

Ramen Bar Pop-up at The Bloom Room Cafe

Special September - December

OUTBACK LAMB RAMEN - SHOYU Rich lamb bone broth with lamb charshu (24-hour slow-cooked lamb shoulder), nitamago, shallots, nori, finished with house-made soy marinated ginger.	\$30	Steamed Pork, Chive & Guanciale Dumpling (3) Juicy pork and fresh chives, enriched with the deep, savoury flavour of our own cured guanciale. A little twist on a classic dumpling, and the perfect way to start your Ramen Bar night. Friday night only, while stocks last.	\$12
		WHAT IS GUANCIALE? Guanciale is a traditional Italian cured meat. Cured for one week, dried for another week, then aged for two months to develop its rich, deeply savoury flavour.	

Ramen

(House Signature Rich Pork & Chicken Broth)

Yuzu Shio Charshu-Men Our signature rich pork & chicken broth, delicately seasoned with house shio tare and finished with fragrant yuzu zest & yuzu pepper. Topped with tender charshu, nitamago, nori and shallot.	\$29
Charshu-Men DAIRY FREE Signature ramen, featuring our signature, melt-in-your-mouth chashu. Rich pork & chicken broth with house shoyu tare, loaded with charshu, nitamago, nori and shallots.	\$28
Ultimate Garlic DAIRY FREE A deeply aromatic garlic ramen with soy-marinated “Umami Garlic” and silky garlic-infused pork fat, topped with tender chashu pork, nori, nitamago and shallot.	\$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		

Entrée

Famous “Karaage” Crispy Chicken GLUTEN FRIENDLY DAIRY FREE Choice of Tariyaki Mayo / Baffalo Gochujang / Sweet Chilli	\$20
Steamed Pork, Chive & Guanciale Dumpling (3) Juicy pork and fresh chives, enriched with the deep, savoury flavour of our own cured guanciale. A little twist on a classic dumpling, and the perfect way to start your Ramen Bar night. Friday night only, while stocks last.	\$12
Steamed Rice GLUTEN FRIENDLY DAIRY FREE VEGAN	\$3

Chicken with Rice

Japanese Chicken Curry DAIRY FREE 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	\$26
24-Hour Slow-Cooked Beef Curry DAIRY FREE Rich Japanese-style curry with slow-cooked beef rib fingers, mushrooms and caramelised onions, served with steamed rice and cabbage slaw.	\$26
Golden Crispy Karaage Chicken Plate DAIRY FREE GLUTEN FRIENDLY Crispy karaage chicken served with steamed rice, asian slaw, nitamago, sweet chilli & QP mayo	\$24

Kids Meals

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

UPCOMING RAMEN BAR DATES

Friday, 9 October 2026
Friday, 6 November 2026
Friday, 4 December 2026
Ramen Bar will return in March 2027.

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	Medium \$14
Japanese "Yuzu" citrus	Large \$18

Cocktails

Brown Sugar Mojito		\$18	
White Rum, Passionfruit & Mint			
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
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	
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	
Bubble Tea Toppings	\$1
Brown Sugar Jelly Balls / Sakura (Cherry) Jelly Balls Rainbow Jelly / Coffee Jelly	
Popping Balls : Flavour Mango / Strawberry	