

MUGEN RAMEN

Wafu Tsukemen (280g) \$16
(360g) \$18
Dashi and Soy Sauce broth, House made thick noodles served with Slow Cooked Pork (Chashu), Bamboo Shoots and Seaweed

Curry Tsukemen (280g) \$16
(360g) \$18
Japanese Curry flavoured Dashi broth, House made thick noodles served with Slow Cooked Pork (Chashu), Bamboo Shoots and Seaweed

Goma Tsukemen (280g) \$16
(360g) \$18
Sesame Soy sauce broth, House made thick noodles served with Slow Cooked Pork (Chashu), Bamboo Shoots and Seaweed

Wafu Ramen Large \$16
\$18
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

Miso Ramen Large \$16
\$18
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

Tori Soba Large \$16
\$18
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

Tantan–Men Large \$16
\$18
Spicy Sesame Broth, House made thin noodles served with Spicy Pork mince, Bok-Choy, Spring Onions and Bean Shoots

Hiyashi Ramen Large \$16
\$18
Cold Ramen Noodles served with Fresh Green Salad, Tomatoes, Cucumbers, finely sliced Egg Omelette , Slow Cooked Pork and Mugen’s Sesame Soy Dressing

Extra Chashu \$3
Egg \$2

MUGEN LUNCH SPECIAL (Monday – Friday 11:30 AM to 2:30 PM) - Available unless sold out

Katsu-Don \$16
Deep Fried Pork Fillet dipped in Mugen’s Special sauce on Rice, served with Fresh Cabbage, Miso Soup and Fresh Green Salad

Chicken Nanban-Don \$16
Deep Fried Chicken Thigh, dipped in Sweet & Sour sauce on Rice, served with Japanese Tartare sauce, Miso Soup and Fresh Green Salad

Tsukune-Don \$16
Special Grilled Chicken Tsukune on Rice served with Shaved Bonito, Fresh Spring Onions, finely sliced Egg Omelette, Miso Soup and Fresh Green Salad

Teriyaki Salmon-Don \$18
Teriyaki Salmon Fillet on Rice, served with Miso soup and Fresh Green Salad

Wagyu Hamburg Steak-Don \$19
100% Wagyu Hamburg Steak on Rice, served with Miso soup and Fresh Green Salad

Katsu Curry \$16
Japanese Curry & Rice with Pork cutlets. Served with Fresh Green Salad

MUGEN JAPAS

Gyoza \$16 (7 pcs)
House Made Pork Gyoza served with Mugen’s Special Sauce

Potato Salad \$16
Japanese Potato Salad with Cherry Wood Smoke served with Toast and Prosciutto

Chicken-Nanban \$17
Deep fried chicken thigh, dipped in sweet & sour sauce served with Japanese Tartare sauce and mixed leave salad

Tsukune \$17 (4 pcs)
Japanese Grilled chicken skewers made from tenderloin thigh and softbones with Teriyaki sauce and Egg yolk side to dip

Tebasaki \$13 (5 pcs)
\$17 (8 pcs)
Japanese Deep Fried Chicken wings

Aburi Chashu \$17
Flamed Slow Cooked Pork, served with Yuzu flavoured Potato Mash, Bean Shoots, Spring Onion and Mayonnaise

Pipi-Sake Mushi \$17
Market fresh Pipies - braised with garlic, sake, butter and Mugen Soy Sauce garnished with fine chopped Spring Onions

Salmon Foil-Yaki \$18
Fresh Salmon Fillet braised on the grill with Mugen special Miso, Spring Onions, Shiitake and Enoki Mushrooms

Scallops Gratin \$18 (3pcs)
Add \$6 pp
Hervey Bay Scallops with White sauce and Shiitake Mushrooms, garnished with Bread crumbs, diced Chashu and Green laver

Wagyu Hamburg Steak \$19
100% Wagyu Hamburg Steak served with Yuzu Mashed Potatoes. Your Choice of sauce; Mugen’s Special Steak sauce or Teriyaki sauce or Yuzu-Ponzu sauce

Wagyu Tataki \$19
Seared Wagyu served with Yuzu Mashed Potatoes, Spring Onions and Ponzu Sauce

Seafood Salad \$21
Deep Fried Soft Shell Crab served with Calamari with Fresh Green Salad, Special Yuzu Dressing and Mayo

Sugar Peas \$9
Stir fried sugar peas with dashi soy sauce, sprinkled with Bonito Shavings

Chips \$7
With Green Laver and Salt

SWEETS

Macha Crème Brulee \$10
Crème Brulee with Macha from Kyoto, Japan served with hot Green Tea

BEERS

Thunder Road Full Steam Pale Lager on Tap \$9
(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

Thunder Road Brewery Golden Ale \$9
Golden in appearance, with a silky body and a hoppy character. This ale features the brand new Australian hop variety Enigma - 5.1 ABV

Thunder Road Brewery Pale Ale \$9
A pale ale with excellent balance between the malt and hop profile that carries spicy citrus and passion fruit aromas - 4.6 ABV

Thunder Road Brewery Amber \$9
A rich chestnut coloured and full flavoured amber ale - 4.6 ABV

Thunder Road Brewery Pacific Ale \$9
A relatively new Australian style, this lovely beer highlights the Galaxy hop with pineapple, passion fruit and citrus notes – 4.4 ABV

Thunder Road Brewery Pilsner \$9
A very approachable, crisp and traditional European style lager - 5.1 ABV

Thunder Road Brewery IPA “More of Everything!” \$9
this robust Indian Pale Ale combines citrusy and piney hop character with a delicious light biscuit malt profile - 4.9 ABV

Microbrewery from Saitama, Japan

Coedo Shikkoku (Black Lager) \$15

Coedo Beniaka (Imperial Sweet Potato Amber) \$15

Coedo Ruri (Pilsener) \$15

Coedo Kyara (India Pale Lager) \$15

Coedo Shiro (Hefeweizen) \$15

SAKE

Atagono Sakura (Dai-Ginjo) \$28

Yonetsuru (Jyunmai-Ginjo) \$28

Anaze (Jyunmai-Ginjo) \$28

Ugono Tsuki (Jyunmai) \$28

LIQUER

Oubai Ume-Shu \$13

Aragoshi Ume-Shu \$13

Aragoshi Momo-Shu \$13

Yuzu-Shu \$13

WINES

Sparkling

NV Holly’s Garden ‘Blanc de Noir’, Whitlands, VIC \$11/\$50

White

2016 Nick O’Leary Riesling Canberra, ACT \$11/ \$48

2015 Oakdene ‘Jessica’ Sauvignon Blanc Geelong, VIC \$10/\$44

2013 Fighting Gully Road ‘Aquila ’ Beechworth, VIC \$46

2016 Holly’s Garden Pinot Gris Whitlands, VIC \$48

2015 Fighting Gully Road Chardonnay, Beechworth, VIC \$52

Red

2016 Oakdene Pinot Noir Geelong VIC \$11/\$46

2014 Head ‘Nouveau’ Barossa Valley SA \$10/\$41

2015 ‘Head Red’ GSM Barossa Valley, SA \$48

2015 Fighting Gully Road Cabernet Sauvignon Beechworth, VIC \$46

2015 ‘Head Red’ Shiraz, Barossa Valley, SA \$48

SOFT DRINKS

CAPi Sparkling Mineral Water (750 ML) \$7

CAPi Fruit Soda (250ML) \$6
Lemon, Blood Orange, Grapefruit, Cranberry

Coca Cola, Coke Zero \$6

Green Tea \$4 p glass

COCKTAILS

Please ask our Staff for our Cocktails list



Receive 10% off @RobotBar when you dine @MugenRamen on the same day! (Just present Mugen’s Receipt upon request at Robot)

Facebook.com/mugenramen

#mugenramen

@mugenramen

Wifi Password: mugenramen

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

