

## MUGEN RAMEN

**Wafu Tsukemen – Dipping Ramen** Reg  
*Dashi and Soy sauce broth, House made thick noodles served with Slow Cooked Pork (Chashu), Bamboo Shoots and Seaweed* \$22  
 Lge \$25

**Curry Tsukemen – Dipping Ramen** Reg  
*Japanese Curry flavoured Dashi broth, House made thick noodles served with Slow Cooked Pork (Chashu), Bamboo Shoots and Seaweed* \$23  
 Lge \$26

**Goma Tsukemen – Dipping Ramen** Reg  
*Sesame Soy sauce broth, House made thick noodles served with Slow Cooked Pork (Chashu), Bamboo Shoots and Seaweed* \$24  
 Lge \$27

Available spicy style add \$1

**Vegetarian Tsukemen** Reg  
*Sesame soy milk sauce, Chilli Oil, House made thick noodles served with Egg, Bamboo Shoots and Seaweed* \$23  
 Lge \$26

**\*\* Tsukemen can be served warm (Atsumori) upon request**


**Wafu Ramen** Reg  
*Soy sauce and Dashi broth, cooked over 48 hours, House made thin noodle served with Slow Cooked Pork (Chashu), Bamboo Shoots, Seaweed, Half Egg* \$22  
 Lge \$25

**Miso Ramen** Reg  
*Special house Miso and Dashi based broth, House made thin noodles served with Slow Cooked Pork (Chashu), Bean Shoots, Corn, Half Egg* \$23  
 Lge \$26

**Mazé Soba (Dry Ramen)** Reg  
*House made thin noodles with Mugen's special dashi soy sauce served with shredded pork and dried scallops, shiitake mushrooms, spring onions and seaweed* \$23  
 Lge \$26

**Extra Chashu / Extra Egg** \$6/\$4

 [Facebook.com/mugenramen](https://www.facebook.com/mugenramen)

 [#mugenramen](https://www.instagram.com/mugenramen)

## MUGEN TAPAS (JAPAS)

**Gyoza** \$23  
*House Made Pork Gyoza served with Mugen's Special Sauce* 7pcs

**Chicken-Nanban** \$25  
*Deep fried chicken thigh, dipped in sweet & sour sauce served with Japanese Tartare sauce and mixed leave salad*

**Wagyu Tataki Salad** \$26  
*Searred Wagyu with fresh Green Salad served with Yuzu Ponzo dressing, Mayonnaise and Chives*

**Pipi Saké Mushi** \$28  
*Market fresh pipies braised with sake, Dashi soy sauce, Garlic, garnished with Butter and Spring Onions*

**Ebi-Mayo** \$27  
*Deep fried battered prawns with Mugen's special sweet and creamy Mayonnaise sauce served with Prawn Crackers*

**Aburi Chashu** \$24  
*Flamed Slow Cooked Pork, served with Bean Shoots, Spring Onion and Mayonnaise*

**Salmon Foil-Yaki** \$27  
*Fresh Salmon Fillet braised on the grill with Mugen's Special Miso, Mayonnaise, Spring Onions, Shiitake and Enoki Mushrooms*

**Tebasaki** \$19/5pcs  
*Japanese Deep Fried Chicken wings* \$23/8 pcs

**Chips** \$12  
*With Japanese Green Laver and Salt*

## BEERS

### Japanese Beers

*Asahi* \$13

*Kirin* \$13

*Suntory Premium Malts* \$15

### SAKÉ

*Dassai 300 ml (Junmai Dai-Ginjo)* \$48

*Asabiraki 300ml (Junmai)* \$43

*Kinokuniya 300ml (Junmai Nama)* \$43

### LIQUER

*Oubai Ume-Shu* \$16

*Aragoshi Momo-Shu* \$16

*Yuzu-Shu* \$16

## WINES

*Sparkling* Glass / Bottle \$15/  
\$65

*White Wine* \$15 /  
\$65

*Red Wine* \$15/  
\$65

### Soft Drinks

*CAPI Fruit Soda (250ML)  
Yuzu, Grapefruit, Cranberry* \$8

*Coca Cola, Coke Zero* \$7

