





















SNACKS

EDAMAME £3.9 枝豆 W/ WASABI & GARLIC + £1 W/ CHILLI & GARLIC + £1

WASABI PEAS £3 わさびグリーン豆

WAKAME SALAD £4.5 わかめサラダ SEAWEED | SESAME | SOY

GARLIC SESAME SALAD £5.5 ニンニクゴマサラダ

GREEN SALAD|RADISH|GARLIC|SESAME

PIRI-KARA MOYASHI £3 ピリ辛もやし

BEANSPROUTS | SOY | RICE VINEGAR | CHILLI

MENMA BAMBOO £4.5 **BABY BAMBOO TIPS**



SIDES その他

CHICKEN KARAAGE £5.9/7.9/10.9 唐揚げ

JAPANESE FRIED CHICKEN | KEWPIE MAYO OR OUR OG SPICY SAUCE

TEBASAKI WINGS (6 PCS) £6.5

TERIYAKI GLAZE | SESAME | BLACK PEPPER

TOGARASHI FRIES £4.5 とがらしフライズ

SKINNY FRIES COATED IN TOGARASHI SEASONING | CRISPY ONIONS & NORI SEAWEED (OPTIONAL)

TAKOYAKI £5.5

たこ焼き

CRISPY DOUGH BALLS FILLED WITH TINY PIECES OF OCTOPUS | SWEET SAUCE | KEWPIE MAYO | OPTIONAL DANCING BONITO FLAKES

PUMPKIN KOROKKE £5.5

かぼちゃコロッケ

TWO CREAMY PUMPKIN CROQUETTES | FRUITY & TANGY SAUCE

STEAMED RICE £3

A PERFECT RAMEN ACCOMPANIMENT TO SOAK UP ALL THE REMAINING BROTH



PORK	(5 OR 7)
豚肉	£5.9/6.9
CHICKEN	(5 OR 7)
鶏肉	£5.9/6.9
BULGOGI BEEF	(3 OR 5)
プルコギ	£5.9/6.9
VEGETABLE 野並	(5 OR 7)

* FOOD ALLERGIES AND INTOLERANCE

PLEASE SPEAK TO ONE OF OUR STAFF MEMBERS IF YOU HAVE ANY ALLERGIES WE SHOULD BE AWARE OF. UNLESS OTHERWISE NOTED, ALL OF OUR CURRENT PRODUCTS MAY CONTAIN WHEAT, NUTS, BUCKWHEAT, SOY BEANS, GLUTEN, EGGS, SEAFOOD & SESAME. TANTANMEN MAY CONTAIN NUTS. ASK A SERVER IF YOU HAVE ANY QUESTIONS!



RAMEN ラーメン

OUR RAMEN

WE TAKE GREAT PRIDE IN FOLLOWING TRADITIONAL METHODS OF PREPARING OUR RAMEN FROM SCRATCH. TO US, A GREAT BOWL OF RAMEN STARTS WITH A GREAT BROTH AND WE TAKE OURS SERIOUSLY. EACH BOWL OF OUR RAMEN IS MADE TO ORDER SO PLEASE LET YOUR SERVER KNOW HOW RICH YOU WOULD LIKE YOUR RAMEN TO TASTE WHEN YOU ORDER.

NEW WAVE TOKYO STYLE £11.5

ニューウェーブ醤油ラーメン

LIGHT CHICKEN BROTH | CHICKEN CHASHU | WATER SPINACH | SPRING ONIONS | NORI SEAWEED. SUB CHICKEN FOR PORK CHASHU FOR £0.5

KAMAKURA RAMEN £11.5

かまくらラーメ

LIGHT CHICKEN BROTH | CHINESE CABBAGE | BEANSPROUTS | KIKURAGE MUSHROOMS | CHASHU PORK BELLY|SPICY GARLIC CHIVE

TONKOTSU 2.0 £11.5

豚骨ラーメン

PORK BROTH | CHASHU PORK BELLY | KIKURAGE MUSHROOMS | SPRING ONIONS | NORI SEAWEED

TANTANMEN CHX/VG £12.5 担々麺

SPICY SESAME BASE | CHICKEN / TEXTURED VEGETABLE PROTEIN | SPRING ONION RIBBONS | PAK CHOI|CHILLI OIL|ANGEL HAIR CHILLI

(TVP LOOKS & CAN BE FLAVOURED SIMILAR TO A CHICKEN PRODUCT. DO NOT BE ALARMED, OUR CHEFS HAVE YOUR ORDER CLEARLY MARKED.)

SHIITAKE X PORCINI £10.9 しいたけ X ポルチー

SOY BASED BROTH | MUSHROOMS CONCENTRATE | KIKURAGE MUSHROOMS | SPRING ONIONS | MENMA

BAMBOO | BURNT GARLIC OIL

MISO BLACK £11.9 豚骨味噌ラーメン

RICH MISO BASE | CHASHU PORK BELLY | KIKURAGE MUSHROOMS | SPRING ONIONS | NORI SEAWEED | BURNT GARLIC OIL

DEVIL / VG DEVIL £11.9

悪魔ラーメン

SPICY MISO BASE | PORK BROTH | CHASHU PORK BELLY OR VEGETABLE BROTH | MENMA BAMBOO 4 TYPES OF CHILLI|SPRING ONIONS|BEANSPROUTS DOUBLE SPICE FOR £1

SANSHO PEPPER RAMEN £11.9

山椒ラーメン

CHICKEN BROTH | CHASHU CHICKEN | CHARRED BABY CORN|BEANSPROUTS|SPRING ONIONS |SANSHO **PEPPER**

DELUXE DAYO! £16.9

デラックス

DELUXE VERSION OF ANY RAMEN ABOVE - EXTRA NOODLES | BROTH | AJI-TAMA SOFT-BOILED EGG, PROTEIN | SPRING ONIONS

TANTAN MAZEMEN CHX / VG £11.9 まぜ麺

A SOUPLESS STYLE OF RAMEN WITH A TANTAN BASE |CHICKEN|CASHEWS|RED AMARANTH ROCKET LEAVES | CRISPY CHILLI. SERVED HOT OR COLD

ADD YOUR OWN RAMEN TOPPINGS トッピング

AJI-TAMA SOFT-BOILED EGG £2 / SPICY GROUND PORK £1.5 / CHASHU PORK BELLY £2.5 / SPICY GROUND TVP £1.5 / CHICKEN CHASHU £2 / KIKURAGE MUSHROOMS £1 / MENMA BAMBOO £1 / NORI SEAWEED £1 / SPRING ONIONS £1 / CRISPY FRIED GARLIC £0.5 / MOYASHI BEANSPROUTS £0.5 ✓ MAYU BURNT GARLIC OIL £0.5 ✓ WATER SPINACH £0.5 / KAEDAMA EXTRA NOODLES £1.5 / DOLLOP OF SPICY MISO £0.5



EACH WITH FRUITY KATSU SAUCE | RICH AROMATIC CURRY | FUKUJINZUKE PICKLES | RICE

CHICKEN KATSU £12.5 カツカレー CRISPY CHICKEN

EBI PRAWN KATSU £13.5 カツカレ CRISPY JUMBO KING PRAWNS

VEGGIE KATSU £10.50

カツカレー CRISPY MIXED VEGETABLES



KARAAGE-DON £9.9 唐揚げ丼

KARAAGE CHICKEN | SWEET OR SPICY SAUCE | KEWPIE MAYO | SPRING ONIONS | SESAME

CHASHU-DON £9.9

チャーシュー丼

PORK BELLY | DAIKON | SPRING ONIONS | KIZAMI NORI|SESAME

PUMPKIN KOROKKE-DON £8.9 かぼちゃコロッケ丼 PUMPKIN CROQUETTES | KATSU SAUCE | KEWPIE **MAYO**



KIDS MENU

MINI VEG KATSU £5 CURRY | RICE

KIDS KATSU £6 MINI CHICKEN KATSU | CURRY | RICE

KIDS NEW WAVE £6 CHICKEN BROTH | HALF PORTION OF NOODLES |

CHICKEN CHASHU | WATER SPINACH | NARUTO MAKI

OUR STORY...



OWNER ENJOYED ENDLESS BOWLS OF RAMEN. ON HIS RETURN TO GLASGOW, WHERE THERE WERE NO DEDICATED RAMEN SHOPS AT THE TIME. HE SORELY MISSED HIS DAILY RAMEN FIX. AND SO, HE STARTED TO MAKE HIS OWN! YEARS OF RESEARCH AND TESTING RECIPES ON CLOSE FRIENDS FOLLOWED UNTIL HE HIT THE JACKPOT...AUTHENTIC RAMEN, JUST LIKE HE

TASTED IN TOKYO! MANY OF THESE RECIPES ARE STILL SERVED IN RAMEN DAYO TODAY. RAMEN DAYO BEGAN FROM A HAND-BUILT 'YATAI' CART NEXT TO GLASGOW CENTRAL STATION BACK IN 2016. RAVE REVIEWS AND INTERNATIONAL ACCLAIM FROM THE NEW YORK TIMES SOON FOLLOWED, AS DID A PERMANENT RESTAURANT NEARBY, THEN EXPANSION TO

ASHTON LANE IN GLASGOW'S WEST END. ALL WE WANTED TO CREATE WAS THE BEST, MOST AUTHENTIC RAMEN IN THE BEST ATMOSPHERE AND WE THINK WE'VE ACHIEVED THAT!