Ramen

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



Long Japanese noodles made of wheat flour and water. Literally: «ra» = elongated, «men» = pasta. You can choose between these four soups for your ramen dish:



Shio Soy Natural and Clear and mild like a clear, lightly salted bouillon



Miso Made with sesame and fine spices soup

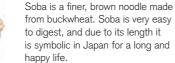


Udon is a thicker noodle made exclusively from wheat flour, salt and water



Udon or soba

Japanese noodles.



Basic

nori

You have the choice between these two types of traditional,

Udon

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

Noodles of your choice in our home-

made soup garnished with leek and

Udon- or soba-noodles with carrots,

leek, spinach, corn and soy sprouts,

Noodles of your choice in our home-

made soup garnished with fried tofu

18.50 / small portion 14.50

With vegetables

served in soup

21.50

Kitsune



Basic Ramen Original japanese noodles with fresh

leek, menma and nori, served in soup (of your choice *a*) 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 *a*) 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

Seafood Ramen

served in soup

24 50

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

Prawns, squid and mussels on noodles,

with corn, bean sprouts, leek and egg,

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-noodles with prawns, leek, spinach, carrots, corn, and nori,

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 🕫

Kimchi pickles

Korean-style cabbage

request)

6.00

5 50

6 50

3.50

Onigiri 🕫

Boiled green soy beans - cold

and lightly salted (served warm on

Wakame cucumber salad ##

Wakame and fresh strips of cucum-

ber coated in white sesame seeds,

A triangular rice ball, served with

Two skewers of grilled tofu coated

Two skewers of grilled chicken

and leek coated in yakitori sauce

Two skewers of grilled shrimps and

courgette coated in vakitori sauce

Nori and white sesame.

Tofu Kushiyaki //

7.50/half portion 4.00

9.50/half portion 5.00

9.50/half portion 5.00

Ebi Kushiyaki

Gvoza

Negima Yakitori

in yakitori sauce

served with a wafu dressing

























New on offer: Eggs marinade





Coffee Espresso

> 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

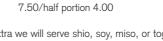
Fruit tea Orange Mango Herbal tea

Nana mint



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









Beverages

to take away.

MUSER

All drinks in bottles and cans may also be bought

Mineral water, fruit juice

Valser Classic 500ml

Valser Silence 500ml

Coca-Cola Zero 450 ml

Fusetea Lemongrass 500 ml

Cappy Apfelschorle 500 ml

Green Tea Original 500 ml

Green Tea with honey 500 ml

Green Tea unsweetened 500 ml

Ramune, 200 ml

Coca-Cola 450ml

Rivella Rot 500 ml

Lemonsoda 330 ml

Oransoda 330 ml

Beer





330ml, non alcoholic, 0.0% Vol. 5.50

Wine, Prosecco Salvagnin 250 ml 13% Vol. Mont-sur-Rolle 250 ml 12% Vol. 13.00

























chicken or vegetables (00) 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

Four fried tofu dumplings stuffed

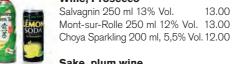
For CHF 2.00 extra we will serve shio, soy, miso, or togarashi soup to accompany your Japanese tapas on request.

pickled in homemade soy









Sake, plum wine

50 ml. 15% vol.













Dessert

A perfect way to finish a perfect meal:

3 50



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

Dorayaki ø 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: Norwav

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 00



4.50 4.50 5.50 5.00 5.00 5.00 5.00 5.50 5.50 5.50 5.50 4.50 4.50

6.00

6.00

9.50

13.00

16.00

16.00

6.50

3.50

5.00 3.50

5.00

5.00

5.00