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| ramen ラーメン | sides サイド | |
| 豚骨 | hakata tonkotsu from fukoka, hakato this is one of the most popular and well loved ramen styles in Japan. the base is a creamy pork bone broth that comes topped with chasu pork, a half soft boiled egg, greens and a sprinkle of toasted sesame seeds. 13 | sweet potato croquette (v) 4.5 |
| 坦々麵 | tantanmen favourite choice for the bold, this ramen is bound to set your mouth ablaze with intense flavours. topped with chopped chasu, a half soft boiled egg, vegetables and refreshing coriander. 13.5 | edamame (v) 4 |
| 鶏肉 | chicken a japanese staple, our chicken ramen is served in our creamy pork based 8 hour broth and comes with fried chicken, a half soft boiled egg and fresh vegetables. 13.5 | takoyaki 8 |
| 野菜 | yasai (vg & v) a light and delicious veggie option, this ramen uses our satiating veggie shiitake mushroom broth and comes with fresh vegetables. we can also make this vegan! 13.5 | cucumber wakame salad (v) 3.5 |
| 豆腐 | tofu (vg & v) our tofu ramen comes in our vegetarian shiitake mushroom broth, accompanied by silken tofu, assorted vegetables and wakame seaweed. we can make this vegan too! 13 | tebasaki wings 6 |
| 特別 | special please check what our current specials are with our friendly chefs or staff members! you're sure to be in for a treat. | spicy chicken teriyaki 6 |
| (vg) vegetarian (v) vegan | gyoza pork 6.5 yasai (v) 6.5 | |
| | drinks Coke 2.8 Diet Coke 2.8 Ice Tea 3 Ramune 3.5 Green Tea 2 | |
| | our ramen at ikigai, we make our own noodles from scratch everyday for the best ramen experience - bouncy, chewy, soft and perfect for slurping up our authentic broth, cooked over 8 hours for maximum flavour. | |