



HAKATA-MARU
Japanese Ramen Bar

10% surcharge applies on all public holidays
Take away orders attract 50c charge per item



TONKOTSU RAMEN

Traditional Hakata style pork bone broth with thin straight noodles

White Tonkotsu 12.80
Original flavour

Black Tonkotsu 14.30
Burnt garlic infused tonkotsu ramen

DanDan Tonkotsu 15.80
Spicy Sichuan flavour

Hakata-Maru Tonkotsu 18.80
Our signature supreme ramen; black garlic oil, spicy chicken miso infused tonkotsu with extra chashu pork and half a seasoned egg

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MISO TONKOTSU RAMEN

Miso tonkotsu ramen with frizz noodles

Miso Tonkotsu 14.80
Miso flavoured tonkotsu ramen

Spicy Miso Tonkotsu 16.80
Miso tonkotsu ramen with spicy chicken miso

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KAEDAMA

Extra serving of noodles or soup

Straight noodles 2.00

Frizz noodles 2.00

Additional Tonkotsu Soup 5.50

Additional Clear Soy Soup 5.50

Ramen

SHOYU TONKOTSU RAMEN

Shoyu flavoured tonkotsu ramen with frizz noodles

Bonito Shoyu Tonkotsu 16.80

Bonito infused shoyu tonkotsu ramen

Garlic Shoyu Tonkotsu 16.80

Burnt garlic infused shoyu tonkotsu ramen

Light Shoyu Tonkotsu 16.80

Chicken and dashi broth infused shoyu tonkotsu ramen with a hint of yuzu zest

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OTHER RAMEN

Vegetarian 13.80

Vegetarian ramen with assorted vegetable and tofu

Kids Ramen 6.80

Half size tonkotsu or shoyu ramen

SHOYU RAMEN

Clear soy broth with frizz noodles

Shoyu 14.30

Clear soy broth ramen

Chashu Shoyu 18.80

Shoyu ramen with extra slices of chashu pork and seasoned egg

Wonton Shoyu 18.80

Shoyu ramen with chicken and prawn wonton

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RAMEN TOPPINGS

Chashu pork 4.00

'Kakuni' braised pork 6.50

Seasoned egg 2.50

Spicy chicken miso 2.50

Bamboo Shoot 2.50

Sweet Corn 1.50

Kikurage mushroom 1.50

Bean sprout 2.00

Kimchi 2.00

Mini Salad 2.00

More Ramen

RICE BOWL

Karaage Chicken Bowl 14.30
Karaage chicken with teriyaki sauce and spicy mayo served with miso soup

Nanban Karaage Bowl 15.30
Soy vinegared karaage chicken with tartare sauce served with miso soup

Pork Katsu Bowl 16.30
Crumbed pork loin with tonkatsu sauce served with miso soup

Wagyu Beef Bowl 16.30
Sukiyaki wagyu beef with slow cooked egg served with miso soup

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MINI RICE BOWL

Mini Karaage Bowl 6.30
Karaage chicken with sweet soy and spicy mayo

Mini Namban Karaage Bowl 6.80
Karaage chicken with soy vinegar and tartare sauce

Mini Curry Bowl 4.30
Mini Japanese style curry

Mini Pork Bowl 7.80
Mini chashu pork bowl with slow cooked egg

Mini Wagyu Beef Bowl 7.80
Mini wagyu beef bowl with slow cooked egg

CURRY RICE

Plain Curry 10.80
Japanese style curry served with miso soup

Pork Katsu Curry 14.30
Japanese style curry with pork katsu served with miso soup

Karaage Curry 14.30
Japanese style curry with karaage chicken served with miso soup

Seafood Curry 14.30
Japanese style curry with crumbed prawns and calamari served with miso soup

Sukiyaki Beef Curry 14.30
Japanese style curry with braised wagyu beef served with miso soup

CURRY TOPPINGS

Large portion +2.50

Pork Katsu 5.00

Chicken Karaage 5.00

Slow Cooked Egg 1.50

Crumbed Seafood 5.00

'Kakuni' braised pork 6.50

Kimchi 2.50

Sukiyaki Beef 4.00

Grated Cheese 1.50

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Rice Bowl and Curry

ASIAN BAO

Karaage Bao 5.30
Steamed bun with karaage chicken, kimchi and spicy mayo

Kakuni Bao 5.30
Steamed bun with soy braised pork belly

Prawn Bao 5.30
Steamed bun with crumbed prawn and tartare sauce

Bao Trio 15.30
All 3 different types of bao

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SIDE DISHES

Gyoza (4/8 pcs) 3.30/6.30
Panfried dumplings with pork and vegetable filling

Karaage (2/4 pcs) 4.30/8.30
Deep fried chicken

Nanban Karaage (2/4 pcs) 4.80/8.80
Karaage chicken with soy vinegar and tartare sauce

Tonkatsu 6.30
Crumbed pork loin with tonkatsu sauce

Crumbed Seafood 9.80
Crumbed calamari and prawns with tartare sauce

Edamame 3.80
Steamed soy beans

Green Salad 8.30
Green salad with wakame seaweed and onion dressing

Chicken and Prawn Wonton (5pc) 10.80
Chicken and prawn wonton with garlic oil, bean sprout and spring onion

Takoyaki (7pc) 8.80
Japanese savoury batter and octopus ball-shaped snack topped with Worcestershire and bonito flakes

Miso soup 2.00

Steamed Rice 2.00

Mini Salad 2.00

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Bao and Sides

DESSERTS

Taiyaki 4.30
Japanese waffle filled with sweetened red beans

Yukimi Daifuku 8.80
Ice cream wrapped in mochi rice cake, sweetened red beans and seasonal fruit



NON ALCOHOLIC BEVERAGES

Coke 3.30
Coke Zero 3.30
Sprite 3.30
Calpis 3.30
Apple Juice 3.30
Green Tea 3.30
Hot Green Tea 3.30
Sparkling Water 3.80



ALCOHOLIC BEVERAGES

BYO: \$3 corkage per person

ASAHI Super Dry (330ml) 7.30
Hitachino Citrus IPA (330ml) 9.80
Hitachino White Ale (330ml) 9.80
Choya Plum Wine Soda (250ml) 8.80
Hakutsuru Josen Junmai Saké (180ml) 8.80
'Jyozen Mizunogotoshi' Jumai Sake (300ml) 21.80