

We would like to inform you that 90% of what you will eat with us is made by us. From the smallest side dish, the salad dressing, to every ingredient we use in our ramen. A large part of our food is made with products supplied from the local S'Olivar market next door. Here we find high-quality ingredients that support the local economy and small businesses on the island. Everything else is directly imported from Japan. Our fresh noodles, which we unfortunately cannot yet produce ourselves, are produced by one of the best and best-known noodle manufacturers in the world, based in Hawaii.

At Ramen Otaku, we pride ourselves on serving our dishes with authentic homemade broth made without the use of concentrate bases. All of our soups require many hours of dedication to prepare, long cooking times and, above all, real love for this delicious dish

AMUSE BOUCHE

Tasty little bites to start your experience at Ramen Otaku. Try it!

TAMAGO ONSEN	3,00
Traditional Japanese egg cooked at low temperature in a light dashi broth with katsuobushi	
OUR HOMEMADE KIMCHI (Vegan)	5,90
Fermented Chinese cabbage, daikon, apples and carrots	

APPETIZERS

STEAMED EDAMAME BEANS (Vegan)	6,90
With negi oil, roasted garlic and shichimi togarashi	
WAKAME SALAD (Vegan)	7,50
With wasabi and yuzu dressing	
INGEN GOMA-AE (Vegan)	8,50
Steamed green snake beans with roasted sesame dressing	
KAKIAGE (Vegan/ 2 pieces)	7,90
Mixed vegetable tempura beignets with tentsuyu sauce and sea salt	
SHIME SABA	9,90
Marinated mackerel, garnished with wasabi pearls, amazu yuzu daikon, chives and chili threads	
OUR FAMOUS CHASHU CROQUETTES (4 pieces)	7,90
Marinated pork served with Japanese kewpie mayonnaise and sansho pepper	
CHICKEN KARAAGE (4 pieces)	8,90
Japanese fried chicken with homemade ra-yu mayo	
HARUMAKI (5 pieces)	7,90
Crispy Japanese pork and vegetable rolls served with Nuoc Cham sauce	
HOMEMADE GYOZAS OF PORK (5 pieces)	7,90
With meat from local pigs mixed with young leeks and cabbage	
HOMEMADE GYOZAS OF PRAWN (5 pieces)	8,90
With fresh black tiger prawns mixed with cabbage and homemade ra-yu	
HOMEMADE VEGAN GYOZAS (5 pieces)	7,90
With shiitake and smoked tofu	

Explanations

Chashu:	Slices of previously marinated, slow cooked pork or chicken
Narutomaki:	Slices of pressed fish dough, with a spiral pattern
Sous Vide:	Cooked at a constant low and slow temperature
Miso:	Soy fermented with koji mushroom
Katsuobushi:	Thin slices of smoked dried tuna
Kimchi:	Spicy, fermented cabbage
Nitamago:	Marinated, soft-boiled egg
Menma:	Marinated bamboo
Wakame:	Edible seaweed
Nori:	Dried Seaweed
Shoyu:	Soy Sauce
Shio:	Salt



All gyozas are served with ponzu sauce and all of our starters are 100% homemade and prepared fresh daily.

RAMEN

All our ramen are served in handcrafted bowls made from typical Mallorcan clay. All ramen soups, except vegetarian and vegan, are served with chashu, narutomaki and nitamago egg. All ramen contain spring onions, nori, menma and corn.

HAKATA STYLE DOUBLE BROTH RAMEN 14,90
With homemade red and white miso tare
Creamy chicken and pork broth simmered for 18 hours seasoned with homemade ma-yu oil (black garlic oil). Try it with a slice of butter and/or roasted garlic chips!

HAKATA STYLE SPICY DOUBLE BROTH RAMEN 15,50
With homemade red and white miso tare
Creamy chicken and pork broth simmered for 18 hours, seasoned with homemade Ra-yu oil (spicy chilli oil) and served with homemade kimchi. Also try it with a slice of butter and/or roasted garlic chips!

ASSARI STIL CHIN TAN RAMEN 14,90
With homemade shoyu or shio tare
Clear broth made from pork and chicken, slow cooked for 12 hours, seasoned with homemade negi (leek oil) and served with leek chips

PAI TAN STYLE CHICKEN RAMEN 14,90
With homemade miso, shoyu or shio tare
Creamy chicken broth, simmered for 18 hours, seasoned with homemade chi-yu (chicken oil) and sesame seeds, served with glazed chicken roll. If you choose it with miso tare, try it with a slice of butter and/or roasted garlic chips!

CLASSIC TONKOTSU RAMEN 15,90
With homemade tonkotsu tare (with flambéed sake, garlic and katsuobushi)
Creamy pork bone broth simmered for 72 hours, flavored with homemade ma-yu (burnt garlic oil), served with beni shoga ginger.

SPICY RED TONKOTSU RAMEN 16,50
With homemade tonkotsu tare (with flambéed sake, garlic and katsuobushi)
Creamy pork bone broth simmered for 72 hours, seasoned with Ra-yu (spicy chilli oil) and served with Kara Miso, Beni Shoga ginger and homemade kimchi.

TAN TAN MEN RAMEN 16,50
With homemade white miso and peanut tare
Thick chicken broth with soy milk, simmered for 18 hours, seasoned with Ra-yu oil, served with spicy minced pork, bok choy and mu-err mushrooms

VEGAN RAMEN 14,90
With homemade red and white miso tare
Creamy broth made from dried tomatoes and shiitake mushrooms served with zucchini, tomato paste, menma, edamame, nori, seasoned with homemade negi oil (leek oil). If you're vegetarian, try it with a slice of butter!

SPICY RED VEGAN RAMEN 15,90
With homemade red and white miso tare
Creamy broth made from dried tomatoes and shiitake mushrooms served with zucchini, kara miso, tomato paste, menma, edamame, nori, fermented kimchi, seasoned with homemade ra-yu (aromatic chili oil). If you're vegetarian, try it with a slice of butter!

ALL KIDS RAMEN 9,90

Extras

Nitamago, whole marinated soft Egg Chashu	2,00
Sous vide, cooked pork	2,90
Sous vide cooked marinated chicken breast	2,90
Wakame Algae	1,50
Homemade kimchi	2,00
Peeled edamame	1,00
Sweet corn	1,00
2 nori sheets	1,00
Butter	1,00
Roasted Garlic Chips	1,00
Kara Miso, spicy bean paste	1,00
Mu-Err Mushrooms	1,00
Pickled Beni Shoga ginger	1,00
Kaedama, extra portion of noodles	2,50
Gluten-free noodles from Japan	2,90
Additional portion of broth	4,50

RAMEN WITHOUT SOUP

DAN DAN NUDELN 15,90
Our special noodles, cooked to perfection
Blended with a creamy base of chicken, chili and peanuts, accompanied by spicy ground pork, mu-err mushrooms and bok choy

MAZEMEN RAMEN 15,90
Choose garlic oil or chili oil base
With all the traditional toppings (see above) served with a delicious Onsen Tamago egg (Also available vegetarian on request)

On the table you will find garlic puree, shichimi togarashi and sesame seeds to add to your soup if you wish.

Please inform the staff if after tasting you think the broth is a little salty or if you would like to add salt. Everyone has own taste preferences and we happy to adjust to yours!

IN CASE OF ALLERGIES OR INTOLERANCES, PLEASE INFORM OUR STAFF IN ADVANCE.



DRINKS 飲み物

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The new, trendy and refreshing Japanese drink

SAMURAI CHU-HI 5.0% (0.33)

without sugar

4.90

JAPANESE PREMIUM BEERS

ASAHI SUPER DRY	0,33L 3,50
KIRIN ICHIBAN	3,50
SAPPORO	3,50
KIRIN ICHIBAN ALCOHOL-FREE	3,50
ESTRELLA DAMM GLUTEN FREE	3,50

CRAFT BEERS (Limited Edition)

NEST WHITE ALE 5,5% Wheat beer	0,33L 5,90
NEST SEASON FROM JAPAN 5.0% Sake based	5,90
DAIDAI ALE 6,0% With mandarin	6,50
NEST RED RICE ALE 7,0% Rice based	6,90
NEST REAL GINGER ALE 8,0%	7,00

SAKE

	125ml	250ml
HOUSE SAKE SHOGUN	4,90	9,50
DAISHICHI	7,90	14,50
SHICHIDA	8,50	14,90
ZAKU	10,90	19,90
HANA AWAKA Flavored with yuzu - Sparkling Sake		9.90

WINE & CAVA

	Glass	Bottle
WHITE	4,50	19,00
RED	4,50	19,00
BLUE	4,50	19,00
CAVA		19,90

SOFT DRINKS

STILL OR SPARKLING WATER KMO (0,5L)	2,90
HOMEMADE LEMONADE WITH MINT (0,5L)	3,50
HOMEMADE COLD TEA (0,4L) Homemade cold sweet green or black tea	3,50
JAPANESE ORANGE OR GRAPE SODA (0,25L)	3,90
UNSWEETENED COLD JASMIN TEA (0,33L)	3,90
UNSWEETENED COLD GREEN OICHI TEA (0,33L)	3,90
MARBLE RAMUNE (0,25L) Japanese premium lemonade	3,70
COCA COLA, FANTA, SPRITE, COKE ZERO (0,33L)	3,50
AQUARIUS, NESTEA (0,33L)	3,50

HOT DRINKS

TEA & COFFEE SELECTION

Ask our staff about our tea selection today

If you need more information or have other questions, please do not hesitate to contact us.

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