

Ramen

A traditional Japanese pasta dish that is named after the characteristic yellow noodles.



Shio
Natural and clear, lightly salted



Soy
Clear and mild like a bouillon



Miso
Made with sesame and fine spices



Togarashi
Red and hot spicy miso soup



Basic Ramen
Original japanese noodles with fresh leek, menma and nori, served in soup (of your choice 🍴)
18.50 / small portion 14.50



Gyoza Ramen
Fried dumplings (filled with chicken or vegetables) on ramen-noodles with menma, spinach, egg, nori, leek, served in soup (of your choice 🍴)
23.50



Chashu Men
Home marinated pork breast slices on ramen noodles, with leek, menma, bean sprouts and egg, served in soup
24.50



Wan Tan Men
Dumplings cooked in water with shrimp filling on ramen noodles. Garnished with leek, egg, menma, corn, wakame, ginger and a sheet of nori. Served in soup
24.50



Beef Ramen
House-marinated entrecote slices on ramen noodles, with fresh leek, menma, corn, egg and nori, served in soup
24.50



Chicken Ramen
Ramen noodles with tender strips of chicken breast, leek, menma, egg, carrot and fresh spinach, served in soup
23.50



Seafood Ramen
Prawns, squid and mussels on noodles, with corn, bean sprouts, leek and egg, served in soup
24.50



Vegetarian Ramen 🍴
Noodles topped with leek, carrot, spinach, bean sprouts and sweetcorn in a vegan shio, soy, miso, or togarashi soup (upon request, with vegan rice noodles 🍴🍴)
22.50

Udon or soba

You have the choice between these two types of traditional Japanese noodles.




Udon
Udon is a thicker noodle made exclusively from wheat flour, salt and water.




Soba
Soba is a finer, brown noodle made from buckwheat. Soba is very easy to digest, and due to its length it is symbolic in Japan for a long and happy life.




Both udon and soba noodles are served in a mild, fish-based dashi broth.



Basic
Noodles of your choice in our home-made soup garnished with leek and nori
18.50 / small portion 14.50



With vegetables
Udon- or soba-noodles with carrots, leek, spinach, corn and soy sprouts, served in soup
21.50



Kitsune
Noodles of your choice in our home-made soup garnished with fried tofu slices, leek and nori
20.50



With Ebi
Udon- or soba-noodles with prawns, leek, spinach, carrots, corn, and nori, served in soup
24.50

Additional ingredients

Select from the following ingredients to add to your meal and to enjoy it exactly as you wish.







Kimchi (spicy) 2.00

Half an egg 1.50

Menma 2.00

More noodles 4.50

Fried Tofu (sweet) 3.00

Wakame (brown algae) 2.00

New Zealand mussels (each) 1.50

Leek/spinach/sweetcorn/carrots (each) 1.50

Bean sprouts (each) 2.00

Squid/shrimps (each) 4.50

Beef/bacon/chicken (each) 5.00

Ajitsuke Tamago 3.50

Gyoza (chicken or veggie) (each) 2.00

Japanese tapas

Japanese tapas are not starters. Each dish is served straight away when it is cooked.



Edamame 🍴🍴
Boiled green soy beans – cold and lightly salted (served warm on request)
6.00



Kimchi pickles
Korean-style cabbage
5.50



Wakame cucumber salad 🍴🍴
Wakame and fresh strips of cucumber coated in white sesame seeds, served with a wafu dressing
6.50



Onigiri 🍴🍴
A triangular rice ball, served with Nori and white sesame.
3.50



Tofu Kushiyaki 🍴
Two skewers of grilled tofu coated in yakitori sauce
7.50/half portion 4.00



Negima Yakitori
Two skewers of grilled chicken and leek coated in yakitori sauce
9.50/half portion 5.00



Ebi Kushiyaki
Two skewers of grilled shrimps and courgette coated in yakitori sauce
9.50/half portion 5.00



Gyoza
Five fried dumplings filled with chicken or vegetables (🍴🍴) served with our home-made gyoza sauce
9.50



Uramaki roll
Four futomakis filled with tuna and cucumber coated in black sesame seeds
8.50/half portion 4.50



California roll
Four futomakis filled with cucumber, surimi and omelette
8.50/half portion 4.50




Salmon roll
Four futomakis filled with avocado and smoked salmon
8.50/half portion 4.50



Inari Sushi 🍴🍴
Four fried tofu dumplings stuffed with sushi rice
7.50/half portion 4.00

For CHF 2.00 extra we will serve shio, soy, miso, or togarashi soup to accompany your Japanese tapas on request.

← New on offer: Eggs pickled in homemade soy marinade.



Beverages

All drinks in bottles and cans may also be bought to take away.



Mineral water, fruit juice
Valser Classic 500ml 4.50
Valser Silence 500ml 4.50
Ramune, 200ml 5.50
Coca-Cola 450ml 5.00
Coca-Cola Zero 450 ml 5.00
Rivella Rot 500 ml 5.00
Fusetea Lemongrass 500 ml 5.00
Cappy Apfelschorle 500 ml 5.50
Green Tea Original 500 ml 5.50
Green Tea with honey 500 ml 5.50
Green Tea unsweetened 500 ml 5.50
Lemonsoda 330 ml 4.50
Oransoda 330 ml 4.50



Beer
Kirin Ichiban 330 ml, 5% vol. 6.00
Asahi Super Dry 330 ml, 5% vol. 6.00
Sapporo Silver Can 650 ml, 5% vol. 9.50
Kirin Free 330ml, non alcoholic, 0.0% Vol. 5.50



Wine, Prosecco
Salvagnin 250 ml 13% Vol. 13.00
Mont-sur-Rolle 250 ml 12% Vol. 13.00
Choya Sparkling 200 ml, 5,5% Vol. 12.00



Sake, plum wine
Kaori (cold sake) 180ml, 14,5% vol. 16.00
Kan Dokkuri (warm sake) 200 ml, 14,5% vol. 16.00
Umeshu Dento with plum 50 ml, 15% vol. 6.50



Coffee
Espresso 3.50
Espresso doppio 5.00
Coffee 3.50



Tea
For more sustainability and full flavour we fill our teabags daily in-house.



Green tea
Sencha, Jasmin, Cherry blossom 5.00



Black tea
Mandarin 5.00



Fruit tea
Orange Mango 5.00



Herbal tea
Nana mint 5.00

Dessert

A perfect way to finish a perfect meal:



Mochi ice cream 🍴
Ice cream wrapped in rice dough (various flavours)
3.50



Dorayaki 🍴
Warm japanese pancake stuffed with sweet azuki beans or fresh Yuzu
4.50



Sweet Fusion 🍴
Mochi and Dorayaki of your choice
7.00

Info

Namamen
Fresh noodles prepared in the Sapporo style.

Menma
Specially marinated bamboo shoots.

Nori
Dried and toasted seaweed, rich in vitamins and minerals.

Dashi broth
Dashi is a Japanese stock made from seaweed and bonito flakes (bonito is a type of tuna).

- All prices are in Swiss francs and include VAT.
- All meals are freshly prepared in our restaurant.
- All our ramen and additional ingredients may also be ordered for take away.
- Rolls are subject to availability.
- Reservations are unfortunately not possible.
- You may purchase various namamen products such as T-shirts, sesame-seed grinders, aprons, tea glasses or gift tokens; please contact our staff.
- You can find namamen in the Internet. Visit our website www.namamen.ch
- Food allergies and intolerances: Please ask our staff for ingredients and alternatives.

Food declaration of origin
Beef, pork, chicken: Switzerland
Eggs (free range): Switzerland / shrimp, sepia, tuna: west pacific ocean / New Zealand mussel: New Zealand
Salmon: Norway

The law forbids the sale of:

- Alcopops, spirits and aperitifs to those under 18 years of age.
- Wine, beer and cider to those under 16 years of age. If in doubt our staff may request you to show an identity card or equivalent.

🍴 **Vegetarian**

🍴🍴 **Vegan**