

# HAPPY



**HAPPY**  
• RAMEN •  
ハッピーラーメン

## ENTRÉE

<b>GARLIC CHILLI EDAMAME</b>	\$8
<b>GYOZA 5PCS</b>	\$8
<b>CHICKEN KARAAGE (5 PCS)</b>	\$8
<b>TAKO KARAAGE</b>	\$8
<b>TAKOYAKI 6PCS</b>	\$8
<b>SHIO CABBAGE</b>	\$8
<b>KOMBU CUCUMBER</b>	\$8
<b>GOMA CAULIFLOWER</b>	\$8

## RICE DISHES

<b>MINI CHASHU DON</b>	\$8
Diced Pork Chashu, Negi (Spring Onion), Soy Sauce Glaze, Rice	
<b>MINI CURRY DON</b>	\$8
Japanese Curry, Vegetables, Rice	
<b>MINI KARAAGE DON</b>	\$8
Crispy Chicken Karaage, Negi (Spring Onion), Rice	
<b>MINI KAISEN DON</b>	\$12
Assorted Diced Sashimi, Negi (Spring Onion), Rice	
<b>TAKANA FRIED RICE</b>	\$12
Takana (Pickles), Green Onions, Egg, Sesame Oil, Rice	

みんなで  
食べよう!

## DESSERT

<b>\$5</b>	<b>ICE CREAM</b>	
	Matcha, Black Sesame & Vanilla	
<b>\$8</b>	<b>FRIED TAIYAKI WITH ICE CREAM</b>	<b>\$8</b>
	<b>CINNAMON DONUTS WITH ICE CREAM</b>	
	<b>TOFU CHEESE CAKE</b>	<b>\$8</b>

At Happi Ramen, we want everyone to enjoy our delicious bowls of ramen, so during busy and peak times, we kindly ask that you savour your meal within 45 minutes. This helps us ensure that those eagerly waiting outside get their chance to experience our warm and inviting atmosphere. **WE APPRECIATE YOUR UNDERSTANDING AND LOOK FORWARD TO SERVING YOU!**

# HAPPI



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## RAMEN ラーメン

### TONKOTSU SOUP BASE

Savour the essence of our carefully crafted tonkotsu broth, simmered to perfection over hours to develop a harmonious blend of rich and creamy goodness. Each spoonful delivers a robust umami taste that lingers delightfully, while its silky-smooth texture offers a comforting embrace to your senses. The depth of flavour in this broth, paired with its luxurious consistency, transforms every bowl into a soul-soothing experience, bringing you the true taste of Japanese tradition.

#### HAPPI RAMEN - KYUSHU TONKOTSU - SIGNATURE

Pork Chashu, Soft Boiled Egg, Negi (Spring Onion), Goma (Sesame Seeds), Kikurage (Black Fungi - Mushroom) & Special House made Happi Chilli Paste

Extra Noodles (Served on the side) | \$3

\$15

#### BLACK GARLIC TONKOTSU

Pork Chashu, SoftBoiled Egg, Negi (Spring Onion), Goma (Sesame Seeds), Kikurage (Black Fungi - Mushroom), Black Garlic Sauce, Garlic Chips & Special House made Happi Chilli Paste

Extra Noodles (Served on the side) | \$3

\$17

#### YOKOHAMA EAK

Pork Chashu, Soft Boiled Egg, Menma (Bamboo Shoot) Negi (Spring Onion), Nori, Boiled Spinach, Diced Onion

Extra Noodles (Served on the side) | \$3

\$18

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## RAMEN ラーメン

### CHICKEN SOUP BASE

After seven hours of gentle simmering, our golden chicken broth achieves a remarkable depth and richness that stands out. Each sip uncovers a delicate umami that subtly infuses the broth, crafting a harmonious and flavour-packed base for our ramen. The result is a fragrant, refined broth that elevates every ingredient, turning your meal into a memorable culinary experience to relish.

#### TOKYO SOY RAMEN

Pork Chashu, Soft Boiled Egg, Menma (Bamboo Shoot), Negi (Spring Onion), Goma (Sesame Seeds) & Nori

Extra Noodles (Served on the side) | \$3

\$17

#### YUZU SHIO RAMEN

Chicken Chashu, Soft Boiled Egg, Menma (Bamboo Shoot), Negi (Spring Onion), Coriander & Ginger Shallot Sauce

Extra Noodles (Served on the side) | \$3

\$18

#### SHIO BUTTER CORN RAMEN

Pork Chashu, Soft Boiled Egg, Menma (Bamboo Shoot), Negi (Spring Onion), Butter, Corn & Leek

Extra Noodles (Served on the side) | \$3

\$20

#### SPICY SAPPORO MISO BUTTER RAMEN

Pork Chashu, Soft Boiled Egg, Menma (Bamboo Shoot), Leek, Corn, Kikurage (Black Fungi - Mushroom) & Spicy Butter

Extra Noodles (Served on the side) | \$3

\$20

# HAPPY RAMEN ラーメン

## VEGETABLE SOUP BASE

Our Vegetable Soup Base is a delicate and flavourful broth made from a blend of fresh vegetables, slow-simmered to bring out their natural sweetness and umami.

A touch of truffle oil adds an extra layer of richness to the broth, making it a perfect choice for vegetarians.

### TRUFFLE VEGE SOY RAMEN

Agedashi Tofu, Corn, Negi (Spring Onion), Kikurage (Black Fungi - Mushroom), Kale, Truffle Oil, Soft Boiled Egg & Menma (Bamboo Shoot)

Extra Noodles (Served on the side) | \$3

\$19

## TSUKEMEN

Tsukemen is a style of ramen where the noodles and broth are served separately, allowing you to dip the noodles into the concentrated broth. Our Bonito Tonkotsu

Tsukemen features a rich tonkotsu broth enhanced with the smoky depth of bonito powder, making for a truly indulgent experience.

### BONITO TONKOTSU TSUKEMEN

Pork Chashu, Soft Boiled Egg, Menma (Bamboo Shoot), Nori, Kikurage (Black Fungi - Mushroom), Spinach, Bonito Powder

Extra Large Noodles | \$4

\$23

#### ADD ON

Pork Cha Shu	\$4	Nori	\$2
Chicken Cha Shu	\$4	Green Shallot	\$2
Agedashi Tofu	\$4	Leek	\$2
Kikurage (Black Fungi Mushroom)	\$2	Corn	\$2
Menma (Bamboo Shoot)	\$2	Takana Pickles	\$2
Ramen Egg	\$3	Garlic Chips	\$3
		Parmesan Cheese	\$3

