



Extra egg	Extra boiled egg 	1.50€
Gluten free noodle 	Rice flour noodles	2.00€
Kaedama 	Noodle refill 	2.50€

# DESSERT

Mochi	Mochi covered ice cream  	3.50€
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# BEVERAGE



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.

Media botella



## KUBOTA SENJU Ginjo

Alcohol: 15 %  
Pulido de arroz: 55 %

Sabroso y seco.

300ml 13,00 €



## SUIGEI Tokubetsu Junmai

Alcohol: 15 %  
Pulido de arroz: 55 %

“Suigei” significa “ballena borracha”.  
Notas de umami y retrogusto vibrante.

4,00 € 720ml 28,00 €



## BIJOFU Tokubetsu Honjozo

Alcohol: 14 %  
Pulido de arroz: 60 %

Fresco y sabor ligero.

4,00 € 720ml 28,00 €



## HOUKA Junmai Genshu

Alcohol: 17 %  
Pulido de arroz: 70 %

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

5,00 € 720ml 38,00 €



## FISHERMAN Junmai Ginjo

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

Sake nacido para platos de mariscos.  
Refrescante y equilibrado.

5,00 € 720ml 38,00 €

