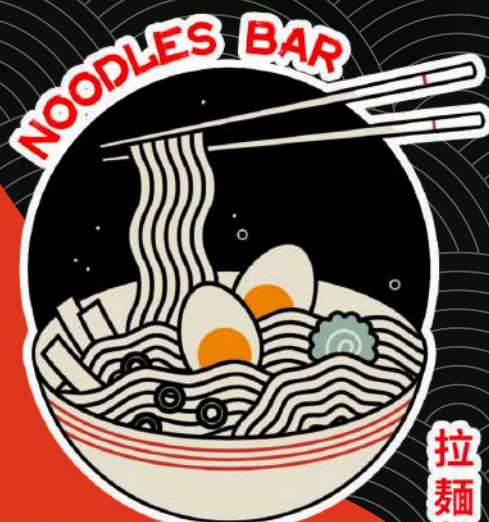


VIA PRIONE N° 270  
LA SPEZIA  
TEL: (+39) 375 837 8266  
WWW.NARUTORAMEN.IT

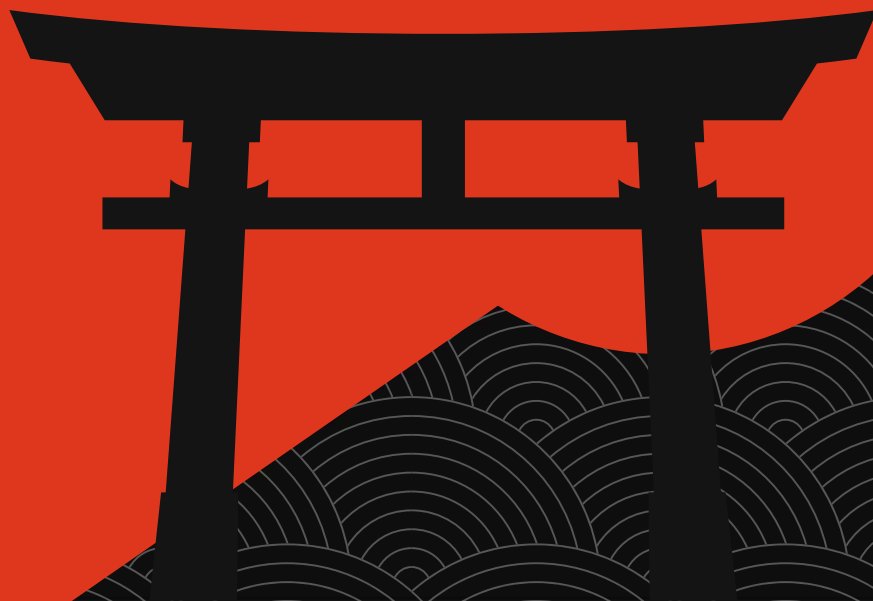


# MENU'

COVER CHARGE €2



**NARUTO RAMEN**





# RAMEN

## N°1. TONKOTSU RAMEN

### TOPPING

Pork chashu, spring onion, marinated egg, spinach, marinated bamboo, nori seaweed, naruto  
15,90€

### 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  
15,90€

### 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 ragù. 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 fish-based broth is flavored with prawns and smoked tuna, has reddish hues, an inviting aroma and a very intense flavor



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  
€ 15,90

### 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  
€15,90

### 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°10. MAZE RAMEN (RAMEN WITHOUT SOUP)

### TOPPING

Ground beef, marinated egg, spring onion, Naruto, bean sprouts  
€10,90

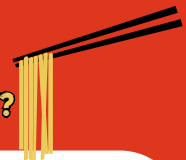
### DESCRIPTION

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



ALLERGENS:I,P,G,E

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



# 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. CHICKEN WING KARAAGE

**DESCRIPTION** (2PCS)  
Fried chicken wings  
3,90€

ALLERGENS: I, F, G





# RAVIOLI GYOZA



## N°31. YAKI GYOZA (5PCS)

**DESCRIPTION**  
Grilled Japanese pork ravioli  
5,90€

ALLERGENS:I,F,G

## N°32. GYOZA VEGAN (5PCS)

**DESCRIPTION**  
Grilled Japanese vegetable ravioli   
5,90€

ALLERGENS:I,F,G



## N°33. TORI GYOZA (5PCS)

**DESCRIPTION**  
Grilled Japanese chicken ravioli  
5,90€

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  
6,50€

ALLERGENS:I,G,F

## N°36. DUCK GYOZA (5PCS)

**DESCRIPTION**  
Grilled Japanese duck ravioli  
6,50€

ALLERGENS:I,G,F



## N°37. AGE GYOZA (5PCS)

**DESCRIPTION**  
Fried Japanese pork dumplings  
5,90€

ALLERGENS:I,F,G

## N°38. SPECIAL GYOZA

**DESCRIPTION**  
Japanese grilled pork ravioli,  
Seasoned with meat floss and teriyaki sauce  
7,50€

ALLERGENS:I,G





## SALADS

### N°40. NARUTO SALAD

Naruto, nori seaweed, soy sprouts,  
corn, mixed salad  
8,90€

ALLERGENS: I, E, P



### N°41. WAKAME SALAD

Wakame, crispy onion, bean sprouts,  
corn, mixed salad  
8,90€

ALLERGENS: F, G



### N°42. BAMBOO SALAD

Marinated bamboo, marinated eggs, bean  
sprouts, corn, mixed salad  
9,90€

ALLERGENS: P, G







# 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



## SAKURA

almond mousse with a heart of black cherries  
5,90€

ALLERGENS: I, P, G, M, B



## DORAYAKI

Japanese cakes with red beans

5,00€





# DRINKS

## DRINKS

WATER SPARKLING/STILL. 50cl	1,50€
WATER SPARKLING/STILL. 75cl	3,00€
COKE / COKE Zero 33cl	3,00€
COLD TEA LEMON / PEACH 33cl	3,00€



## BEERS

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



## 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€





# 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?

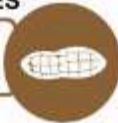
always check the ingredients of our dishes and if you are unsure ask our staff

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**

conestrello, 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**