

ONO RAMEN

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M A I N S

A1) TAUTO

Creamy and savory chicken broth,
pulled bacem beef, topped with tauge,
fried shallots, spring onion, and nori.

\$ 14.9

A2) GULAI

Creamy gulai chicken broth,
topped with crispy chicken katsu,
spring onion, nori and chilli oil.

\$ 14.9

A3) SAMBAL MERAH

Creamy and savory chicken broth, topped with
slices of chicken, ajitama egg, spicy sambal merah,
spring onion, nori and scallion oil.

\$ 12.9

A4) SAMBAL IJO

Creamy and savory chicken broth, topped with
slices of chicken, Ajitama egg, spicy sambal ijo,
spring onion, nori and scallion oil.

\$ 12.9

A5) JAMUR MISO (V)

Nourishing miso mushroom broth, topped with tender
shiitake mushroom, charred corn, black garlic oil,
spring onion, and nori.

\$ 12.9

A6) GARANG ASEH

Clear and savory chicken broth, topped with jammy
ajitama egg, charred corn, slices of chicken,
fried shallots, spring onion, and nori.

\$ 14.9

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B1) GYOZA

Fried gyoza served with spicy sambal merah.

\$ 6.9

B2) EDAMAME

Boiled pods of young soybeans.

\$ 2

B3) AJITAMA EGG

Jammy soft boiled eggs soaked in a sweetened soy marinade.

\$ 2

B4) YAKITORI

Grilled chicken skewers served with spicy sambal matah.

\$ 8.9

B5) PANGSIT

Fried pangsit dumplings served with sweet and spicy kecap relish.

\$ 6.9

d e s s e r t

C1) CREMEUX

Rich, silky custard-like chocolate served with Pailleté Feuilletine crunch, extra virgin olive oil and flaky sea salt.

\$ 8.9

C2) BANANA CAKE

Buttery slice of banana cake served with Chantilly cream.

\$ 6.9

d r i n k s

D1) CANNED DRINKS

\$ 2.5

D2) BOTTLED DRINKS \$ 2