

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 49 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 45 zł

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

PINNATSU 52 zł 🌶️

chuka soba noodles,
TARE: miso and peanuts
beyond beef, grilled tomato,
pistachios, rayu oil

SHROOM-MEN 49 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

KIMCHI FRIES 44 zł 🌶️

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

CHASHU FRIES 38 zł

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

CHICKEN KARAAGE 35 zł

fried chicken, kohlrabi pickles,
house-made yuzu kosho,
kewpie mayo

DESSERTS



HŌJICHA SOFT SERVE 26 zł

hōjicha, karmel-miso, sesame snaps



MATCHA CROAFFLE 27 zł

crispy waffled croissant, matcha cream,
raspberry granita, pistachios

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DRINKS

YUZU LEMONADE	16 zł
PASSION FRUIT - GINGER LEMONADE	16 zł
GREEN TEA sakura / jasmine / quince / cactus - pear / tropic	300 ml 14 zł
WATER	750 ml 15 zł
COCA-COLA	250 ml 12 zł
COCA-COLA ZERO	250 ml 12 zł
ALOE	250 ml 16 zł
KOMBUCHA original / matcha / rooibos	330 ml 20 zł

ALCOHOL

ASTĒR

Astēr is our signature craft gin, created from a passion for discovering new flavors, aromas, and horizons. Astēr Gin is a refined recipe, rich in botanicals, and crafted through artisanal production.

ASTĒR GIN DAYBREAK an intense citrus-herbal gin with floral accents	40 ml 30 zł bottle 700 ml 229 zł
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ATO LAGER BEER	330 ml 20 zł
ALCOHOL-FREE BEER ATO HAZY IPA FREE	330 ml 20 zł
ALCOHOL-FREE JAPANESE BEER KIRIN	330 ml 18 zł
JAPANESE BEER KIRIN	300 ml 15 zł 500 ml 20 zł
CHOYA JAPANESE WINE	150 ml 18 zł 500 ml 50 zł
SAKE PREMIUM	100 ml 25 zł

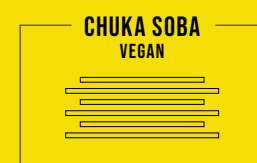
RAMEN

Ramen is a dish full of umami, the pure definition of comfort food and the joy of eating. It consists of five key elements: **tare**, **broth**, **flavored oil**, **toppings**, and above all - **alkaline noodles**. Originating from China, ramen gained its iconic status in Japan, where it developed into hundreds of local styles, each with unique broths, toppings, and character.

NOODLE

Noodles are the heart of every bowl of ramen. There's no good ramen without good noodles - that's why at ATO RAMEN, we make ours from scratch :) **We prepare our noodles daily using Japanese wheat flour and a machine imported straight from Japan.** We carefully select our ingredients and refine our technique to achieve that signature chewiness, rich flavor, and ability to absorb the broth.

We make two types of noodles:



BROTH

Broth - the liquid component of ramen, which, together with tare (the flavor base), acts as the unifying element for all the other components. **Our broths are made through a long cooking process in special pressure pots to extract as much flavor as possible.**

They can be based on various ingredients (vegetable, meat, fish). For example, **TONKOTSU** is a pork-based broth (usually rich and thick).

Broths also vary in their level of clarity. Accordingly, they can be categorized as follows:

CLARITY	
CHINTAN light clear broth	PAITAN creamy broth

OUR CHINTANS AND PAITANS ARE MADE USING CHICKEN CREAMY BROTHS ARE OFTEN **BLENDED** BEFORE SERVING TO MAKE THEIR TEXTURE EVEN SMOOTHER AND MORE VELVET :) 

TOPPING

A topping in ramen is everything that goes on top of the bowl - additions that not only enhance the flavor, but also bring a variety of textures and contrasts. Crispy, fresh, soft, firm, spicy, delicate, sour... The possibilities are endless!

- » **CHASHU**
Rolled, braised pork belly in a sweet-salty marinade
- » **NITAMAGO**
Marinated soft-boiled egg
- » **AONORI**
Dried green seaweed
- » **YUZU KOSHO**
Spicy chili and yuzu citrus paste
- » **EDAMAME**
Young green soybeans
- » **KARAAGE**
Japanese-style marinated and crispy-fried chicken
- » **MENMA**
Marinated bamboo shoots
- » **MIZUNA**
Japanese mustard greens

FLAVORED OILS

Flavored oils enhance the flavor, aroma, and texture of ramen. The real art lies in making sure that the flavored oils work in harmony with the tare, broth, noodles, and toppings to create a balanced composition! **At ATO, we prepare all our flavored oils in-house by infusing base oils (plant- or animal-based):**

HOSEKI OIL (ONION), MAYU OIL (BLACK GARLIC), RAYU OIL (GOCHUGARU CHILI), GINGER OIL, CITRUS OIL, CORN-FED CHICKEN OIL, AND PORCINI MUSHROOM OIL.

TARE

Tare, the flavor base, is a very concentrated ingredient that adds depth and makes the ramen's taste intense and multidimensional.

MOST COMMON TYPES OF TARE

SHOYU BASED ON SOY SAUCES	SHIO BASED ON SALT	MISO BASED ON MISO PASTE
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IN OUR RAMEN, YOU'LL ALSO FIND LESS TRADITIONAL TARE :) 

