

A Lighter, Deeper Ramen Experience

LULU RAMEN is Australia's first ramen house dedicated exclusively to chicken broth.

We believe ramen can be both comforting and refined — lighter in body, yet deeply expressive in flavour. Our broths are gently simmered, our noodles are made in-house, and every topping is prepared with intention.

Designed for unhurried dining and shared moments, LULU RAMEN invites you to slow down — to gather, to celebrate, and to savour beyond the last spoonful.

Because true comfort does not come from weight, but from balance.

Crafted in-house from broth to bowl.



MENU

Dedicated to
Chicken Broth

RAMEN

House-Made Noodles · Unlimited Refill Available
Gluten-Free Noodle Option +\$2

Chicken Paitan "Cappuccino" \$25

Chicken and dried scallop white broth, sous vide chicken breast, shallots, fried onion, bamboo shoots, cracked black pepper

Chicken Bonito Chintan Ramen \$24

Chicken and bonito clear broth, sous vide chicken breast, bamboo shoots, tobikko, shallots.

Spicy Sansho Chicken Paitan Ramen \$24

Chicken and dried scallop white broth, chilli sansho oil, fried garlic, roasted sesame, sous vide chicken breast, pok choy, shallots.

Lulu Grand Chicken Bonito Chintan Ramen \$32

Chicken and bonito clear broth, sous vide chicken breast, scallop sashimi, tobikko, bamboo shoots, Lulu Signature Egg, shallots finished with a hint of truffle oil.

Vegan Paitan Ramen (V) \$22

Vegan white broth, soft tofu, pok choy, shallots, bamboo shoots.

Sakura Chicken Mazemen \$25

Brothless ramen tossed with house-made chicken mince, fried onions, Lulu Onsen Egg, tobikko, roasted seaweed, bamboo shoots, shallots.

Mabo Tofu-Inspired Mazemen (V) \$23

Brothless ramen with Mabo tofu, spring onions, coriander.

RICE

Basil Oil Chazuke \$25

Hokkaido rice served with chicken paitan broth, sous vide chicken breast, onsen egg, finished with Lulu's signature basil oil.

Extra Toppings

Lulu Signature Egg	\$3	Pok Choy	\$3
Lulu Onsen Egg	\$3	Homemade Chilli Oil	\$2
Sous Vide Chicken Breast	\$10	Scallop (1)	\$5
Bamboo Shoots	\$5	Roasted Seaweed	\$3
Soft Tofu	\$6	Steamed Rice	\$4

SMALL PLATES

Pickled Leaf Mustard (V) \$3

Sesame Oil Sansai (V) \$6

Seasoned mixed mountain vegetables

Jellyfish Salad \$6

Ponzu Scallop Sashimi \$15

Salt Black Pepper Edamame (V) \$6

Snapper Fry with Ginger Sauce (2 pcs) \$8

Chicken Karaage with Lulu Miso Citrus \$12

Sansho flavour option+\$1

Pan-Fried Gyoza (6 pcs) \$15

Prawn, chicken, vegan (GF) or mixed

Tempura Platter with Yakiniku Sauce (V) \$10

Sweet potato, eggplant, pumpkin, green beans, okra

DESSERT

Matcha or Black Sesame Ice Cream \$6

Kids Ramen – Only for children under 12 years old \$15

Choice of paitan or chintan broth, sous vide chicken breast, pok choy.
Includes one complimentary kids' drink.

Doggy Ramen – Takeaway only \$10

Unsalted chicken meat and white broth, noodles, boiled egg.
Prepared exclusively for dogs. Not suitable for human consumption.

* Some dishes may contain seafood. While gluten-free noodles are available, our broths and sauces contain soy sauce and may not be suitable for coeliac guests. Kindly inform our team of any allergies or dietary requirements.