

Food

Australia First Chicken Broth Ramen Restaurant
Ask our staff for a free unlimited homemade noodle top up



RAMEN

Chicken Ramen Cappuccino \$25

Chicken and dry scallop white broth with sous vide chicken breast, deep fried enoki mushroom, deep fried lotus, shallot, bamboo shoots, black pepper, shredded red pepper

Chicken & Bonito Chintan Ramen \$24

Chicken and bonito clear broth, sous vide chicken breast, bamboo shoots, tobikko roe, shallot

Spicy & Sansho Chicken Paitan Ramen \$24

Chicken and dry scallop white broth, chili & sansho oil, fried garlic, roasted sesame weed, sous vide chicken breast, enoki mushroom, shallot, roasted seaweed

Chef's Special Chicken & Bonito Chintan Ramen \$32

Chicken & bonito clear broth, sous vide chicken breast, sansho duck breast, scallop sashimi, tobikko roe, bamboo shoots, porcini & back-truffle paste, flavour egg, shallot

Vegan Chintan Ramen(V) \$22

Vegetarian clear broth, dry tofu, bok choy, lotus root slice, shallot, deep fried enoki mushroom, bamboo shoot

Yuzu Miso Chicken Mazemen \$25

Homemade chicken mince, fried onion, Luluonsen egg, tobikko roe, roasted seaweed, bamboo shoot, shallot

Yuzu Miso Tofu Mazemen(V) \$23

Brothless ramen tossed in a yuzu miso blend, topped with deep-fried tofu cubes, roasted seaweed, and shallot

Prawn & Yuzu Kosho Cold Soba \$26

Prawn, sous vide chicken breast, cherry tomato, mint, yuzu pepper, lime, cucumber, bonito dashi

Sansho Duck Matcha Creamy Ramen \$29

Chicken & dry scallop white broth with matcha, sous vide sansho duck breast, deep fried enoki mushroom, shallot, wasabi and red ginger serve separately

Legendary Super Creamy Ramen \$26

Super creamy chicken paitan, tender chicken leg, fried onion, roasted seaweed, and shallots

kids Ramen \$15

Only for kids under 12 yrs old
Paitan or chintan, sous vide chicken breast, bok choy + a free kids drink

Doggy Ramen For Furry Friends \$10

Unsalted chicken meat and white broth, boiled egg, noodles



Side Food

Pickled leaf mustard(V) \$3

Ponzu scallop sashimi \$15

Ponzu sauce, scallop sashimi, shallot, pickled red ginger

Sesame oil Sansai (V) \$6

Mix vegetable

Salt & black pepper edamame (V) \$6

Chicken karaage with mayo sauce \$10

Sansho flavour option+\$1

Golden tender leg \$15

Home made special chicken leg

Tempura platter (V) \$10

Sweet potato, eggplant, pumpkin, green bean, otus

Pan fried gyoza (6) (VD) \$15

Prawn, chicken, vegan (GF) or mix

Kisu fry(2) \$8

With ginger sauce

Lotus chips (V) \$6

Jelly fish salad \$6

LULU signature egg \$3

LULU onsen egg \$3



Rice

Chicken chazuke \$26

Steamed Hokkaido rice layered with Kuro tobikko, tamagoyaki (Japanese rolled omelette), deep fried enoki mushrooms, shallot, roasted seaweeds, sous vide chicken breast, red pickled ginger, pickled takana, chicken & bonito chintan served on side.

*Our ramen broth contains seafood & shellfish. If you have any food allergies or dietary requirements, please inform our staff.

Gluten free noodles use 100% soba noodles +\$5



Lulu Ramen



Extra topping

LULU signature egg \$3

LULU onsen egg \$3

Sansho sous vide duck breast \$15

Sous vide chicken breast \$10

Golden tender leg(1) \$15

Tofu cubes or shies \$6

Bamboo shoot \$5

Bok choy \$3

Homemade chilli oil \$2

Shallop (1) \$5

Steam rice \$4



DESSERT

Ice Cream \$6

Matcha or Black Sesame