



# NARU

RAMEN MENU

Ramen is a measured meal, best enjoyed with the right proportions of broth : noodles : toppings

We offer two bowl sizes  
Large / Small

A note on gluten: We offer rice noodles as a gluten-free option, though it isn't really ramen.  
All our ramen contain soy sauce.

## NOODLE DONENESS 麺の硬さ

### KATA かた

Noodles cooked to be firm, but not hard.  
They still have a good chewy texture but are slightly more tender. Think al dente.

### CHU-KATA ちゅうかた

Noodles cooked to have a medium firmness.  
They are less chewy than kata, but not soft.

### YAWA-KATA やわかた

Noodles cooked to be soft or tender.  
They have less bite and are on the softer side.

V E G E T A R I A N / B E R E G A N R A M E N / V E G A N

## GREEN CHILLI MISO ヨシモロ

Dashi & Oat Milk Broth, Green Chilli Miso, Tofu Katsu, Bok Choy, Moyashi (Bean Sprouts), Roasted Peanuts, Negi (Scallion) & Coriander Oil

900 / 750

## HAZELNUT TANTANMEN ヘーゼルナッツ 担担麺

Dashi & Oat Milk Broth, Tofu Soboro, Toasted Hazelnut, Bok Choy, Moyashi (Bean Sprouts), Yuzu, Scallion Sesame Paste & Rayu (Chilli Oil)

950 / 800

## SHROOMS TONKOTSU ヨシモロ

きのこ 豚骨

Dashi & Oat Milk Broth, Assorted Mushroom (King Oyster / Elm Oyster / Shiitake / Portobello), Moyashi (Bean Sprout), Rayu (Chilli Oil) & Scallion

Can be made less / non-spicy on request

900 / 750

## KARA MISO からみそ

Dashi & Oat Milk Broth, Spicy Miso, Tofu Katsu, Bok Choy, Corn, Moyashi (Bean Sprouts), Oyster Mushroom, Scallion, Age Negi (Fried Aromatics) & Chilli Oil

900 / 750



定番ラーメン

## TOKYO STYLE SHOYU 東京醤油ラーメン

Rich & Clear Chicken Broth, Chashu, Ajitama, Spinach, Menma (Bamboo Shoot), Scallion, Nori & Naruto

CHICKEN CHASHU • 1000 / 850

PORK CHASHU + Seabura (Pork Back Fat) • 1100 / 950

PASTRAMI CHASHU + Seasoned Marrow • 1250 / 1100

## TORI PAITAN 鶏白湯

Creamy Chicken broth, Chicken Chashu, Ajitama, Wakame, Napa Cabbage, Chi-Yu (Chicken Fat) & Scallion

SPICY • 950 / 800

MAYU\* • 950 / 800

## TONKOTSU 豚骨

Rich & Creamy Pork Broth, Pork Chashu, Ajitama, Spice Paste, Beni Shoga (Pickled Ginger) & Scallion

ORIGINAL • 1000 / 850

SPICY • 1000 / 850

MAYU\* • 1100 / 950

Recco Add-On Belgian Pork / Seabura (Pork Back Fat)

## SAPPORO STYLE MISO

札幌味噌ラーメン

Wok-Tossed Miso, Temoni Noodles, Napa Cabbage, Moyashi (bean sprouts), Minced Meat, Chashu, Ajitama & Negi

PORK • 1100 / 950

CHICKEN • 1000 / 850

## YUZU TANTANMEN ゆず担々麺

Spicy Creamy Broth, Minced Meat, Toasted Hazelnut, Bok Choy, Moyashi (Bean Sprouts), Yuzu, Scallion, Sesame Paste & Rayu (Chilli Oil)

PORK • 1100 / 950

CHICKEN • 1000 / 850

ナル・オリジナルラーメン

## NAATI TORI PAITAN カレー鶏白湯

Creamy Chicken Broth, Chops Curry Masala, Dantu (Red Amaranth), Coconut, Shallot Crisp, Chashu & Scallion

PORK • 1100 / 950

CHICKEN • 1000 / 850



## CHORIZ TANTANMEN チョリソー担々麺

Creamy Chicken Broth, Goan Pork Choriz, Toasted Cashew, Smoky Chorizo Oil & Scallion

1100 / 950

## ADD - O N S 追加トッピング

**RAYU** ラー油  
Chilli Oil • On Us!

**MUSHROOM** きのこ  
Sautéed Mushrooms • 100



**NORI SHEET** 海苔  
Seaweed Sheet • 100



**TOFU KATSU** 豆腐カツ  
Crispy Breaded Tofu • 100



**SEABURA** 豚背脂  
Seasoned Pork Back Fat • 150



**PORK BELLY** 豚バラ  
Torched Belgian Pork Belly • 200



**SOUS VIDE**  
**CHICKEN**  
鶏むね（真空調理）



**KAE-DAMA** 替え玉  
Extra Noodles • 100  
(Order when your noodles are about to finish)



\*MAYU (Burnt Garlic Oil)

HAND ROLLS SET INTO A TACO STYLE SERVING (1 NOS)

HALLOUMI ハルーミ・チーズ

Spicy Miso Glazed Halloumi, Kewpie &amp; Cucumber • 400

FRIED AVOCADO アボカドフライ

Honey Wasabi Glaze, Cream Cheese, Cucumber, Cilantro • 450

UNAGI うなぎ

Japanese Eel &amp; Soy Glaze • 750

CURRIED CRAB カニカレー

Curried Crab Lumps, Fukujinzu &amp; Fried Kani • 550

PEACH KOMBUCHA 桃

Peach Infusion &amp; Assam Black Tea Kombucha • 250

STRAWBERRY KOMBUCHA いちご

Strawberry Extract &amp; Semi-Oxidised Oolong Tea • 250

NOT BACON KOMBUCHA スモーキー

Fujian Pine Wood Smoked Lapsang Souchong Tea  
Naru Noodle Bar Exclusive • 250

COLA KOMBUCHA コーラ

Cola Flavouring &amp; Green Tea Kombucha • 250

DIET COKE ダイエットコーラ

We still prefer the above, but if you insist • 250

BOTTLED WATER 水

Still • 200 Sparkling • 250

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JAPANESE CHEESECAKE ●●

スフレチーズケーキ

Souffle-Style Cheesecake &amp; Seasonal Fruit Compote • 450

DOUBLE CHOCOLATE CAKE ●●

ダブルチョコレートケーキ

Double Baked Chocolate Cake, Smoked Ganache,  
Candied Orange Peel & Vanilla Bean Ice Cream • 450

BOBA ICE CREAM ●●●

タピオカ アイスクリーム

Thai Milk Tea or Matcha Ice Cream &amp; Fresh Boba • 350

HANDMADE JAPANESE MOCHI

手作り大福餅

Filled Traditional Japanese Glutinous Rice Cake • 275

Check with us for the Current Flavour

## DIETARY KEY 食事の鍵



Pork



Beef



Chicken



Seafood



Egg



Vegetarian



Vegan



Dairy



Gluten-Free



Spicy

ALL PRICES IN INR • WE LEVY A 10% SERVICE CHARGE

Naru Noodle Bar  
(Gauji Hospitality) 105, KH Road, Shanti Nagar  
Bengaluru, Karnataka 560027

## 前菜

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EDAMAME 枝豆



Togarashi (Japanese 7 Spice Mix) • 400



Truffle Butter • 450



Mix • 500



Vegan Option Available



KING KARAAGE エリンギの唐揚げ

Mildly Spiced Fried King Oyster Mushroom,  
Kewpie Mayo & Beni Shoga (Japanese Pickled Ginger) • 500

Vegan Option Available



CHICKEN KARAAGE 鶏の唐揚げ



Japanese Fried Chicken with Citrus Mayo

Regular • 450 Honey Wasabi • 550

Togarashi (Japanese 7 Spice Mix) • 500



TUNA YUZU AVO まぐろゆずアボカド



Sliced Yellow Fin, Yuzu Ponzu, Avocado Cream &amp; Furikake • 800

ABURI SALMON 炙りサーモン

Torched Salmon, Orange Ponzu, Wasabi Mayo, Ikura  
(Cured Salmon Roe), Bubuare (Round Crisp Rice)  
& Dill Oil • 1100

GYOZA 餃子

Pan Fried Dumplings with Ponzu (4 Nos)

Pork • 450 Pork • 400 Chicken • 400 Chicken • 350 Vegetable • 350



WAKAME SALAD わかめサラダ

Japanese Wakame, Cucumber, Dragon Fruit, Fried Leeks  
& Sesame Peanut Dressing • 450

Add-On Bonito (Smoked Fish Flakes) +150

