



味子ラーメン

AJISEN

Kumamoto, Japan

japan • australia • canada • china • hongkong • indonesia • philippines • singapore • taiwan • thailand • usa



HOUSE SPECIALTY

(imported fresh japanese noodles and soup)

Special Ingredients of Ajisen Ramen



Ajisen oil- special flavoring oil that enhanced the taste of the unique Kyushu style white pork broth



Okinawa salt-nutritious natural sea salt



Ajisen powder-concoction of thousand kinds of japanese herbs that gives the ramen a special taste.



Ramen-noodle made from 100% whole wheat. It gives "al dente" chewy feeling that makes Ajisen more special than other ramen. Let's stay healthy the tasty way! Ajisen Ramen!

CHANGES:

try our other soup base for a unique experience

MISO SOUP BASE +25.00

CURRY SOUP BASE +55.00

ADDITIONALS:

AJISEN SOUP STOCK +30.00
(small portion and no herb)

SPICY PORK +30.00

HALF EGG +10.00



AJISEN

(Bbq pork, leek, boiled egg)

CHASHU

(Ajisen ramen topping with

KON

(Ajisen ramen with additi



EBI

(Ajisen ramen topping w



SPICY

(Ajiesn ramen topping with

YASAI

(Assorted vegetable)



SEAFOOD

(Prawn, kani, squid, fung

NEGI

(Bbq pork,leek, boiled egg

SPICY NEGI

(Negi ramen topping with

GYUNIKU

(Sliced beef, leek and cab

TORIKATSU

(Deep fried boneless chici

TONKATSU

(Deep fried pork chop, lee

EBI TEMPURA

(Two pcs. deep fried praw



HIYASHI

(Cold noodle with tomato and crabstick in special aj

KAKUNI

(Stewed pork, bean sprou

TAN TAN MIEN

(Stir fried noodle with spi in special ajisen sauce)

YAKI

(Stir fried noodle with slic



HIYASHI

chef recommendation

*the actual size of the dishes may not be the same as the pictures on the menu

g, cabbage & fungus)

h additional pork bbq)

onal sweet corn)

th prawn in sweet sauce)

h spicy pork)

s, and cabbage)

g and cabbage)

spicy pork)

bage)

ken, leek and cabbage)

ek and cabbage)

n, leek and cabbage)

ham,egg, cucumber
sen cold noodle sauce)

t and leek)

cy ground pork, beancurd

ed pork & vegetables)

RAMEN	UDON
195.00	215.00
235.00	255.00
215.00	235.00
255.00	275.00
215.00	235.00
215.00	235.00
225.00	245.00
195.00	215.00
215.00	235.00
225.00	245.00
225.00	245.00
225.00	245.00
245.00	265.00
215.00	
235.00	255.00
165.00	
175.00	195.00





CHIZU MAKI

APPETIZER

- | | | |
|---|---|--------|
|  | GYOZA
(Hand made pork dumplings) | 88.00 |
|  | CHIZU MAKI
(Stuffed cheese beef roll) | 98.00 |
|  | SHIITAKE EBI
(Stuffed Japanese mushroom with special sauce) | 118.00 |
| | AGEDASHI TOFU
(Japanese beancurd in special sauce) | 68.00 |

SOUP

- | | |
|--|-------|
| MISO SOUP
(Japanese beancurd, seaweed, miso) | 35.00 |
| PRAWN CLEAR SOUP
(Prawn, leek) | 60.00 |
| TAMAGO SOUP
(Egg drop soup) | 25.00 |



SHIITAKE EBI



FUTOMAKI

SPECIAL DISH



CHASHU

(Special ajisen bbq pork)

125.00

ENOKI BACON

(Golden mushroom wrapped with bacon)

165.00



ENOKI MAKI

(Golden mushroom wrapped with sliced beef)

175.00



KAKUNI

(Stew pork)

155.00



SPICY TOFU

(Fried tofu with pork, shiitake mushroom & kuchay in special ajisen spicy sauce)

105.00

SUKIYAKI

(Sliced beef, tofu, vegetable and raw egg in sweet sukiyaki sauce)

265.00

YASAI ITAME

(Stir fried assort vegetable)

95.00

MOYASHI ITAME

(Stir fried bean sprout)

65.00

ZARU SOBA

(Buckwheat noodle in special cold noodle sauce)

145.00



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BEEF TEPPANYAKI

● All prices inclusive of VAT and subject to service charge.



chef recommendation

DONBOURI (RICE TOPPING)

BEEF TERIYAKI DON 155.00

(Sliced beef & bean sprout in teriyaki sauce)

PORK TERIYAKI DON 135.00

(Sliced pork & bean sprout in teriyaki sauce)

CHICKEN TERIYAKI DON 145.00

(Grilled chicken in teriyaki sauce)



GYUDON 185.00

(Sliced beef with shiitake mushroom, leek & raw egg yolk)

KAKUNI DON 155.00

(Stewed pork, bean sprout and half egg)

KATSUDON 155.00

(Breaded porkchop with leek, shitake mushroom & egg)

OYAKODON 145.00

(Chicken with leek, shitake mushroom & egg)

SHOGAYAKI DON 145.00

(Sliced pork with special sauce)

TENDON 185.00

(2 pcs. shrimp tempura & vegetable tempura)

UNAGI DON 265.00

(Fresh water eel)

YAKINIKU DON 175.00

(Sliced beef in Japanese bbq sauce)

BIFU KAREE 195.00

(Sliced beef in curry sauce)

TONKATSU KAREE RICE 175.00

(Breaded porkchop in curry sauce)



TORIKATSU KAREE RICE 175.00

(Breaded boneless chicken in curry sauce)

SUKIYAKI DON 175.00

(Sukiyaki beef)



KATSUDON



TONKATSU KAREE RICE



SHOGAYAKI DON



BIFU KAREE

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SEAFOOD SALAD


SARADA

KANI SARADA 98.00
(crabstick salad)

 KON SARADA 98.00
(crabstick, corn, fish roe)

KANI SARADA MAKI 118.00
(crabstick salad seaweed roll)

GREEN SALAD 145.00
(season green
with special Japanese dressing)


 SEAFOOD SALAD 295.00
(breaded prawn, breaded squid,
crabstick & season green
with special Japanese dressing)

CHICKEN TERIYAKI SALAD 185.00
(chicken teriyaki strip with season
green and special salad dressing)

GYUNIKU SALAD 195.00
(beef teriyaki salad
in special salad dressing)

RICE

GOHAN 35.00
(White Rice)

 CHAHAN 95.00
(special ajisen fried rice)

CHAHAN 145.00
(good for two)

GYUDON

ALA CARTE



TORIKATSU



**SPICY
TOFU**



**FRIED
EBI MAKI**



**FURAI
FISH FILLET**



YASAI ITAME

TERIYAKI



CHICKEN
(Grilled chicken)

105.00



GINDARA
(Imported Japanes black cod)

335.00

SALMON
(Norwegian salmon)

225.00

UNAGI
(Fresh water eel)

195.00

BEEF
(Sliced beef & bean sprout)

135.00

PORK
(Sliced pork & bean sprout)

135.00

FISH FILLET

135.00

TEPPANYAKI

IKA
(Squid)

175.00

PORK

155.00



BEEF STEAK
(Imported beef steak)

295.00

SALMON

225.00

CHICKEN

155.00

AGEMONO (deep fry)

VEGETABLES TEMPURA

125.00

EBI TEMPURA
(4 pcs battered shrimp)

185.00

KANI TEMPURA
(5 pcs batter crabstick)

125.00

SOFT SHELL CRAB TEMPURA
(1 piece)

115.00

TEMPURA NO MORIWASE
(Mixed tempura)

175.00



FRY EBI MAKI
(Deep fried seaweed roll stuffed with prawn,
ham and vegetable)

135.00

EBI FRY
(4 pcs breaded shrimp)

185.00

FURAI FISH FILLET
(Breaded fish fillet)

135.00

NIGIRI SUSHI

TWO PIECES OF HAND PRESSED SUSHI

MAGURO 86.00
(Tuna)

SAKE 95.00
(Salmon)

TAMAGO 45.00
(Egg)

UNI 125.00
(Sea urchin)

UNAGI 105.00
(Fresh water eel)

SABA 105.00
(Macarel)

KANI 65.00
(Crabstick)

EBIKKO 95.00
(Fish roe)

SUSHI NO MORIWASE 195.00
(Salmon,tuna,kani,tamago,ebi)

 CHIRASHI ZUSHI 295.00
(Assorted raw seafood on sushi rice)

MAKI

KANI (Crabstick) 85.00

EBI 105.00
(Fresh water prawn)

MAGURO 95.00
(Tuna)

SAKE 155.00
(Salmon)

TAMAGO 65.00
(Egg)

UNAGI 143.00
(Fresh water eel)

SPICY TUNA MAKI 115.00

 CALIFORNIA 155.00
(Kani, mango, cucumber, fish roe)

FUTOMAKI 185.00
(Kani, egg, takwan, oburo)

SASHIMI

RAW FRESH SEAFOOD

MAGURO (Tuna) 165.00


SAKE (Salmon) 200.00

TAMAGO (Egg) 75.00

UNI (Sea urchin) 185.00

KANI (Crabstick) 115.00

SABA (Macarel) 215.00

 SPICY TUNA 175.00

UME (3 kinds) 170.00

TAKE (5 kinds) 335.00



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DESSERTS



BANANA TEMPURA
(batter banana top with ice cream
and special syrup)

85.00

ICE CREAM (Single Scoop)

30.00

Vanilla
Chocolate
Strawberry
Mango
Avocado
Green Tea

COFFEE FRAPP

(ice coffee topped with coffee jelly
& whipped cream)

105.00



AZUKI MOCHI ICE CREAM
(Japanese red bean, mochi
& ice cream)

95.00

CHILLED TAHO

28.00



BANANA TEMPURA



BEVERAGES

SODA (Coke, Coke Lite, Sprite Lite, Royal Tru Orange, Root Beer)	42.00
ICE TEA (Bottomless no sharing)	55.00
BOTTLE WATER	35.00
SMB BEER (Pilsen/ Light)	55.00
IMPORTED JAPANESE BEER	
ASAHI	95.00
KIRIN	95.00
DALANDAN JUICE	65.00
CALAMANSI JUICE	45.00
FRESH FRUIT SHAKE (Seasonal)	95.00
MILK SHAKE (Mango, Strawberry, Chocolate, Vanilla & other special flavor)	85.00
ROOT BEER FLOAT	75.00
UCC COFFEE	85.00



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Originating from KUMAMOTO Japan, AJISEN RAMEN is famous for its white broth, made by simmering different kinds of bones and fishes for many hours. AJISEN RAMEN has been called the "King Of White Broth." Tonkotsu soup is rich in collagen, a protein which is good for the skin. AJISEN's emphasis on simple and hygienic preparation, bring out very tasty and healthy noodles.

First opened in 1968, AJISEN RAMEN now has over 400 chain of restaurants worldwide. With restaurants in Singapore, Indonesia, Thailand, the Philippines, Australia, Hong Kong, China, USA, Canada and throughout Japan. AJISEN RAMEN is the largest ramen shop chain in Japan today.

AJISEN serves TONKOTSU broth with extensive garnishing in its ramen line-ups. The ingredients in the preparation of AJISEN RAMEN soup are import from Japan. Briefly and lightly cooked, ramen noodles remain springy and smooth to the taste.

