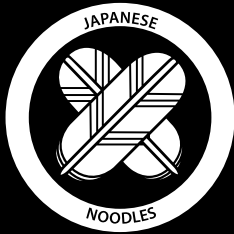


SAMOURAI RAMEN



#SAMOURAIRAMEN

SAMOURAI RAMEN TOISON D'OR

Monday to Friday:
noon - 2.30 pm
6.30 - 9.30 pm

Saturday:
noon - 9.30 pm

Closed on Sundays and
public holidays

Rue Capitaine Crespel 1
1050 Brussels
+32 2 503 05 50

SAMOURAI RAMEN MONNAIE

Monday to Friday:
noon - 2.30 pm
6.30 - 9.30 pm

Saturday:
noon - 9.30 pm

Closed on Sundays and
public holidays

Rue fossé-aux-loups 28 A
1000 Brussels
+32 2 218 86 88




WWW.FACEBOOK.COM/SAMOURAIRAMEN

WWW.SAMOURAIRAMEN.BE




OUR COMBOS




BROTH with noodles *
of your choice

+




PROTEIN
of your choice

15 €



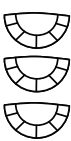
BROTH with noodles *
of your choice

+



PROTEIN
of your choice

+



GYOZAS
(3)

12,5 €
kids

16,5 €

OUR BROTHS



MISO
fermented soybean paste

13 €



SHÔYU
soybean sauce

13 €



TONKOTSU
pork broth

13 €



TANTAN
spicy sesame broth with minced pork

15,5 €



VEGGIE
vegetarian broth (miso or shôyu)

13 €

OUR PROTEINS



TCHASHU
roast pork

2,5 €



TONKATSU
breaded pork

2,5 €




CHICKENKATSU
breaded chicken

2,5 €



TAMAGO
marinated egg soybean sauce

2 €



EBI
shrimp

3,5 €

OUR SIDE DISHES



GYOZAS

pork-filled pan
fried ravioli (5)

6,5 €



TAKOYAKI

fried octopus balls
(4)

5 €



GYOZAS (v)

vegetarian (5)

5 €



TORIKARA AGUE

fried chicken
with sesame
(5)

5 €



EDAMAME

soybeans

5 €



GOHAN

bowl of rice

2,5 €

OUR SALADS



KUKI WAKAME

crunchy
green seaweed salad
with sesame

2,5 €



HIJIKI

black
seaweed salad

2,5 €



GOMA SALAD*

with chicken

13 €



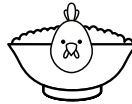
GOMA SALAD*

with shrimps

15 €

(**seasonal dishes)

DONBURI



DONBURI SET

rice bowl with
chicken +
seaweed soup

15,5 €



OUR DESSERTS



DAIFUKU

sticky rice cake
with red bean
paste (2)

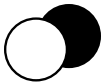
6 €



YUKIMI DAIFUKU

daifuku ice cream
(2)

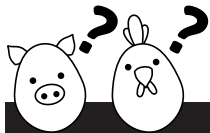
5 €



MATCHA / GOMA

green tea
or
black sesame
ice cream
(1 ball)

2,5 €



DID YOU KNOW?

Our RAMEN are home-made in order to guarantee you an exceptional quality and a unique taste.

The broths have been created by the chef Harumi Saito, founder of "Le Samourai", a restaurant located next to the Samourai Ramen Monnaie.

OUR DRINKS

STILL/SPARKLING WATER

2,5 €

COKE/COKE ZERO

2,5 €

RAMUNE (sparkling soft drink)

3,5 €

GREEN TEA (hot or cold)

3,5 €

JASMINE TEA (cold)

3,5 €

LYCHEE TEA (cold)

3,5 €

KIRIN BEER (japanese)

5 €

WHITE/RED/ROSE WINE

(by the glass)

5 €

SAKE (100 ml cold)

7,5 €

COFFEE

3,5 €