

Ramen Bar Pop-up at The Bloom Room Cafe



Special July - September

OUTBACK LAMB RAMEN - SHOYU	\$29	Yuzu Shio Charshu-Men	\$29
Rich lamb bone broth with lamb charshu (24-hour slow-cooked lamb shoulde), nitamago, shallots, nori and bean sprouts, finished with house-made soy marinated ginger.		Our signature rich pork & chicken broth, delicately seasoned with house shio tare and finished with fragrant yuzu zest & yuzu pepper. Topped with tender charshu (5), nitamago, nori and shallot.	

Ramen

(House Signature Rich Pork & Chicken Broth)

Charshu-Men Signature ramen, featuring our signature, melt-in-your-mouth chashu. Rich pork & chicken broth with house shoyu tare, loaded with charshu (5), nitamago, nori and shallots.	DAIRY FREE	\$28	Classic Pork charshu (2), Nori, Nitamago & Shallot	DAIRY FREE	\$24
Spicy Miso Charshu Butter Special blended spicy miso, topped with pork charshu (2), nitamago, nori, shallots, cabbage, sweet corn kernels and butter.		\$28			
Ultimate Garlic A deeply aromatic garlic ramen with soy-marinated “Umami Garlic” and silky garlic-infused pork fat, topped with three slices of tender chashu pork, nori, nitamago and shallot.	DAIRY FREE	\$27			

Ramen Toppings			
Chashu Slices (2)	\$6	Umami Chunky Garlic	\$3
Nitamago Boiled Egg (1)	\$4	House Pickled Ginger	\$2
Nori Seaweed Sheets (5)	\$3	Spicy Chilli Oil	\$2
Kaedama Extra Noodle	\$3		

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Chicken with Rice

Japanese Chicken Curry

DAIRY FREE

\$26

Your choice of crispy panko chicken katsu or crispy karaage chicken, served over steamed rice with Japanese curry sauce, finished with a refreshing cabbage slaw

Golden Crispy Karaage Chicken Plate

DAIRY FREE

GLUTEN FRIENDLY

\$24

Crispy karaage chicken served with steamed rice, asian slaw, nitamago, sweet chilli & QP mayo

Entrée

Edamame

GLUTEN FRIENDLY

DAIRY FREE

VEGAN

\$10

Edamame Soy Beans Served with Roasted Sea Salt

Famous “Karaage” Crispy Chicken

GLUTEN FRIENDLY

DAIRY FREE

\$20

Choice of Tariyaki Mayo / Baffalo Gochujang / Sweet Chilli

House-Made Vegetable Spring Rolls (3)

DAIRY FREE

\$12

House made vegetarian spring rolls served with sweet chilli sauce

Steamed Rice

GLUTEN FRIENDLY

DAIRY FREE

VEGAN

\$3

Kids Meals

Kids Chicken & Chips	GLUTEN FRIENDLY	DAIRY FREE	\$13
Served with Tomato Sauce			
Crispy Fries			\$15
Served with Tomato Sauce, BBQ Sauce or QP Mayo			

Japanese Sake

Explore Our Sake Collection
Scan the QR code for tasting notes,
flavour profiles and pairing suggestions.



A New Way to Enjoy Our Sake

To better showcase the delicate aromas and character of each sake, we now serve our sake in wine glasse instead of the traditional ochoko and masu. The wider bowl allows the bouquet to open beautifully, enhancing the overall tasting experience and bringing out the unique qualities of every pour.

Japanese Beer

Ebisu Premium	\$15
Yoyogi Pale Ale	\$15
Asahi Super Dry	\$12

Signature Japanese Chu-Hi

Japanese-style shochu highball
A light and refreshing Japanese drink made with shochu, soda, and fruit.

Yuzu Chu-Hi Japanese "Yuzu" citrus	Medium \$14 Large \$18	Grapefruits Chu-Hi Served with frozen grapefruits	Medium \$14 Large \$18
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Cocktails

Brown Sugar Mojito White Rum, Passionfruit & Mint	\$18		
Malibu & Coke	\$14	Rum & Coke	\$14
Screwdriver	\$14	Vodka Lemon	\$14
Gin & Grapefruits	\$14	Gin Lemon	\$14
Iced Coffee Kahlúa	\$14	Kahlúa & Milk	\$14
Tequila Sunrise	\$14	Sunrise Mimosa	\$10

Wine

House Sauvignon Blanc	G \$9 / B \$39
House Rose	G \$10 / B \$42
House Sparkling Pinot Noir Chardonnay	G \$10 / B \$42

Hot

Tea Pot for One \$4.5 / for Two \$6
English Breakfast • Earl Grey • Green Tea • Jasmine • Peppermint
Lemongrass & Ginger • Malabar Chai • Camomile

Cold

House Brew Iced Tea
Black • Lychee • Mango • Peach • Strawberry • Watermelon

Juice Orange / Apple / Pineapple / Tropical \$6
Soft Drink Pepsi / Pepsi Max / Lemonade \$5
Bottled Water Still \$6 / Sparkling \$6

Smoothies

Classic Banana (Almond Milk)	\$12
Banana, honey & cinnamon	
Tropical (Coconut Water)	\$12
Banana, mango & passionfruit	
Green (Coconut Water)	\$12
Banana, mango, spinach & passionfruit	
Peanut Butter (Almond Milk)	\$12
Peanut butter, cocoa, banana & dates	
Breakfast (Almond Milk)	\$12
Espresso, banana, honey & seeds mix	

Specialty Drinks

Strawberry Matcha Latte (Cold Only)	\$10
Ceremonial Japanese matcha with house made strawberry jam	
Mango Matcha Latte (Cold Only)	\$10
Ceremonial Japanese matcha with premium mango syrup	

Milk Shake / Thick Shake

Milk Shake / Thick Shake +\$1 Add Malt	\$7 / \$12
Vanilla / Chocolate / Caramel / Strawberry / Banana	
Special Thick Shake	\$14
Nutella / Biscoff	
Kids Shake +Add \$2 for Special Kids Shake (Whipped Cream & Sprinkles)	\$4
Vanilla / Chocolate / Strawberry / Caramel / Banana	

Bubble Tea

Bubble Tea	\$9
Tea Flavours Milk / Brown Sugar / Strawberry / Lychee / Peach / Mango Passionfruit / Watermelon / Honeydew / Pineapple / Grapefruit	
Bubble Tea Toppings	\$1
Brown Sugar Jelly Balls / Rainbow Jelly / Coffee Jelly Popping Balls Flavour Mango / Strawberry	