

# ラーメン狂



## broth

## ramen

## ★ special ★



**CHINTAN**  
LIGHT CLEAR  
CHICKEN BROTH

### TRUFFLE SHOYU 56 zł

thin hakata noodles  
TARE: soy sauces  
chashu, grilled beef,  
black truffle powder,  
chicken oil

### BEEF SHOYU 64 zł

thin hakata noodles  
TARE: soy sauces  
beef tenderloin in koji,  
beef lard - negi, lemon onion,  
house-made yuzu kosho, turnip

### TANTANMEN 48 zł 🌶️

thin hakata noodles  
TARE: grounded sesame paste  
and miso  
ground pork, sichuan peppercorn,  
turnip, rayu oil



**PAITAN**  
CREAMY CHICKEN  
BROTH

### YUZU PAITAN 57 zł

thin hakata noodles  
TARE: salt and yuzu  
sweet grilled beef with sesame,  
lemon onion, carrot chips

### EBI KOSHO 58 zł 🌶️

thin hakata noodles  
TARE: soy sauces  
shrimps in panko, shrimp powder,  
lemon onion, lemon oil,  
sichuan peppercorn oil

### PISTACHIO 59 zł

thin hakata noodles  
cream of grounded pistachios,  
TARE: soy sauces  
chicken karaage, sansho pepper,  
lemon onion



**TONKOTSU**  
CREAMY  
PORK BROTH

### ICHIRAN STYLE 49 zł 🌶️

thin hakata noodles  
TARE: salt and katsuobushi  
chashu, beef lard - negi,  
spicy togarashi pepper paste,  
menma, spring onion

### HABANERO-MISO 48 zł 🌶️🌶️

chuka soba noodles,  
TARE: with browned butter, miso  
and Marmite  
caramelized chashu, chicken oil,  
fermented hot pepper sauce

### EBI-KOTSU 62 zł 🌶️

chuka soba noodles,  
TARE: curry and coconut milk  
shrimp popcorn, pak choy, menma,  
lemon onion, scallion oil



**VEGAN**  
LIGHT VEGETABLE  
BROTH

### VEGAN SHIO 43 zł

chuka soba noodles,  
TARE: tomato, vinegar  
and salt dashi  
grilled asparagus,  
roasted tomato in koji

### CARROT-CURRY 45 zł

chuka soba noodles,  
TARE: Japanese curry, salt  
and roasted carrots  
house-made coconut  
and tofu stracciatella

### SHROOM-MEN 48 zł 🌶️

chuka soba noodles,  
TARE: soy sauces  
fried oyster mushrooms in spicy  
truffle paste, shimeji mushrooms, spring  
onion, soy milk, pak choy, lemon onion

## ATOKRANY OUR COCKTAILS



### WHISKEY SOUR 36 zł

Whiskey, citrus, jasmine,  
sencha, peach Calpis



### HOT OR NOT 39 zł

Tequila, habanero, raspberry,  
citrus, hibiscus



### OLD FASHIONED 42 zł

Dark rum, browned butter, miso, apple



### SAKURA SPRITZ 35 zł

Aperitivo, cherry blossom petals,  
yuzu, Choya



### KAFFIR NEGRONI 39 zł

Astēr Gin, kaffir, pandan,  
dry vermouth, white bitter



### MATCHA FLOAT 42 zł

Astēr Gin, white rum, cherry,  
citrus, cocoa butter, matcha



### GIN & TONIC 42 zł

Astēr Gin, Three Cents Tonic

non-alcoholic



### MATCHA FLO%AT 32 zł

Choya 0%, Martini Vibrante,  
cherry, citrus, matcha



### FLOWER SO%UR 32 zł

Choya 0%, yuzu, Martini Floreale,  
sakura, peach Calpis

ASTĒR

## SIDES

### BEEF TATAKI 56 zł

beef tenderloin cured in koji,  
peaches, miso-yuzu sauce,  
crispy potato crunch

### CHASHU FRIES 38 zł

double fried fries, chashu, pickles,  
sweet soy sauce, truffle mayo

### KIMCHI FRIES 44 zł 🌶️

double fried fries, koji-marinated ribeye,  
mayo, house-made kimchi, cheese

### CHICKEN KARAAGE 35 zł

kohlrabi pickles, kewpie mayo,  
house-made yuzu kosho

### WATERMELON TARTARE 36 zł 🌿

koji tomato, black vinegar,  
homemade coconut stracciatella,  
Japanese rice

### TORI BAO 37 zł

chicken karaage,  
pickles, sesame coleslaw,  
steamed bao bun

## DESSERTS



### HŌJICHA SOFT SERVE 26 zł

hōjicha, karmel-miso,  
sesame snaps



### FRENCH TOAST 33 zł

shokupan, matcha cream,  
raspberry granita