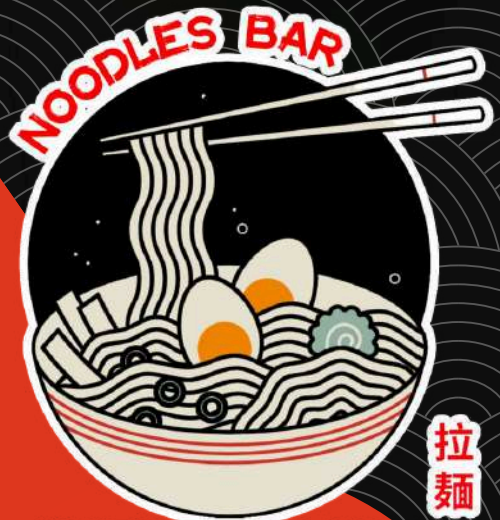


VIA PRIONE N° 270 LA SPEZIA  
TEL. (+39) 375 837 8266  
WWW.NARUTORAMEN.IT

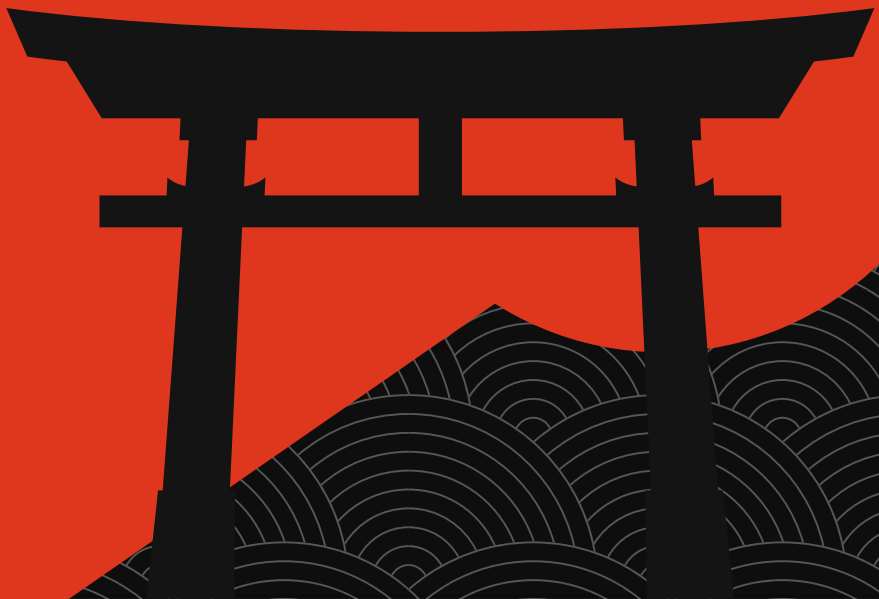


# MENU'

COVER CHARGE €2



NARUTO RAMEN





# RAMEN

## N°.1 TONKOTSURA RAMEN

### TOPPING

Pork chashu, spring onion, marinated egg, spinach, marinated bamboo shoots, nori seaweed, naruto  
13,90€

### DESCRIPTION

The king of broths, Tonkotsu, meaning "pork bones," is a classic Japanese ramen broth. Pork bones are boiled for at least 10 hours to extract all the collagen and fat, which make the broth creamy and white or golden in color.

AVAILABLE IN 3 FLAVORS: Regular, Spicy, or Mayu (with smoked garlic)



ALLERGENS: I, P, G, E

## N°. 2. GYUKOTSU SHIO RAMEN

### TOPPING

Beef chashu, marinated egg, spring onion, marinated bamboo shoots, spinach  
14,90€

### DESCRIPTION

Beef broth is the classic Asian broth, especially popular in China, Vietnam, and Korea. Beef bones are simmered over low heat for 10 hours, allowing the meat's aroma to permeate the entire broth.

AVAILABLE IN 2 FLAVORS: Regular or Spicy



ALLERGENS: I, P, G

## N°3. SPECIAL RAMEN

### TOPPING

Beef ragù, marinated egg, marinated bamboo shoots, spinach, bean sprouts, naruto, spring onion, dried chili peppers, sesame  
14,90€

### DESCRIPTION

It's made with beef broth, a traditional sesame paste, and a typical spicy sauce, all topped with beef ragù. These ingredients make the dish very flavorful and delicious.

(You choose the level of spiciness for your dish: low, medium, high)



ALLERGENS: I, P, G, F



## N°. 4. EBI SUPU RAMEN

### TOPPING

Argentinean shrimp, naruto, spring onion, bean sprouts, marinated bamboo, marinated egg, spinach  
16,90€

### DESCRIPTION

Prepared following the traditional recipe, the shrimp and fish based broth has reddish tones, an inviting aroma and a very intense flavour.

AVAILABLE IN 2 FLAVOURS: Normal or Spicy.



ALLERGENS: I, G, H, E, P

## N°.5. MISO RAMEN

### TOPPING

Pork chashu, garlic oil, marinated egg, marinated bamboo shoots, spinach, corn, bean sprouts, spring onion  
14,90€

### DESCRIPTION

Miso is an ancient ingredient obtained from the long fermentation of legumes and cereals (soy, rice and barley), added to the creamy pork broth it makes everything tastier  
AVAILABLE IN 2 FLAVORS: Normal or Spicy



ALLERGENS: I, P, G, F

## N°. 6. VEGAN TONYU YASAI RAMEN

### TOPPING

Fried tofu, chickpeas, marinated bamboo shoots, spinach, bean sprouts, spring onion, corn, fried onion  
12,90€

### DESCRIPTION

Made with a soy milk base that makes the ramen smooth and delicious

AVAILABLE IN 2 FLAVORS: Regular or Spicy



ALLERGENS: I, G, F

## N°. 7. RED GYUKOTSU RAMEN

### TOPPING

Beef with tomato, spring onion, marinated bamboo, marinated egg, nori seaweed, spinach  
14.90€

### DESCRIPTION

Traditional Chinese ramen, the peculiarity of this dish is the beef, which thanks to cooking in a special tomato-based sauce, obtains a very tender consistency and an enveloping flavour

AVAILABLE IN 2 FLAVOURS: Normal or Spicy



ALLERGENS: I, P, G



## N°. 9. CREAM MISO RAMEN

**TOPPING** Fried chicken, spring onion, corn, spinach, bean sprouts  
**14.90€**

### DESCRIPTION

We move to Japan for a typical ramen, it is prepared with pork broth together with the addition of miso and cream (lactose-free), which give it a delicate flavour  
AVAILABLE IN 2 FLAVOURS: Normal or Spicy



ALLERGENS: I, P, G, F

## N°. 10. MAZE RAMEN (RAMEN WITHOUT BROTH)

**TOPPING**  
BEEF RAGÙ, MARINATED EGGS, SPRING ONIONS, NARUTO, BEAN SPROUTS  
**10.90€**

### DESCRIPTION

Ramen without broth, it is prepared with minced beef, slightly spicy, it is important to mix well before eating



ALLERGENS: I, P, G, E

## N°. 61. PHO BO RAMEN (SPICY FLAVOR RECOMMENDED)

**TOPPING**  
Beef chashu, red chili pepper, lime, red onion, marinated egg, bean sprouts, spring onion  
**15,90€**

### DESCRIPTION

Vietnam's most famous beef broth, to flavor the broth during cooking it is prepared with lots of spices, bones and beef over low heat for many hours.

AVAILABLE IN 2 FLAVORS: Regular or Spicy



ALLERGENS: I, P, G

## N° 62. VEGAN SHOYU RAMEN

**TOPPING**  
Mustard root, shiitake mushrooms, spring onion, bean sprouts, marinated bamboo, red onion  
**11,90€**

### DESCRIPTION

One of the oldest Japanese recipes, soy sauce broth is prepared with a lot of soy sauce which gives the broth an intense and tasty flavour yet delicate on the palate, enhanced by a porcini mushroom oil.

AVAILABLE IN 2 FLAVORS: Regular or Spicy



ALLERGENS: I, G, M



## N°. 63. MAZE EBI RAMEN (RAMEN WITHOUT BROTH)

### TOPPING

Shrimp tempura, bean sprouts, spring onions, naruto  
11,90€

### DESCRIPTION

Ramen without broth, it is prepared with miso (miso is an ancient ingredient obtained from the long fermentation of legumes and cereals)



ALLERGENI: I, G, F, H

## N°65. VEGAN MISO RAMEN



### TOPPING

Shiitake mushrooms, fried tofu, spinach, mustard greens,  
spring onions, bean sprouts  
12.90€

### DESCRIPTION

Miso broth, an ancient Japanese flavor, enriched with porcini mushroom oil. A vegan dish that combines tradition and authentic flavor.

Available in 2 flavors: regular or spicy



ALLERGENS: I, G, F, M

## N° 66 TOM YUM RAMEN



### TOPPING

Argentinean prawns, bean sprouts, lime, shiitake mushrooms, red  
chili pepper, spring onions  
16,90€

### DESCRIPTION

Thailand's signature broth blends with ramen: intense and creamy, with citrus notes of Tom Yum and the unmistakable shrimp oil that enhances the shellfish and makes the dish irresistible.

Choose your level of spiciness: low, normal, very



ALLERGENS: I, G, H, E

WANT TO ADD SOME  
INGREDIENTS TO YOUR DISHES?

EXTRA PORK CHASHU +€2  
EXTRA BEEF CHASHU +€3  
EXTRA MARINATED EGG +€1  
EXTRA SHRIMP +€3.5  
EXTRA NOODLES +€2  
EXTRA NARUTO +€1  
EXTRA BEEF RAGOUT +€3

EXTRA MARINATED BAMBOO +€1.5  
EXTRA NORI SEAWEED +€1  
EXTRA CORN +€1  
EXTRA SPRING ONION +€1  
EXTRA SPINACH +€1  
EXTRA SOY SPROUTS +€1  
EXTRA MUSHROOMS +€1.50  
EXTRA TOFU +€2



# RICE

## N°12. CURRY RICE EBI



### INGREDIENTS:

Rice, fried shrimp, carrots, fried onion, spring onion, curry  
11,90€

ALLERGENS: H, I

## N°13. CURRY RICE CHICKEN



### INGREDIENTS:

Rice, fried chicken, carrots, fried onion, spring onion, curry  
10.90€

ALLERGENS: I, G

## N° 14. CURRY RICE KOROKKE (VEGETARIAN)



### INGREDIENTS:

Rice, fried pumpkin croquettes, fried onion, carrots, spring onion, curry  
9,90€

ALLERGENS: I

## N°15. MANZO RICE



### INGREDIENTS:

Rice, Beef with tomato sauce, spring onions, fried onion  
10,90€

ALLERGENS: I, G, F

## N°. 16. CHASHU PORK RICE

### INGREDIENTS:

Rice, Pork Chashu, kimchi, special soy sauce, spring onions  
9,90€



ALLERGENS: G, I

## N°17. NARUTO RICE

### INGREDIENTS:

Rice, naruto, marinated egg, marinated bamboo, corn, chickpeas, special soy sauce, spring onions  
10,90€



ALLERGENS: I, H, E, G, P

## N°18. GOHAN



### INGREDIENTS:

Rice, sesame  
2,50€



ALLERGENS: F

## N°19. GLUTEN FREE RICE



### INGREDIENTS:

Rice, gluten-free soy sauce, mustard root, fried onion, corn, chickpeas, spring onions  
9,90€



ALLERGENS: M, G



## DELICACIES



### N°20. EDAMAME

**DESCRIPTION**  
Boiled and salted green soybeans, perfect for whetting the appetite  
3,90€

ALLERGENS: G

### N°21. WAKAME\*

**DESCRIPTION**  
Japanese seaweed salad  
3,90€

ALLERGENS: F, G



### N° 22. HIYAYAKKO

**DESCRIPTION**  
Cold tofu cubes seasoned with furikake, spring onion and special soy sauce.  
4,90€

ALLERGENS: G, I, P, E, C, F

### N° 23. KIMCHI

**DESCRIPTION**  
Fermented vegetables with hot spices  
4,50€

ALLERGENS: /



### N°24. TOFU AGE

**DESCRIPTION**  
Fried tofu  
4,90€

ALLERGENS: I, G, F



### N° 25. KOROKKE

**DESCRIPTION** (2PZ)  
Fried pumpkin croquettes  
4,90€

ALLERGENS: I



### N° 26. TAKOYAKI (6PCS)

**DESCRIPTION**  
Japanese fried octopus balls  
6,90€

ALLERGENS: G, I, P, E, F, C, D

### N°27. KARA AGE (6PCS)

**DESCRIPTION**  
Japanese fried chicken bites  
6,50€

ALLERGENS: I, G



### N° 28. TEMPURA EBITEN (5PZ)

**DESCRIPTION**  
Fried prawns  
7,90€

ALLERGENS: I, H

### N° 29. TEBASAKI (2PZ)

**DESCRIPTION**  
Fried and seasoned chicken wings (mildly spicy)  
5,50€

ALLERGENS: F, G





# RAVIOLI GYOZA



**N° 31. YAKI GYOZA**  
(5PZ)  
**DESCRIPTION** Japanese grilled  
pork ravioli  
5,50€

ALLERGENS: I, F, G

**N°32. GYOZA VEGAN**  
(5PZ)

**DESCRIPTION**  
Japanese vegetable  
ravioli on the grill  
5,50€

ALLERGENS: I, F, G



**N° 33. TORI GYOZA**  
(5PZ)  
**DESCRIPTION** Japanese grilled  
chicken ravioli  
5,50€

ALLERGENS: I, F, G

**N° 34. EBI GYOZA**  
(5PZ)

**DESCRIPTION** Japanese  
grilled shrimp ravioli  
6,90€

ALLERGENI:I,H,F,G



**N° 35. GYOZA BEEF**  
(5PZ)  
**DESCRIPTION** Japanese grilled  
beef ravioli  
5,90€

ALLERGENS: I, G, F

**N° 36. GYOZA DUCK**  
(5PZ)

**DESCRIPTION** Japanese  
duck ravioli on the grill  
5,90€

ALLERGENS: I, G, F



**N°37. AGE GYOZA**  
(5PZ)  
**DESCRIPTION** Japanese fried  
pork dumplings  
5,50€

ALLERGENS: I, F, G

**N°38. SPECIAL GYOZA**  
(5PZ)

**DESCRIPTION**  
Japanese grilled pork ravioli,  
topped with meat floss and  
teriyaki sauce  
6,90€

ALLERGENS: I, G



**N°39. SPICY GYOZA**  
(5PZ)  
**DESCRIPTION** Japanese  
chicken ravioli, seasoned with  
furikake and spicy mayonnaise  
6,90€

ALLERGEN:I,F,C,E,G,P,M

**N°40. VEGAN SPECIAL GYOZA**  
(5PZ)

**DESCRIPTION**  
Japanese vegetable ravioli with  
mustard greens and teriyaki  
sauce  
6,90€

ALLERGENS: I, G, M





## DESSERT

### MOCHI (2PZ)

5,00€

#### FLAVOR:

Chocolate ice cream mochi  
Vanilla ice cream mochi

Mango Mochi Ice Cream  
Matcha Tea Mochi Ice Cream

ALLERGENI: A, B, F, G, I, C



### DORAYAKI

Japanese sweets with red beans or chocolate

5,00€

ALLERGENI: I, P, G, C, B



### SAKURA (CHOCOLATE MOUSSE)

Sponge cake base, a vanilla insert, a chocolate mousse and decorated with white chocolate, cocoa butter and food coloring.

6,50€

ALLERGENS: I, P, C, B



### TAIYAKI

Dolce tradizionale giapponese a forma di pesce con ripieno di fagioli rossi, servito caldo con panna decorato con codette arcobaleno.

5,00€

ALLERGENI: I, G, C, F, P



### SWEET BAO WITH EGG CREAM

Sweet egg custard bao

4,50€

ALLERGENS: I, G, C, F, P





## DRINKS

### DRINKS

Still water/sparkling water 50cl	1,50€
Still water/sparkling water 75cl	3,00€
Coke/CocaZero 33cl	3,00€
Lemon/peach tea 33cl	3,00€
Naruto-orange soda 33cl	4,00€
Goku-strawberry&banana soda 33cl	4,00€
Luffy-lemon&strawberry soda 33cl	4,00€
Ramune original 20cl	4,00€
(Japanese non-alcoholic carbonated drink)	
Ocean bomb 33cl	4,00€
<i>(Flavored carbonated drink decorated with manga)</i>	



### BEERS

Sapporo 33cl	4,00€
Kirin 33cl	4,00€
Asahi 50cl	5,00€
Coedo Beniaka 33cl	6,50€
<i>(red craft beer 7% vol)</i>	



### WINES

Prosecco doc extra dry 37.5cl	10,00€
Prosecco superiore docg ex dry 75cl	18,00€
White Vermentino di Luni 75cl	20,00€
White Bolgheri 37.5cl	10,00€
Red Chianti docg 37.5cl	10,00€
Red Chianti classico 75cl	20,00€



### JAPANESE TEA

Green Tea (cold)	3,50€
Sencha (hot in teapot)	5,00€



### SAKE

Sake	150 ml bottle	7,00€
Sake plum	150 ml bottle	5,00€



### DIGESTIVES

Senya ISSUI MUGI	3,50€
Rose Grappa	3,50€
Amaro Montenegro	3,00€
Sambuca	3,00€



### COCKTAILS

APEROL SPRITZ	6,00€
SAKE SPRITZ	6,00€





## DO YOU HAVE ALLERGIES?

Always check the ingredients of our dishes and if you are not sure ask our staff

### ARACHIDI E DERIVATI

**A**

Snack confezionati, creme e condimenti in cui vi sia anche in piccole dosi



### FRUTTA A GUSCIO

**B**

Mandorle, nocciole, noci comuni, noci di acagiù, noci pecan, anacardi e pistacchi



### LATTE E DERIVATI

**C**

Ogni prodotto in cui viene usato il latte: yogurt, biscotti, torte, gelato e creme varie



### MOLLUSCHI

**D**

Canestrello, cannolicchio, capasanta, cozza, ostrica, patella, vongola, tellina ecc



### PESCE

**A**

Prodotti alimetari in cui è presente il pesce, anche se in piccole percentuali



### SESAMO

**F**

Semi interi usati per il pane, farine anche se lo contengono in minima percentuale



### SOIA

**G**

Prodotti derivati come: latte di soia, tofu, spaghetti di soia e simili



### CROSTACEI



Marini e d'Acqua Dolce: gamberi, scampi, aragoste, granchi, e simili

**H**

### GLUTINE



Cereali, grano, segale, orzo, avena, farro, kamut, inclusi ibridati derivati

**I**

### LUPINI



Presenti in cibi vegan sottoforma di: arrosti, salamini, farine e similari

**L**

### SENAPE



Si può trovare nelle salse e nei condimenti, specie nella mostarda

**M**

### SEDANO



Sia in pezzi che all'interno di preparati per zuppe, salse e concentrati vegetali

**N**

### ANIDRIDE SOLFOROSA E SOLFITI



Cibi sott'aceto, sott'olio e in salamoia, marmellate, funghi secchi, conserve ecc

**T**

### UOVA E DERIVATI



Uova e prodotti che le contengono come: maionese, emulsionanti, pasta all'uovo

**P**



# TAKE AWAY

## ORDER FROM HERE AND COLLECT FROM US!



### MAKE YOUR FAVORITE RAMEN

Simply choose the ramen you want from our menu by scanning the QR code and order by phone or WhatsApp. We'll prepare your order as quickly as possible.

### HOW TO DO IT

you will find all the ingredients for the preparation

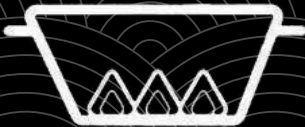
Noodles



Brodo



Se il brodo è freddo, riscaldalo per **2 minuti** in pentola o nel microonde



Una volta caldo unisci i noodles al brodo in una ciotola e **Buon Appetito!**

## DO YOU WANT HOME DELIVERY?

# DELIVERY

ORDER ON THE MAIN PLATFORMS