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

CHASHU UPGRADE - Chicken Thigh Chashu + $3
Swap your Chicken Breast Chashu for juicy Chicken Thigh Chashu

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. And Roasted Seaweed

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 Paste

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 Thighs & Breast, 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
Lulu Smoked Egg	$4	Lulu Chicken Thighs Chashu	$13
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

Scallop Sashimi With LuLu Ponzu Sauce $15

Salt & Black Pepper Edamame (V) $6

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

Chicken Karaage with Lulu Miso Citrus $12
Sansho Flavour Option+$1

Pan-Fried Gyoza（6 psc） $15
Prawn, Chicken, Vegan (Gf) Or Mixed

Tempura Platter with LuLu Ginger 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.(Dine In Only)

Doggy Ramen - Takeaway Only $10
Unsalted Chicken Meat And White Broth, Noodles, Boiled Egg.
Prepared Exclusively For Dogs. Not Suitable For Human Consumption.

Doggy boiled Chicken Meat $5

Doggy Boiled Egg $3

* Some dishes may contain seafood. While gluten-free rice 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.