

## MUGEN RAMEN

<b>Wafu Tsukemen</b> <i>Dashi and Soy Sauce broth, House made thick noodles served with Slow Cooked Pork (Chashu), Bamboo Shoots and Seaweed</i>	<b>(280g) \$15</b> <b>(360g) \$17</b>
<b>Curry Tsukemen</b> <i>Japanese Curry flavoured Dashi broth, House made thick noodles served with Slow Cooked Pork (Chashu), Bamboo Shoots and Seaweed</i>	<b>(280g) \$15</b> <b>(360g) \$17</b>
<b>Goma Tsukemen</b> <i>Sesame Soy sauce broth, House made thick noodles served with Slow Cooked Pork (Chashu), Bamboo Shoots and Seaweed</i>	<b>(280g) \$15</b> <b>(360g) \$17</b>
<b>Wafu Ramen</b> <i>Soy sauce and Dashi broth –cooked over 48 hours, House made thin noodle served with Slow Cooked Pork (Chashu), Bamboo Shoots, Seaweed and Half Egg</i>	<b>\$15</b> <b>Large \$17</b>
<b>Miso Ramen</b> <i>Special house blended Miso and Dashi based broth, House made thin noodles served with Slow Cooked Pork (Chashu), Bean Shoots, Pork Mince, Corn and Half Egg</i>	<b>\$15</b> <b>Large \$17</b>
<b>Tori Soba</b> <i>Chicken Broth with Himalayan Pink salt, House made Special wavy noodles served with Chicken Meat-Balls and slow cooked Chicken Breast Slices, Bamboo shoots and Spring Onions</i>	<b>\$15</b> <b>Large \$17</b>
<b>Tantan–Men</b> <i>Spicy Sesame Broth, House made thin noodles served with Spicy Pork mince, Bok-Choy, Spring Onions and Bean Shoots</i>	<b>\$15</b> <b>Large \$17</b>
<b>Hiyashi Ramen</b> <i>Cold Ramen Noodles served with Fresh Green Salad, Tomatoes, Cucumbers, finely sliced Egg Omelette , Slow Cooked Pork and Mugen’s Sesame Soy Dressing</i>	<b>\$15</b> <b>Large \$17</b>
<b>Extra Chashu Egg</b>	<b>\$3</b> <b>\$2</b>
<b>MUGEN LUNCH SPECIAL (Monday – Friday 11:30 AM to 2:30 PM) - Available unless sold out</b>	
<b>Katsu-Don</b> <i>Deep Fried Pork Fillet dipped in Mugen’s Special sauce on Rice, served with Fresh Cabbage, Miso Soup and Fresh Green Salad</i>	<b>\$15</b>
<b>Chicken Nanban-Don</b> <i>Deep Fried Chicken Thigh, dipped in Sweet &amp; Sour sauce on Rice, served with Japanese Tartare sauce, Miso Soup and Fresh Green Salad</i>	<b>\$15</b>
<b>Tsukune-Don</b> <i>Special Grilled Chicken Tsukune on Rice served with Shaved Bonito, Fresh Spring Onions, finely sliced Egg Omelette, Miso Soup and Fresh Green Salad</i>	<b>\$15</b>
<b>Teriyaki Salmon-Don</b> <i>Teriyaki Salmon Fillet on Rice, served with Miso soup and Fresh Green Salad</i>	<b>\$17</b>
<b>Wagyu Hamburg Steak-Don</b> <i>100% Wagyu Hamburg Steak on Rice, served with Miso soup and Fresh Green Salad</i>	<b>\$18</b>
<b>Katsu Curry</b> <i>Japanese Curry &amp; Rice with Pork cutlets. Served with Fresh Green Salad</i>	<b>\$15</b>

## MUGEN JAPAS

<b>Gyoza</b> <i>House Made Gyoza served with Mugen’s Special Sauce</i>	<b>\$16</b> (7 pcs)
<b>Potato Salad</b> <i>Japanese Potato Salad with Cherry Wood Smoke served with Toast and Prosciutto</i>	<b>\$16</b>
<b>Chicken-Nanban</b> <i>Deep fried chicken thigh, dipped in sweet &amp; sour sauce served with Japanese Tartare sauce and mixed leave salad</i>	<b>\$17</b>
<b>Tsukune</b> <i>Japanese Grilled chicken skewers made from tenderloin thigh and softbones with Teriyaki sauce and Egg yolk side to dip</i>	<b>\$17</b> (4 pcs)
<b>Tebasaki</b> <i>Japanese Deep Fried Chicken wings</i>	<b>\$13</b> (5 pcs) <b>\$17</b> (8 pcs)
<b>Aburi Chashu</b> <i>Flamed Slow Cooked Pork, served with Yuzu flavoured Potato Mash, Bean Shoots, Spring Onion and Mayonnaise</i>	<b>\$17</b>
<b>Pipi-Sake Mushi</b> <i>Market fresh Pipies - braised with garlic, sake, butter and Mugen Soy Sauce garnished with fine chopped chives</i>	<b>\$17</b>
<b>Salmon Foil-Yaki</b> <i>Fresh Salmon Fillet braised on the grill with Mugen special Miso, Spring Onions, Shiitake and Enoki Mushrooms</i>	<b>\$18</b>
<b>Scallops Gratin</b> <i>Hervey Bay Scallops with White sauce and Shiitake Mushrooms, garnished with Bread crumbs, diced Chashu and Green laver</i>	<b>\$18</b> (3pcs) <b>Add \$6 pp</b>
<b>Wagyu Hamburg Steak</b> <i>100% Wagyu Hamburg Steak served with Yuzu Mashed Potatoes and Carrot. Your Choice of sauce; Mugen’s Special Steak sauce or Teriyaki sauce or Yuzu-Ponzu sauce</i>	<b>\$19</b>
<b>Wagyu Tataki</b> <i>Seared Wagyu served with Yuzu Mashed Potatoes, Spring Onions and Ponzu Sauce</i>	<b>\$19</b>
<b>Seafood Salad</b> <i>Soft Shell Crab served with Calamari with Fresh Green Salad, Special Yuzu Dressing and Mayo</i>	<b>\$21</b>
<b>Sugar Peas</b> <i>Stir fried sugar peas with dashi soy sauce, sprinkled with Bonito Shavings</i>	<b>\$9</b>
<b>Chips</b> <i>With Green Laver and Salt</i>	<b>\$7</b>

## SWEETS

<b>Macha Crème Brulee</b> <i>Crème Brulee with Macha from Kyoto, Japan served with hot Green Tea</i>	<b>\$10</b>
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## BEERS

<b>Thunder Road Full Steam Pale Lager on Tap</b> <i>(Thunder Road Brewing Company, Brunswick, Victoria) Full Steam is a pale lager with a clean, pure, crisp malty profile, a subtle hint of wheatiness, a surprisingly rich texture – 4.6 ABV</i>	<b>\$9</b>
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<b>Thunder Road Brewery Golden Ale</b> <i>Golden in appearance, with a silky body and a hoppy character. This ale features the brand new Australian hop variety Enigma - 5.1 ABV</i>	<b>\$9</b>
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<b>Thunder Road Brewery Pale Ale</b> <i>A pale ale with excellent balance between the malt and hop profile that carries spicy citrus and passion fruit aromas - 4.6 ABV</i>	<b>\$9</b>
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<b>Thunder Road Brewery Amber</b> <i>A rich chestnut coloured and full flavoured amber ale - 4.6 ABV</i>	<b>\$9</b>
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<b>Thunder Road Brewery Pacific Ale</b> <i>A relatively new Australian style, this lovely beer highlights the Galaxy hop with pineapple, passion fruit and citrus notes – 4.4 ABV</i>	<b>\$9</b>
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<b>Thunder Road Brewery Pilsner</b> <i>A very approachable, crisp and traditional European style lager - 5.1 ABV</i>	<b>\$9</b>
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<b>Thunder Road Brewery IPA “More of Everything!”</b> <i>this robust Indian Pale Ale combines citrusy and piney hop character with a delicious light biscuit malt profile - 4.9 ABV</i>	<b>\$9</b>
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## Microbrewery from Saitama, Japan

<b>Coedo Shikkoku (Black Lager)</b>	<b>\$15</b>
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<b>Coedo Beniaka (Imperial Sweet Potato Amber)</b>	<b>\$15</b>
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<b>Coedo Ruri ( Pilsener)</b>	<b>\$15</b>
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<b>Coedo Kyara (India Pale Lager)</b>	<b>\$15</b>
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<b>Coedo Shiro (Hefeweizen)</b>	<b>\$15</b>
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## SAKE

<b>Atagono Sakura (Dai-Ginjo)</b>	<b>\$28</b>
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<b>Yonetsuru (Jyunmai-Ginjo)</b>	<b>\$28</b>
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<b>Anaze (Jyunmai-Ginjo)</b>	<b>\$28</b>
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<b>Ugono Tsuki (Jyunmai)</b>	<b>\$28</b>
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<b>Mikotsuru (Jyunmai)</b>	<b>\$28</b>
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## LIQUER

<b>Oubai Ume-Shu</b>	<b>\$13</b>
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<b>Aragoshi Ume-Shu</b>	<b>\$13</b>
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<b>Aragoshi Momo-Shu</b>	<b>\$13</b>
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<b>Yuzu-Shu</b>	<b>\$13</b>
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## WINES

### Sparkling

<i>NV Holly’s Garden ‘Blanc de Noir’, Whitlands, VIC</i>	<b>\$11/\$50</b>
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### White

<b>2016 Nick O’Leary Riesling Canberra, ACT</b>	<b>\$11/ \$48</b>
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<b>2014 Oakdene ‘Jessica’ Sauvignon Blanc Geelong, VIC</b>	<b>\$10/\$44</b>
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<b>2013 Fighting Gully Road ‘Aquila ’ Beechworth, VIC</b>	<b>\$46</b>
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<b>2015 Holly’s Garden Pinot Gris Whitlands, VIC</b>	<b>\$48</b>
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<b>2014 Fighting Gully Road Chardonnay, Beechworth, VIC</b>	<b>\$52</b>
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### Red

<b>2015 Oakdene Pinot Noir Geelong VIC</b>	<b>\$11/\$46</b>
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<b>2016 Head ‘Nouveau’ Barossa Valley SA</b>	<b>\$10/\$41</b>
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<b>2015 ‘Head Red’ GSM Barossa Valley, SA</b>	<b>\$48</b>
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<b>2015 Fighting Gully Road Cabernet Sauvignon Beechworth, VIC</b>	<b>\$46</b>
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<b>2014 ‘Head Red’ Shiraz, Barossa Valley, SA</b>	<b>\$48</b>
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## SOFT DRINKS

<i>CAPI Sparkling Mineral Water (750 ML)</i>	<b>\$7</b>
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<i>CAPI Fruit Soda (250ML) Lemon, Blood Orange, Grapefruit, Cranberry</i>	<b>\$6</b>
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<i>Coca Cola, Coke Zero</i>	<b>\$6</b>
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<i>Green Tea</i>	<b>\$4 p glass</b>
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## COCKTAILS


Please ask our Staff for our Cocktails list




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Monday – Friday Lunch 11:30 AM – 2:30 PM Dinner 6:00 PM – 10:00 PM, Saturday Dinner only 6:00 PM – 10:00 PM, Sunday – Closed. www.mensousaimugen.com

