

ISSEI RAMEN

All ramen dishes are served with a soft-boiled egg, scallions, fresh vegetables, and Naruto fish cake as standard.

BUILD YOUR OWN BOWL

Step 1:
Choose one
of the proteins

Step 2:
Select the noodle style
Thick | Thin

Step 3:
Pick a soup basis
Miso (optional)
An umami-rich broth made from fermented soybeans, blended with a light chicken broth for a smooth and full flavor.

Tonkotsu
A creamy and flavorful broth made from slowly simmered pork bones, enriched with chicken broth to soften the texture and balance the flavors.

Shoyu (optional)
A classic soy sauce-based broth with a balanced, savory depth, completely plant-based.

Mala
A spicy and creamy tonkotsu broth, flavored with a Szechuan spice mix. The chicken broth provides a gentle balance and enhances the deep, warming taste.

EXTRA'S:

Soft-boiled egg	€ 2,00
Menma	€ 2,50
Corn	€ 1,50
Vegetables	€ 2,50
Bean sprouts	€ 2,00



R1

PEKING EEND

(Chinese style)

Tender roasted duck with crispy skin.

€ 19,00



R2

CRISPY PORK BELLY

(Cantonese style)

Juicy pork belly with perfectly crispy, golden-brown skin.

€ 18,50



R3

CHA SIEW

(Chinese style)

Slow-roasted, caramelized barbecue pork with a sweet and salty sauce.

€ 18,50



R4

CHA SIEW

(Japanese style)

Flavorful slices of pork marinated in soy and sake, served with wood ear mushrooms and menma.

€ 17,50



R5

TERIYAKI CHICKEN

Tender chicken thigh pieces in teriyaki sauce, served with sweet corn.

€ 17,50



R6

EBI FRY

Crispy, golden-fried shrimp coated in crunchy panko breadcrumbs.

€ 17,50



R7

TOFU & SEIZOENSGROENTE

Silky tofu and seasonal vegetables, served with sweet corn.

€ 17,50

NABEYAKI

Udon in Hotpot



N1

CLASSIC NABEYAKI

Udon noodles in a rich soy-based broth with fish cake, seasonal vegetables, marinated egg, and shrimp, served in a traditional mini hotpot.

€ 18,50



N2

CHICKEN NABEYAKI

Udon noodles in a rich soy-based broth with fish cake, seasonal vegetables, marinated egg, and chicken, served in a traditional mini hotpot.

€ 18,50

SIDE DISHES



S01

Fried Rice

Stir-fried rice with vegetables and savory seasoning.

€ 8,00



S02

Udon Stir Fry

Thick and chewy udon noodles stir-fried with vegetables in a savory soy-based sauce.

€ 8,00

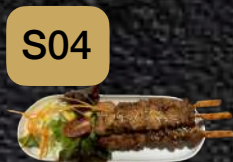


S03

Chicken Wings

Juicy, deep-fried chicken wings with a savory kick.

€ 8,50



S04

Yakitori

(3st.)

Grilled chicken skewers glazed with sweet soy sauce.

€ 6,50



S05

Tsukune

(3st.)

Juicy chicken meatball skewers with teriyaki glaze.

€ 7,00



S06

Takoyaki

(4st.)

Fried octopus balls topped with mayo, takoyaki sauce, and bonito flakes.

€ 7,00



S07

Okonomiyaki Sticks

(3st.)

Savory Japanese pancake sticks drizzled with sauces and flakes.

€ 8,50



S08

Ebi Gyoza

(5st.)

Crispy pan-fried dumplings filled with shrimp and vegetables.

€ 6,50



S09

Chicken Gyoza

(5st.)

Juicy chicken dumplings with a crispy bottom and soft top.

€ 6,00



S10

Karaage Chicken

(5st.)

Japanese-style marinated fried chicken with a crispy finish.

€ 7,00



S11

Chicken Spring Roll

(3st.)

Juicy chicken dumplings with a crispy bottom and soft top.

€ 7,50

🌱 = Vegan

All our dishes are prepared with halal ingredients, except for dishes containing pork. If you have any food allergies, please contact one of our staff members.

DONBURI

Rice Dishes

Our Donburi dishes are served with miso soup.



BUTA KATSUDON

Crispy, golden-fried pork cutlet on a bed of rice, finished with a tonkotsu mayo sauce.

€ 17,50



CHICKEN KATSUDON

Juicy, breaded chicken schnitzel on rice, finished with a tonkotsu mayo sauce.

€ 17,50



CHA SIEUW DON

Roasted barbecue pork with a sweet and salty sauce, served with rice, topped with homemade soy sauce and finished with vegetables.

€ 17,50



PEKING EEND BOWL

Tender roasted duck on a bed of rice, topped with homemade soy sauce and finished with vegetables.

€ 18,50



CRISPY PORK BELLY DON

Juicy pork belly with perfectly crispy, golden-brown skin, served with rice, topped with homemade soy sauce and finished with vegetables.

€ 17,50



CLASSIC TORI KATSUDON

Japanese rice bowl topped with crispy chicken cutlet, onion, and egg, simmered in a soy sauce, mirin, and sugar mix. Savory, slightly sweet, and rich with umami.

€ 18,50



CLASSIC BUTA KATSUDON

Japanese rice bowl topped with crispy pork cutlet, onion, and egg, simmered in a soy sauce, mirin, and sugar mix. Savory, slightly sweet, and rich with umami.

€ 18,50



GYUDON

Japanese rice bowl with thinly sliced beef, onion, and egg, simmered in a soy sauce, mirin, and sugar mix. Savory, slightly sweet, and full of umami.

€ 21,50

SIDE DISHES



S12

Ebi Fry (3st.)

Breaded deep-fried prawns, served golden and crispy.

€ 6,50



S13

Fried Octopus

Spicy deep-fried octopus bites, crispy on the outside, tender inside.

€ 9,50



S14

Pumpkin Croquette (2st.)

Creamy mashed pumpkin in a crispy breaded shell.

€ 6,50



S15

Edamame

Steamed young soybeans lightly salted.

€ 5,00

CURRY



C1

BUTA KATSU CURRY

Crispy pork cutlet served with thick, aromatic Japanese curry made with potatoes and carrots, over rice.

€ 17,50



C2

CHICKEN KATSU CURRY

Juicy, breaded chicken katsu served over rice with rich, Japanese curry, made with potatoes and carrots.

€ 17,50



C3

EBI FRY CURRY

Crispy panko-fried shrimp served over rice with thick, aromatic Japanese curry, made with potatoes and carrots.

€ 18,50



C4

PUMPKIN KOROKKE CURRY

Crispy, golden pumpkin croquettes served over rice with rich, Japanese curry, made with potatoes and carrots.

€ 16,00

DESSERT

All our desserts are served with whipped cream.



Taiyaki

Japanese fish-shaped waffle filled with sweet red bean paste.

€ 7,50



Apple Gyoza (2st.)

Crispy pan-fried dumplings filled with warm cinnamon apples.

€ 7,50



Mochi Ice Cream (2st.)

Green Tea / Black Sesame / Strawberry / Mango / Yuzu / Coconut&Pineapple

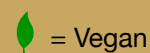
€ 6,00



Cheesecake

Green Tea / Yuzu

€ 7,50



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