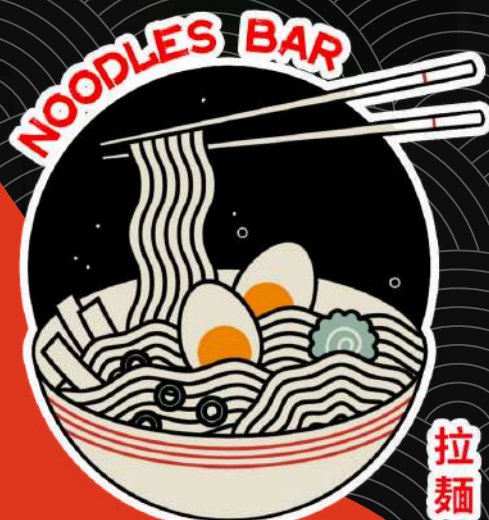


VIA PRIONE N° 270
LA SPEZIA
TEL: (+39) 375 837 8266
WWW.NARUTORAMEN.IT

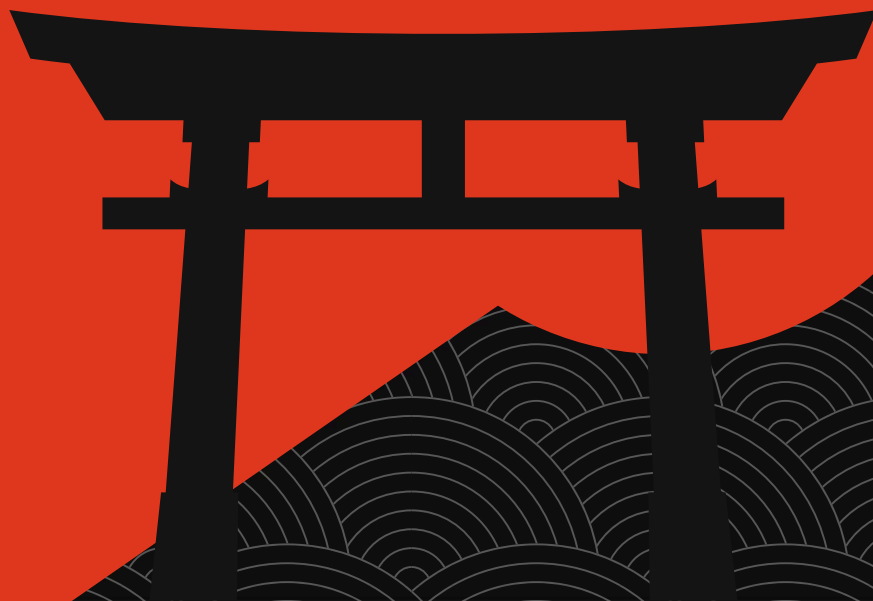


MENU'

COVER CHARGE €2



NARUTO RAMEN





RAMEN

N°1. TONKOTSU RAMEN

TOPPING

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

DESCRIPTION

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

AVAILABLE IN 3 FLAVORS: Normal, 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, spinach
14,90€

DESCRIPTION

Beef broth is the classic Asian broth, especially famous in China, Vietnam and Korea. The beef bones are boiled over a low heat for 10 hours, so that the aroma of the meat fills the entire broth.

AVAILABLE IN 2 FLAVORS: Normal or Spicy



ALLERGENS: I,P,G

N°3. SPECIAL RAMEN



TOPPING

Beef ragu, marinated egg, marinated bamboo, spinach, bean sprouts, naruto, spring onion, dried chillies, sesame
14,90€

DESCRIPTION

It is prepared with beef broth, a traditional sesame paste, with a typical spicy sauce, all topped with a beef ragu. These ingredients make the dish very tasty and delicious.

(You choose the level of spiciness of your dish: little, medium, very)



ALLERGENS: I,P,G,F



N°4. EBI SUPU RAMEN

TOPPING

Argentinian prawns, naruto, spring onion, soy sprouts, marinated bamboo, marinated egg, spinach
16,90€

DESCRIPTION

Prepared following the traditional recipe, the broth based on shrimp and fish, has reddish tones, a scent inviting and a very intense flavour



ALLERGENS: I, G, H, E, P

N°5. MISO RAMEN

TOPPING

Pork chashu, garlic oil, marinated egg, marinated bamboo, 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



ALLERGENS: I, P, G, F

N°6. VEGAN TONYU YASAI RAMEN



TOPPING

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

DESCRIPTION

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



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 ramen of Chinese cuisine, 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 flavor



ALLERGENS: I, P, G



N°8. KINOKO SUPU RAMEN (VEGETARIAN)



TOPPING

Fried tofu, spinach, shiitake mushrooms, bean sprouts, baby corn
€12,90

DESCRIPTION

Ramen prepared with a delicate broth based on mixed mushrooms, enhanced by porcini oil



ALLERGENS:I,G

N°9. PANNA 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 flavor



ALLERGENS:I,P,G,F

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

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



ALLERGENS:I,P,G

N° 62. VEGAN SHOYU RAMEN



TOPPING

Kombu seaweed, shiitake mushrooms, spring onion, soy sprouts, marinated bamboo, red onion
11,90€

DESCRIPTION

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



ALLERGENS:I,G



N°10. MAZE RAMEN (RAMEN WITHOUT BROTH)



TOPPING

Beef ragù, marinated egg, spring onions, naruto, bean sprouts
€10,90

DESCRIPTION

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



ALLERGENS: I, P, G, E

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

TOPPING

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

DESCRIPTION

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



ALLERGENS: I, G, F, H

N°64. MAZE MISO RAMEN (RAMEN WITHOUT BROTH)



TOPPING

Mustard tuber, soybean sprouts, spring onions, marinated bamboo, marinated egg
€ 9,90

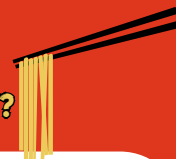
DESCRIPTION

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



ALLERGENS: I, G, F, P, M

DO YOU WANT TO ADD SOME
INGREDIENTS TO YOUR DISHES?



EXTRA PORK CHASHU +€2
EXTRA BEEF CHASHU + 2.5€
EXTRA MARINATED EGG +€1
EXTRA SHRIMP +€3
EXTRA NOODLES + €2
EXTRA NARUTO +€1
EXTRA BEEF RAGU' +€2,5

EXTRA MARINATED BAMBOO €+1,5
EXTRA SEAWEED NORI+€1
EXTRA CORN +€1
EXTRA SPRING ONION +€1
EXTRA SPINACH +€1
EXTRA SOYBURS +€1
EXTRA FUNGHI +€1,50
EXTRA TOFU +€2



RICE

N°12. CURRY RICE EBI

INGREDIENTS

Rice, fried prawns, 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 al tomato, spring onions, wakame
10,90€



ALLERGENS: I, G, F

N°16. CHASHU MAIALE 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: H, E, G, P

N°18. GOHAN



INGREDIENTS

Rice, sesame
2,50€



ALLERGENS: F



DELICIOUSNESS



N°20. EDAMAME

DESCRIPTION
Boiled and salted green soybeans, perfect for opening up the appetite
3,90€

ALLERGENS: G

N°21. WAKAME*

DESCRIPTION
Salad of Japanese seaweed
3,90€

ALLERGENS: F, G



N°22. HIYAYAKKO

DESCRIPTION
cold tofu cubes, tuna fillet, soy sprouts, spring onion, toasted sesame
5,50€

ALLERGENS: G, E, 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 (2PCS)
Fried pumpkin croquettes
4,90€

ALLERGENS: I



N°26. TAKOYAKI

DESCRIPTION (6PCS)
Japanese fried octopus balls
6,90€

ALLERGENS: I, E, G, D

N°27. KARA AGE

DESCRIPTION (6PCS)
Japanese fried chicken nuggets
6,50€

ALLERGENS: I, G



N°28. TEMPURA EBITEN (5PCS)

DESCRIPTION
Fried prawns
7,90€

ALLERGENS: I, H

N°29. TEBASAKI

DESCRIPTION (2PCS)
Fried and seasoned chicken wings (slightly spicy)
5,50€

ALLERGENS: F, G





RAVIOLI GYOZA



N°31. YAKI GYOZA (5PCS)

DESCRIPTION
Grilled Japanese pork ravioli
5,50€

ALLERGENS: I, F, G

N°32. GYOZA VEGAN (5PCS)

DESCRIPTION
Grilled Japanese vegetable ravioli
5,50€



ALLERGENS: I, F, G



N°33. TORI GYOZA (5PCS)

DESCRIPTION
Grilled Japanese chicken ravioli
5,50€

ALLERGENS: I, F, G

N°34. EBI GYOZA (5PCS)

DESCRIPTION
Japanese ravioli grilled prawns
6,90€

ALLERGENS: I, H, F, G



N°35. BEEF GYOZA (5PCS)

DESCRIPTION
Grilled Japanese beef ravioli
5,90€

ALLERGENS: I, G, F

N°36. DUCK GYOZA (5PCS)

DESCRIPTION
Grilled Japanese duck ravioli
5,90€

ALLERGENS: I, G, F



N°37. AGE GYOZA (5PCS)

DESCRIPTION
Fried Japanese pork dumplings
5,50€

ALLERGENS: I, F, G

N°38. SPECIAL GYOZA

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

ALLERGENS: I, G



N°39. SPICY GYOZA (5PCS)

DESCRIPTION
Japanese grilled chicken ravioli, seasoned with furikake and spicy mayonnaise
6,90€

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



N°40. VEGAN SPECIAL GYOZA (5PCS)

DESCRIPTION
Grilled Japanese vegetable ravioli seasoned with mustard tuber and teriyaki sauce
6,90€

ALLERGENS: I, G, M





DOLCI

MOCHI (2PZ)

5,00€

TASTES:

- Chocolate ice cream mochi
- Strawberry ice cream mochi
- Mochi vanilla ice cream
- Mango ice cream mochi
- Yuzu ice cream mochi
- Green tea ice cream mochi

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



DAISUKI

Matcha ladyfingers with red fruit cream, yuzu mousse and raspberry icing
5.90€

ALLERGENS: I, P, G, C



DORAYAKI

Japanese cakes with red beans or chocolate

5,00€

ALLERGENS: I, P, G, C, B



SAKURA (MOUSSE AL CIOCCOLATO)

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





DRINKS

DRINKS

Still/Sparkling water 50cl	1,50€
Still/Sparkling water 75cl	3,00€
Coca/CocaZero 33cl	3,00€
Lemon/peach iced tea 33cl	3,00€
Mogu mogu litchi 32cl	3,00€
Mogu mogu strawberry 32cl	3,00€
Mogu mogu passion fruit 32cl	3,00€
Ramune original 20cl	4,00€
<small>(Japanese non-alcoholic carbonated drink)</small>	
Ocean bomb 33cl	4,00€
<small>(Flavored carbonated drink decorated with manga)</small>	



BEERS

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



WINES

Prosecco doc extra dry 37.5cl	10,00€
Prosecco superiore docg ex dry 75cl	16,00€
White Vermentino from Luni 75cl	20,00€
White Bolgheri 37.5cl	10,00€
Red Chianti docg 37.5cl	8,00€
Red Classic Chianti 75cl	18,00€



JAPANESE TEA

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



SAKE

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



DIGESTIVES

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



COCKTAILS

APEROL SPRITZ.	6,00€
SAKE SPRITZ	6,00€





TAKE AWAY

ORDER FROM
HERE AND
COLLECT
FROM US!



PREPARE YOUR FAVORITE RAMEN

Simply choose the desired Ramen from our menu by scanning the QR Code and order via phone or WhatsApp, we will prepare your order as quickly as possible.

HOW TO DO

you will find all the ingredients for the preparation

Noodles



Brodo



if the broth is cold, reheat it for 2 minutes in the microwave



after heating the broth, add the noodles in a bowl and
...enjoy your meal

DO YOU WANT HOME DELIVERY?

DELIVERY

ORDER ON THE MAIN FOOD
DELIVERY PLATFORMS



DO YOU HAVE ALLERGIES?

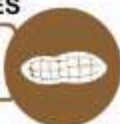
always check the ingredients of our dishes and if you are unsure ask our staff

always check the ingredients of our dishes and if you are unsure ask our staff

PEANUTS AND DERIVATIVES

A

packaged snacks, creams and condiments in which there is also in small doses



NUTS AND DERIVATIVES

B

all products including: almonds, hazelnuts, common walnuts, cashew nuts, pecans, Brazil and Queensland nuts, pistachios



MILK AND DERIVATIVES

C

yogurt, biscuits and cakes, ice cream and various creams. Any product in which milk is used



MOLLUSCS AND DERIVATIVES

D

canestrello, razor clam, scallop, heart, sea date, cockle, garagolo, snail, mussel, murex, oyster, limpet, sea truffle, cockle and clam etc.



FISH AND DERIVATIVES

E

both marine and freshwater ones: shrimp, scampi, lobsters, crabs, hermit crabs and the like



SESAME SEEDS AND DERIVATIVES

F

in addition to the whole seeds used for bread, we can find traces in some types of flour



SOY AND DERIVATIVES

G

milk, tofu, spaghetti, etc.



CRUSTACEANS AND DERIVATIVES



both marine and freshwater ones: shrimp, scampi, lobsters, crabs, hermit crabs and the like

H

GLUTEN



cereals, wheat, rye, barley, oats, spelt, kamut, including hybrids and derivatives

I

LUPINE AND DERIVATIVES



now present in many vegan foods, in the form of roasts, salami, flours and similar which have this legume, rich in proteins, as their basis

L

MUSTARD AND DERIVATIVES



it can be found in sauces and condiments, especially mustard

M

CELERY AND DERIVATIVES



present in pieces but also in preparations for soups, sauces and vegetable concentrates

N

SULFUR DIOXIDE AND SULPHITES



used as preservatives, we can find them in preserved fish products, in foods in vinegar, in oil and in brine, in jams, in vinegar, in dried mushrooms and in soft drinks and fruit juices

O

EGGS AND DERIVATIVES



all products made with eggs, even minimally. Among the most common: mayonnaise, omelette, emulsifiers, egg pasta, biscuits and cakes, including savory ones, ice creams and creams, etc.

P