

# Ramen Bar Popup at The Bloom Room Cafe

## Entrée

Edamame GLUTEN FRIENDLY DAIRY FREE VEGAN \$10  
Edamame Soy Beans Served with Roasted Sea Salt Flake

Steamed Dumpling (5) DAIRY FREE \$14  
Choice of Pork & Chive, Pork & Kimchi or Vegan Served with Soy Sauce

Famous "Karaage" Crispy Chicken GLUTEN FRIENDLY DAIRY FREE \$18  
Choice of Taniyaki Mayo / Buffalo Gochujang / Sweet Chilli  
Add 2 x Bao Bun to build your own Crispy Chicken Bao!! \$5

Salt & Pepper Calamari GLUTEN FRIENDLY DAIRY FREE \$18  
Served with Asian Cabbage Slaw and House-Made Sweet Chilli

Steamed Rice GLUTEN FRIENDLY DAIRY FREE VEGAN \$3

## Chicken with Rice

Chicken Katsu Curry DAIRY FREE \$25  
House-Made Curry Sauce, Panko Crumbed Chicken Katsu on Steamed Rice

Karaage Crispy Chicken Curry DAIRY FREE \$25  
House-Made Curry Sauce, Karaage Crispy Chicken on Steamed Rice

Karaage Chicken with Rice GLUTEN FRIENDLY DAIRY FREE \$23  
Crispy Karaage Chicken with House-Made Sweet Chilli & QP on Steamed Rice

## Kids Meals

Kids Chicken & Waffle Chips GLUTEN FRIENDLY DAIRY FREE \$11  
Served with Tomato Sauce

Waffle Fries GLUTEN FRIENDLY \$13  
Served with Sour Cream

## Special Ramen

Mazesoba (No Broth Noodle) \$25  
Spicy Pork Mince, Crushed Nori, Nitamago, Leek, Garlic Chive & Fish Flake

What is Mazesoba ???  
Mazesoba is a brothless Japanese ramen that originated in Nagoya, Japan.  
The name is derived from "maze" meaning "to mix", and "soba" meaning "noodles". With only a dash of soup, the seasoning and a runny egg will coat the noodles in

Ramen (Pork "Tonkotsu Shoyu" Broth) DAIRY FREE

Charshu-Men \$25  
Loaded with Pork Charshu (5), Nori, Nitamago, Kikurage Mushroom & Leek

Spicy Pork \$24  
Spicy Pork Mince, Nori, Nitamago, Kikurage Mushroom, Leek & Chilli Oil

Black Garlic \$21  
Black Garlic Oil, Pork Charshu (1), Nori, Nitamago, Kikurage Mushroom & Leek

Classic \$20  
Pork Charshu (1), Nori, Nitamago, Kikurage Mushroom & Leek

## Ramen Toppings

Charshu Slices (2)	\$6	Kaedama Extra Noodle	\$2.5
Nori Seaweed Sheets (5)	\$3	Spicy Chilli Oil	\$1.5
Nitamago Boiled Egg (1)	\$3	Black Garlic Oil	\$1.5
House Made Kimchi	\$3		

## Dessert

Matcha Affogato GLUTEN FRIENDLY \$10  
Japanese Premium Matcha Ice Cream with Matcha Shot

House-Made "Warabi-Mochi" GLUTEN FRIENDLY \$12  
Served with Vanilla Ice Cream, Brown Sugar Syrup and Whipped Cream