

## Ramen

- R1 Tokyo Shoyu** 🐔 15.00  
The traditional and most famous ramen from Tokyo. Prepared and served with clear chicken broth.  
Toppings: Chicken slices topped with sesame seeds, corn, bamboo, naruto maki, spring onions, nori, ajitsuke tamago (egg).
- R2 Tonkotsu** 🐷 15.50  
A savory ramen with a rich and creamy texture. Made with a pork-based broth which has been extracted for 10 hours.  
Toppings: Flame-seared chashu slices (pork belly), spring onions, nori, bamboo, black fungus, ajitsuke tamago (egg).
- R3 Tonkotsu Black Garlic** 🐷 15.50  
The big brother of the original Tonkotsu ramen, using the same pork-based broth. Added black smokey garlic oil to give the flavor an additional dimension.  
Toppings: Flame-seared chashu slices (pork belly), spring onions, nori, bamboo, black fungus, ajitsuke tamago (egg).
- R4 Tan Tan Men** 🌶️🐔🐷 16.00  
A spicy and creamy ramen inspired by the Sichuan cuisine. Made from chicken broth, sesame paste and mayu (chili oil).  
Toppings: Minced meat, crushed peanuts, bean sprouts, bamboo, coriander, spring onions, sichuan spices, togarashi (chili powder), ajitsuke tamago (egg).
- R5 Miso Tori Chintan** 🐔 15.50  
A clear ramen made with chicken broth blended with a special miso paste to enhance the umami flavor.  
Toppings: Fried chicken with sesame seeds, corn, bamboo, naruto maki, spring onions, ajitsuke tamago (egg).
- R6 Gyokai Shoyu** 🐟 16.50  
A seafood ramen with pieces of boiled shrimp and fried shrimp. The broth for this ramen has also been extracted from shrimps.  
Toppings: Ebi furai, bamboo, spring onions, coriander, naruto maki, ajitsuke tamago (egg).

## Vegetarian ramen

- R7 Umami Miso Tofu** 🌿 15.00  
A vegetarian ramen made with a variety of vegetables and spices. Served with fried tofu.  
Toppings: shiitake, tofu, corn, bamboo, spring onions, nori, ajitsuke tamago (egg).
- R8 Tan Tan Men Veggie** 🌿🌶️ 16.00  
A vegetarian version of the Tan Tan Men ramen. Spicy and creamy ramen inspired by the Sichuan cuisine. The broth is made with vegetables, sesame paste and mayu (chili oil).  
Toppings: shiitake, tofu, pak choi, corn, nori, bamboo, spring onions, bean sprouts, baby corn, sichuan spices, togarashi (chili powder), ajitsuke tamago (egg).
- R9 Yuzu Shio Light** 🌿 15.00  
A fresh and light vegetarian soup infused with yuzu (Japanese fruit). The yuzu gives this dish a pleasant lemon aroma and flavor.  
Toppings: fried tofu, corn, nori, bamboo, ajitsuke tamago (egg).

## Lunch and side dishes

- Takoyaki 5pcs (dough with octopus) 7.00  
Karaage 5pcs (fried chicken) 7.50  
Gyoza Chicken 6pcs (mild spicy) 6.50  
Gyoza Veggie 6pcs (mild spicy) 6.50  
Fried Tofu 8pcs (mild spicy) 6.50  
Ebi Furai 4pcs (mild spicy) 7.50  
Crispy Duck Wrappu 7.50  
Edamame 5.00  
Wakame Salad 4.50

## Dessert

- Matcha Green Tea 6.00  
Mango Mango 6.00  
Banira Aji (vanilla) 6.00

All desserts are served with mochi and cheesecake.

## Ramen is Love

### Drinks

- Cola 3.20  
Cola Zero 3.20  
Sprite 3.20  
Fanta 3.20  
Ice tea green 3.20  
Ice tea sparkling 3.20  
Spa blue 3.00  
Spa red 3.00  
Souicy (still water) 75cl 5.00  
Apple juice 3.00  
Orange juice 3.00  
Homemade Calpis 4.20  
(normal/lychee)

### Coffee and Tea

- Coffee 3.00  
Cappuccino 3.20  
Espresso 3.20  
Latte Macchiato 3.50  
Tea 3.00  
Mint Tea 3.20

### Beer

- Grolsch 4.00  
Kirin (Japanese beer) 4.20  
Asahi (Japanese beer) 4.20

# GENSHI

JAPANESE RAMEN RESTAURANT