

Elandsgracht

all menu items are subject to change



FOU FOW RAMEN

SINO JAPANESE CUISINE

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MONDAY CLOSED

LUNCH : 12:00-15:00

DINNER : 17:00-21:00

Shio Ramen, (no pork)

Noodles in chickenbroth (Contains a little bit fish broth,

Basic 11,00

(topped with chicken cha siu, spinach, spring onions)

Classic 13,00

(topped with chicken cha siu, spinach, spring onions, half egg, bean sprouts, kombu)

Classic Large 15,00

(topped with extra chicken cha siu, spinach, spring onions, 2 half eggs, bean sprouts, kombu)

Tori Lemon Ginger

Noodles in chickenbroth (contains fish) topped with spinach, spring onions, bean sprouts, chicken chasiu, lemon and ginger 12,00

Tonkotsu Ramen

Noodles in porkbroth

Basic 11,00

(topped with pork cha siu, spinach, spring onions)

Classic 13,00

(topped with pork cha siu, spinach, spring onions, half egg, bean sprouts, kombu)

Classic Large 15,00

(topped with extra pork cha siu, spinach, spring onions, 2 half eggs, bean sprouts, kombu)

Vegetarian Shoyu Ramen (let us know if you're vegan)

Noodles in vegetarian shoyu broth

Basic 11,00

(topped with shiitake, spinach, spring onions)

Classic 13,00

(topped with shiitake, spinach, spring onions, half egg, bean sprouts, kombu)

Classic Large 15,00

(topped with extra shiitake, spinach, spring onions, 2 half eggs, bean sprouts, kombu)

Miso Ramen

Noodles in chicken and pork broth with miso contains sesame paste

Basic 12,00

(topped with pork cha siu, spinach, spring onions)

Classic 14,00

(topped with pork cha siu, spinach, spring onions, half egg, bean sprouts, corn)

Classic Large 15,50

(topped with extra pork cha siu, spinach, spring onions, 2 half eggs, bean sprouts, corn)

Tan Tan Men 🌶️

Noodles in chicken and pork broth with Sechuan peppers, contains sesame paste

Classic 14,00

(topped with pork cha siu, minced pork, spinach, spring onions, half egg, bean sprouts)

Classic Large 16,00

(topped with extra pork cha siu, minced pork, spinach, spring onions, 2 half eggs, bean sprouts)

Extra Toppings

Cha Siu 2 slices	2,-
Half Egg	1,-
Corn	1,-
Kombu (kelp seaweed)	1,-
Shiitake	1,-
Extra noodle	1,50

Side Dishes

Home made Gyoza	6,50
4 pan fried pork & vegetable dumplings	
Home made vegetarian Gyoza	6,50
4 pan fried tofu & vegetable dumplings	
Home made Sui Gyoza	6,50
4 boiled pork & vegetable dumplings	
Home made Sui vegetarian Gyoza	6,50
4 boiled tofu & vegetable dumplings	
Deepfried chicken Gyoza	6,-
5 deepfried dumplings	
Edamame	3,50
soy beans	
Tebasaki	5,50
Crispy chicken wings	
Miso salmon	6,-
Grilled salmon marinated in miso	
Home made Kimchi	5,-
Spicy pickled napa cabbage (contains dried fish)	
Nasu Dengaku	6,-
Miso glazed eggplant	
Rayu Tofu	4,-
Silk tofu with mild homemade chili sauce	
Goma ae	5,-
Spinach in sesame dressing	

Soft Drinks

Spa Blauw/Rood	2,50
Cola, Cola Light, Apple Juice	2,50
Ice Tea (lipton)	2,50
Neko Jusu (orange-ginger or rose-hibiscus)	3,50
Japanese Iced green Tea (sweet)	3,50
Japanese Iced green Tea (no sugar)	3,50
Oolong Ice Tea (no sugar)	3,50
Calpis	3,-
Ramune (Japanese soda pop)	3,50

Alcohol

Heineken	3,-
Asahi or Sapporo	3,50
Iki beer (yuzu)	4,50
Sake 15cl warm	5,-
Cold Sake	4,-
Japanese plum wine (umeshu)	4,-
Red or white wine	3,50

Warm drinks

Tea, Coffee, Espresso	2,-
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