



# TANPOPO

Japanese Traditional Noodles Specialist

Auckland  
CBD

Phone. 09 308 9705

Open 7 Days



**Our Branch**

Glenfield

6/407 Glenfield Rd, Ph. 09 869 4344

Howick

Unit H 491 Pakuranga Rd, Highland Park Ph. 09 533 6500

# TONKOTSU SHOYU RAMEN

Pork Soup with Soy Sauce

猪骨酱油汤底 / 돈코츠 쇼유 (간장)

**Basic**

Ramen noodles in pork broth  
soy sauce based soup



**T-2 Tonkotsu Shoyu Chashu Ramen \$16**

とんこつ醤油チャーシューらーめん

猪骨酱油叉烧拉面 / 돈코츠 간장 차슈 라멘

Basic

+

BBQ Pork



**T-1 Tonkotsu Shoyu Ramen \$13**

とんこつ醤油らーめん

猪骨酱油拉麵 / 돈코츠 간장 라멘



**T-3 Tonkotsu Shoyu Negi Ramen \$16**

とんこつ醤油ネギらーめん

猪骨酱油葱丝拉面 / 돈코츠 간장 파 라멘

Basic

+

Spring Onion



**T-4 Tonkotsu Shoyu Negi Chashu Ramen \$19**

とんこつ醤油ネギチャーシューらーめん

猪骨酱油葱丝叉烧拉面 / 돈코츠 간장 파 차슈 라멘

Basic

+

BBQ Pork

+

Spring Onion

# VEGETARIAN RAMEN

Miso or Soy Sauce

味噌或酱油汤底 / 미소 or 쇼유 (간장)

**V-1**

**Michio Miso Ramen \$15**

미치오味噌らーめん

素食味噌拉面 / 채식 미소 라멘

**V-2**

**Michio Shoyu Ramen \$15**

미치오醤油らーめん

素食酱油拉面 / 채식 간장 라멘



Bamboo Shoots and  
Dried Seaweed,  
Bean Sprouts



We can make any  
Ramen Spicy!

所有拉面可以做成辣味 / 免费  
맵기 조절 가능

**Free**



**Kaedama 替え玉 \$3**  
Noodle Refill, Extra Noodle  
再续面 / 면 추가



**Oomori 大盛り \$4**  
Large Portion (1.5 times Serving Bowl)  
大份 / 곱배기



# TONKOTSU SHIO RAMEN

Pork Soup with Original Flavour

盐味 (原味) 猪骨汤底 / 돈코츠 소금 (오리지날)

**Basic**  
Ramen noodles in pork  
broth original soup

**S-1 Tanpopo Ramen \$16**  
Special Creamy Pork Base Soup  
タンポポラーメン  
蒲公英拉面 / 탄포포 라멘

**S-2 Tanpopo Chashu Ramen \$19**  
Special Creamy Pork Base Soup  
タンポポチャーシューラーメン  
蒲公英叉烧拉面 / 탄포포 차슈 라멘

Basic + BBQ Pork

**Basic**  
Ramen noodles in pork  
broth original soup

**S-3 Shio Tonkotsu Ramen \$13**  
塩とんこつラーメン  
盐味猪骨拉面 / 소금 돈코츠 라멘

**S-4 Shio Tonkotsu Chashu Ramen \$16**  
塩とんこつチャーシューラーメン  
盐味猪骨叉烧拉面 / 소금 돈코츠 차슈 라멘

Basic + BBQ Pork

**S-5 Shio Tonkotsu Negi Chashu Ramen \$19**  
塩とんこつネギチャーシューラーメン  
盐味猪骨葱丝叉烧拉面 / 소금 돈코츠 파 차슈 라멘

Basic + BBQ Pork + Spring Onion

**S-6 Cheese Ramen \$16**  
チーズラーメン  
起司拉面 / 치즈 라멘

Basic + Cheese

**S-7 Tan Ramen \$15**  
タンメン  
肉汤拉面 / 소금 돈코츠 야채 차슈 라멘

Lots of  
Veggies

# 豚骨塩

## Extra Toppings

BBQ Pork (Chashu) ~\$3

Corn .....\$1  
Pickled Bamboo Shoots .....\$3  
Spring Onion .....\$3

Butter .....\$0.5  
Dried Seaweed .....\$1  
Pickled Seaweed .....\$2

Boiled Egg .....\$1.5  
Bean Sprouts .....\$1  
Kimchi .....\$2

Seaweed .....\$1  
Cheese .....\$3  
Vege .....\$2



# SHOYU RAMEN

Chicken Soup with Soy Sauce

酱油汤底鸡汤 / 간장 맛의 닭고기 스프

Basic

Ramen noodles in chicken broth soy sauce based soup

Tokyo style

R-2 Chashu Ramen \$16

チャーシューらーめん

叉烧拉面 / 차슈 라멘

Basic

+ BBQ Pork

R-1 Ramen \$13

らーめん  
拉面 / 라멘

醤油

# SHIO RAMEN

Chicken Soup with Original Flavour

盐味(原味) 鸡汤 / 닭고기 스프 & 소금 (오리지날)

Basic

Ramen noodles in chicken broth original soup

Yuzu Special

C-2 Yuzu Shio Ramen \$16

Yuzu is an Asian citrus fruit and adds a lemony flavour and a nice little kick.

ゆず塩らーめん

柚子盐味拉面 / 유자 소금 라멘

Basic

+ Yuzu Flavour

C-1 Shio Ramen \$13

塩らーめん  
盐味拉面 / 소금 라멘

C-3 Kimchi Ramen \$15

김치らーめん  
泡菜拉面 / 김치 라멘

Basic

+ Kimchi

C-4 Shio Butter Corn Ramen \$14.5

塩バターコーンらーめん

盐味黄油玉米拉面 / 소금 버터 콘 라멘

Basic

+ Butter

+ Corn

鶏塩



We can make any Ramen Spicy!

所有拉面可以做成辣味 / 免费  
맵기 조절 가능

Free



Kaedama 替え玉  
Noodle Refill, Extra Noodle  
再续面 / 면 추가

\$3



Oomori 大盛り  
Large Portion (1.5 times Serving Bowl)  
大份 / 곱배기

\$4



# MISO TONKOTSU RAMEN

Pork Soup with Miso Flavour  
味噌猪骨汤 / 미소 돈코츠

## Basic

Ramen noodles in pork broth miso based soup

M-1

### Miso Tonkotsu Ramen \$13

味噌豚骨らーめん  
味噌猪骨拉面 / 미소 돈코츠 라멘

M-2

### Miso Tonkotsu Chashu Ramen \$16

味噌豚骨チャーシューらーめん  
味噌猪骨叉烧拉面 / 미소 돈코츠 차슈 라멘

Basic

+

BBQ Pork

M-3

### Miso Tonkotsu Chashu Negi Ramen \$19

味噌豚骨チャーシューネギらーめん  
味噌猪骨叉烧葱丝拉面 / 미소 돈코츠 차슈 파 라멘

Basic

+

BBQ Pork

+

Spring Onion

# MISO RAMEN

Pork Soup with Miso Flavour  
味噌猪骨汤 / 미소

## Basic

Ramen noodles in pork broth miso based soup

M-4

### Miso Ramen \$16

味噌らーめん  
味噌拉面 / 미소 라멘

Lots of Veggies

Lots of Veggies

M-5

### Miso Chashu Ramen \$19

味噌チャーシューらーめん  
味噌叉烧拉面 / 미소 차슈 라멘

Basic

+

BBQ Pork

Special

TS-1

### Tsuke Ramen \$16

Choose 1 Flavour from

Soy Sauce

Miso

Shio (Original)

つけめん

蘸面 / 차가운 면을 따뜻한 국물에 적셔먹는 라멘

## Extra Toppings

BBQ Pork (Chashu) ~ \$3

Corn ..... \$1  
Pickled Bamboo Shoots ..... \$3  
Spring Onion ..... \$3

Butter ..... \$0.5  
Dried Seaweed ..... \$1  
Pickled Seaweed ..... \$2

Boiled Egg ..... \$1.5  
Bean Sprouts ..... \$1  
Kimchi ..... \$2

Seaweed ..... \$1  
Cheese ..... \$3  
Vege ..... \$2



# OTHERS/SIDES



**O-2 Fried Rice Regular Size \$15**

チャーハン  
炒饭 / 볶음밥



**O-1 Gyoza 6 piece \$7**  
**Pan Fried Pork Dumplings**

餃子  
猪肉饺子 / 교자



**O-3 Fried Rice Half Size \$8**

半チャーハン  
炒饭 (小) / 볶음밥 (소)



**O-4 Fried Noodles \$15**

やしそば  
炒面 / 야끼소바



**O-5 Green Soy Beans \$6**

枝豆  
毛豆 / 枝豆 강남콩



**O-6 BBQ Pork and Spring Onion \$7**

ネギチャーシュー  
秘制叉烧和大葱 (丝) / 바베큐차슈 네기 (파)



**O-7 Kimchi \$6**

キムチ  
泡菜 / 김치



**O-8 Pickled Seaweed \$6**

味付けめかぶ昆布  
凉拌海带丝 / 미역초무침



**O-9 Spicy Pickled Bamboo Shoots \$7**

ピリ辛メンマ  
辣味腌竹笋 / 죽순



**O-10 Miso Soup \$4**

みそ汁  
酱汤 / 미소 스프



**O-11 Rice \$3**

ごはん  
米饭 / 밥

# DRINK



## Beer

Lion Red ライオンレッド	\$6
Heineken ハイネケン	\$6
Heineken Light ハイネケンライト	\$6
Asahi (Japanese) アサヒ	\$7
Kirin (Japanese) キリン	\$7
Orion (Japanese) オリオン	\$8
Premium Malts プレミアムモルツ	\$8

## Sake

Hot Sake 熱燗	Large \$14 / Small \$10
Cold Sake 酒	Bottle \$14

## Wine

White 白ワイン	Glass \$6
Red 赤ワイン	Glass \$6
BYOW お持ち込み	Per Bottle \$4
Plum Wine 梅酒	\$6

## Chu-Hi Japanese Style Fruit Cocktail Drink

Peach ピーチ	\$6
Grape 巨峰	\$6

## Soft Drink

Coca-Cola コカ・コーラ	\$3
Coca-Cola zero コカ・コーラ ゼロ	\$3
Lemonade レモネイド	\$3
Calpico カルピス	\$3
Hot Jasmine Tea (POT) ホットジャスミンティー	\$2
Cold Green Tea (530ml Bottle) コールドグリーンティー	\$3
Ramune ラムネ	\$6

# 飲物

# What is Ramen?

Chinese in origin, this noodle, made from wheat flour, water and salt, is eaten in a chicken or pork-based stock, and topped with a sliver of pork and chopped spring onions.

They are the Japanese businessman's favourite prophylactic against a hangover. Walk down the street in any Japanese city, and you are likely to see the ubiquitous red street side tents serving ramen to guys, not just in their cups, but probably well staring into the bottom of them. Some of the more popular versions are:



## Shoyu ramen

The broth for this has a shoyu-sauce base. It is a thin, and relatively transparent dark soup. This form of ramen is most popular, and common, in the Kanto region of Japan; Japanese people traditionally divide their country into two halves: Kanto (east) and Kansai (west), as opposed to north and south). Often some basic differences of taste in food can correspond to these two regions.

## Miso ramen

This regional style of ramen first gained popularity as recently as 1965 – in Sapporo, the capital of Hokkaido, the northernmost of Japan's four main islands. This is not miso soup; rather, it is miso (fermented bean paste) dissolved in a broth of dashi (Japanese stock). Since Hokkaido is also the center of Japan's dairying industry, this ramen is often topped with a pat of butter – and sweet corn, too.

## Tonkotsu ramen

A speciality of Kyushu. The name tonkotsu is derived from ton (pork) and kotsu (bone). The broth is made from boiling crushed pork bones for several hours. This colours and thickens the broth, and gives it a richness greater than the two other styles of ramen. Similar to the Chinese soup baitang. (The Kansai region's food tastes are more clearly influenced by the Asian mainland, than the Kanto region's are).

Text by Auckland Selected Japanese Restaurant Guide  
[www.japaneserestaurants.co.nz](http://www.japaneserestaurants.co.nz)

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