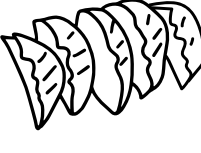
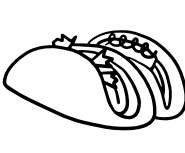
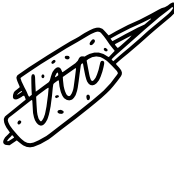


SNACKS









Edamame served with chilli sea salt

Pork gyoza – 5 pieces

Okonomiyaki Stick - 2 pieces

Bao Buns – 2 free range grilled pork buns

Bao Buns – 2 slow cooked beef brisket buns

Bao Buns – 2 vegan sautéed pulled jackfruit buns

Bao Bun Mixer – pick any two?

\$5.50

\$8.00

\$8.00

\$11.50

\$11.50

\$12.50

\$12.50

RAMEN

All ramen comes with handmade hakata style noodles



RaRa TONKATSU

in house pork tonkotsu shio, creamy texture and taste. Topped with free-range chashu, seasoned bamboo, free range Ajitsuke tamago (seasoned egg), shallots and shredded black fungus.

\$16.90

OPTIONS

Tonkotsu with house made chilli

Tonkotsu with house made black garlic

Tonkotsu with house made black garlic & chilli

Tonkotsu miso (limited numbers)

\$17.80

\$17.80

\$18.80

\$18.80

PORK SHOYU

Topped with bean sprouts, black pepper, shallots, half free range Ajitsuke tamago (seasoned egg) & free range grilled chashu.

\$16.90



VEGAN SOY SHIO

Soy based broth with speciality tare (seasoning) served with grilled tomato seasoned with black pepper, seasoned bamboo, shallots with option for half egg. Extra toppings can be added.

\$16.90

VEGAN MISO RAMEN

Topped with Grilled seasoned tofu, charred sweet corn, purple cabbage, bean sprouts, pickled bamboo shoots, shallots & black fungus. A half free-range egg can be added.

\$18.80

SHOYU MAZESOBA (limited number)

Soupless ramen of house made thick noodles, grilled pork chashu, Ajitsuke tamago (seasoned egg), shallots, bean sprouts, wombok, fried onion, a drizzle of chilli oil, mayonnaise and mackerel bonito seasoning.

\$19.50

CHASHU RICE BOWL (GF)

Marinated, grilled free range pork belly served on a bed of rice and accompanied by 63 degree sous vide egg, shallots, pickled ginger and Rara’s seasoning. Gluten free.

\$16.00

EBI MAZESOBA (limited number)

Marinated, grilled free range pork belly served on a bed of rice and accompanied by 63 degree sous vide egg, shallots, pickled ginger and Rara’s seasoning. Gluten free.

\$16.00

EXTRA TOPPINGS

Extra chashu

Extra noodles (when available)

Extra seasoned free range ½ egg

Extra whole freerange 63 degree egg

Extra menma

Housemade black garlic or chilli

Extra grilled sweet corn

Extra nori (seaweed) slices x 3

Extra black fungus

\$4.50

\$3.00

\$2.00

\$3.00

75c

\$1.00

\$1.00

50c

75c

WHITE WINES

Konpira Maru Pet Nat

Welcome back to Konpira Maru! Their Pet Nat is very special; a broad & savoury sparkling with a firm fruit underbelly. This is a wine for celebrating!

glass \$ 15.00

bottle \$ 42.00

Mountain People Pinot Gris

Mount Canobolas is an extinct volcano with upper reaches covered in bush & is home to Australia’s highest vineyards. Fruit is sourced from these vineyards owned and run by Justin and Pip Jarrett. A skin contact wild ferment, 5 months in old barrels, unfiltered, unfined and limited to just 117 cases. Light and crisp as you expect from a pinot gris.

glass \$ 12.00

bottle \$ 42.00

La Petite Vanguard Riesling

A small yield collected from 2 different hand picks of small bunches and berries. This riesling is deliciously dry, youthful and vibrant. Exactly what we expect from the baby brother of Vanguardist wines – we searched high and low for the perfect riesling with our ramen, and this is it. And it’s VEGAN!

glass \$ 14.00

bottle \$ 49.00

La Petite Mort Amphora VMR

Grapes are sourced from four different vineyards in the Granite Belt. All ferments started wild from skin contact and bottled unfiltered & unfined. Apricot flavours balance the pepper & spice to create an ideal complement to Japanese flavours. This is our ‘premium’ wine that is served only by the bottle.

\$ 52.00

bottle only

RED WINE

Konpira Maru Icarus Cab Merlot

Medium to full bodied filled with succulent blueberry and black current flavours, with pepper and spice and grippy tannis. Served chilled if you prefer on balmy days.

glass \$ 12.00

bottle \$ 42.00

Cake Wine Edge of Chaos Barbera

Fruit was hand harvested before a little juice was released to start wild fermentation. A light softer red wine, rich with flavour and balanced acid that brings a delightful savouriness. We serve chilled or room temp & it’s a great partner for Rara’s bao range.

glass \$ 11.00

bottle \$ 39.00

La Petite Vanguard Bistro Rouge

This blend sees an excellent quality of Grenache across several different hand picks, with a small parcel of Syrah to both flesh out, and bring a little extra volume. The Bistro Rouge was born. No fining or filtration and its VEGAN.

glass \$ 14.00

bottle \$ 49.00

ROSE

La Petite Mort Rose

The grapes are from Searle Hill Vineyard, Granite Belt and given an extended time on skins to create a deeper colour and a more flavoursome & fuller bodied rose. This is delightful rose has a plush mid-palate with flavours of strawberries & cherries that are bold enough to cut through a complex ramen.

glass \$ 12.00

bottle \$ 42.00

SAKE

Suishin Bunano Shizuku Sake

From the famous soft water well of Buna Forest in Hiroshima, a very mild and delicate flavoured full body Junmai delivers a slightly fruity aroma with a clean / semi dry flavour that finish with a short dry crisp. Served cold or room temp.

bottle \$ 28.00

Suishin Bunano Shizuku Sake

From the famous soft water well of Buna Forest in Hiroshima, a very mild and delicate flavoured full body Junmai delivers a slightly fruity aroma with a clean / semi dry flavour that finish with a short dry crisp. Served cold or room temp..

\$ 52.00

bottle only

BEERS & CIDER

Orion draft

(imported)

285ml

\$8.00

Kirin Ichiban

(imported)

330ml

\$9.00

Yulli’s Seabass Lager

(local brewers)

can

\$9.00

Yulli’s Amanda IPA

(local brewers)

can

\$9.50

Yulli’s Amanda Margot Cider

(local brewers)

can

\$9.50

Yulli’s Mum’s Mango Pale Ale

(local brewers)

can

\$9.50

Hitachino Nest Red Rice Ale

(imported)

330ml

\$13.50

Yebisu

(imported)

500ml

\$15.00

Yebisu Premium Black

(imported)

330ml

\$11.50

Suntory Premium Malt

(imported)

500ml

\$13.00

Echigo Koshihikari Rice Lager

(imported)

500ml

\$14.50

SPIRIT & OTHERS

Choya Umeshu soda

(imported)

\$12.00

Choya Umeshu classic

(imported)

\$9.00

Suntory whisky highball

(imported soda can)

\$12.50

NON ALCOHOLIC

Pokka Japanese Iced Green Tea – Green or Lychee

\$3.50

Pocari Sweat

\$3.50

Sparkling water

\$3.50

Coke & Diet Coke

\$2.50

Calpis

\$3.50

Ramune Yuzu or watermelon

\$3.90

Coconut water

\$3.50

Aloe vera drink - lychee

\$5.80