

# Dinner Menu

# Himeji

RAMEN & IZAKAYA 姫路

## Starters

Warm Edamame

7.80



Edamame

Gobou (Burdock) Chips

9.80



Gobou Chips

## Entrée - Hot

Agedashi Tofu

7.80

Deep fried bean curd in fish broth

Karaage Crispy Chicken

(3pcs) 6.80

Deep fried marinated chicken  
plain / Wasabi mayonnaise / salsa sauce

(5pcs) 9.80

Gyoza

Pan-fried pork & veg dumpling (Yuzu pepper)

(6pcs) 8.00

(12pcs) 14.00

Ebi Gyoza

Pan-fried prawn dumpling (Yuzu pepper)

(5pcs) 12.00

Takoyaki

Octopus puffs

plain (7pcs) 7.80

Nasu Dengaku

Deep fried eggplant with Miso paste

8.80

Tempura

1 Prawn, 1 fish and 5 vegetables

small 15.80

Prawn Tempura

(5pcs) 19.80

Vegetable Tempura

small 14.00

Pork Bun

Steamed bun with slow cook Barossa pork belly / Mixed lettuce /  
Edamame dip / tomato / red onion / apple sauce / Kewpie mayonnaise /  
original sauce

6.00

Miso Soup 味噌汁

Soy bean paste soup with bean curd, seaweed and spring onion

4.00

Rice 御飯

3.00



Agedashi Tofu



Karaage Crispy Chicken



Gyoza



Ebi Gyoza



Takoyaki



Nasu Dengaku



Tempura - Small



Pork Steamed Bun Burger

# From Sushi Bar - Sushi and Sashimi

**Wafu Salad**  
Only Vegetables



15.00

**Kaisen Sashimi**  
**Wafu Salad**



28.00

## Tataki Selection (7pcs)

**Salmon Aburi Carpaccio**  
Flamed grilled salmon

19.00

**Wagyu Tataki**

19.00

(+9~12 Signature Series - full blood Wagyu from Mayura Station)  
Flamed grilled Premium Wagyu

**Kingfish Tataki with Jalapeno on Himalayan Salt** 19.00  
(Aburi or raw)  
Flamed grilled or raw Kingfish

**Kajiki Tataki with Chilli Ponzu Sauce** 19.00  
Flamed grilled Swordfish

**Shiromi Tataki with Ceviche Sauce**

19.00

Flamed grilled Snapper, Kinmedai or other white fish



Salmon Aburi Carpaccio



Kingfish Tataki



Wagyu Tataki

## Chef's Selection

### Sashimi

**For 1 Person - 15pcs** 25.00

**For 2 People - 23pcs** 38.00

**For 3 People - 32pcs** 55.00

### Sushi

**For 1 Person** 22.00  
8 nigiri & 3 sushi rolls

**For 2 People** 32.00  
12 nigiri & 6 sushi rolls

**For 3 to 4 People** 48.00  
16 nigiri & 12 sushi rolls

### Sushi & Sashimi

**For 1 Person** 32.00  
4 nigiri, 3 sushi rolls & 11p sashimi

**For 2 People** 48.00  
**Funamori- on the boat**  
8 nigiri, 6 sushi rolls & 15p sashimi

**For 3 People** 69.00  
**Funamori- on the boat**  
10 nigiri, 6 sushi rolls & 22p sashimi + 2 oysters



Sashimi for 1



Sushi for 1



Sashimi for 2



Sushi for 2

## Chirashi

**Kaisen Chirashi** 32.00  
 海鮮ちらし寿司  
 A bowl of Sushi rice topped with a variety of raw fish and vegetables

**Salmon Chirashi** 29.00

**Aburi Salmon Chirashi** 32.00

**Aburi Kaisen Chirashi** 35.00  
 炙りちらし寿司  
 A bowl of Sushi rice topped with a variety of flame grilled fish and vegetables



*Kaisen Chirashi Sushi*



*Salmon Chirashi Sushi*

## Himeji Popular Aburi Sushi (4pcs)

**Aburi Salmon Nigiri** 14.80  
 (Flamed grilled salmon)

**Aburi Wagyu Beef Nigiri** 18.50  
 Flamed grilled Premium Wagyu

**Aburi Hotate Nigiri** 15.80  
 Flamed grilled scallop

**Aburi Kingfish Nigiri (Aburi or raw)** 15.80  
 Flamed grilled Kingfish is with Jalapeno

**Aburi Unagi Nigiri** 15.80  
 Flamed grilled eel



*Aburi Salmon Nigiri*



*Hotate Aburi Nigiri*



*Kingfish Jalapeño Sushi*



*Wagyu Beef Tataki Sushi*

## Himeji Popular Sushi Rolls (6pcs)

**Salmon Aburi Roll** 12.50  
 Crab stick & avocado

**Spicy Raw Tuna Avocado Cream Cheese Roll** 11.00  
 with flying fish roe & Wasabi furikake

**Spicy Salmon Aburi Roll** 13.50  
 Spicy salmon, cream cheese & avocado

**S.A. Roll** 13.00  
 Prawn tempura roll, avocado with flying fish roe

**Spicy Salmon Avocado Cream Cheese Roll** 11.00  
 with flying fish roe & Wasabi furikake

**California Inside Out Roll** 10.00  
 with flying fish roe & Wasabi furikake



*Salmon Aburi Roll*



*Spicy Salmon Avocado Cream Cheese Roll*



*Spicy Raw Tuna Avocado Cream Cheese Roll*



*S.A. Roll*



*California Inside Out Roll*

## Sushi A La Carte

Traditional Nigiri Sushi		Sashimi	Traditional Nigiri Sushi		Sashimi
	(per pc)	(4pcs)		(per pc)	(4pcs)
<b>Farm or Wild Blue Fin Tuna Belly</b> (Port Lincoln) (April~Sep)	7.50	27.00	<b>Uni (Sea Urchin Roe)</b> (Tasmania) Subject to availability	7.00	
<b>Maguro (Tuna)</b> (Port Lincoln or Ulladulla, NSW)	3.50	12.00	<b>Ikura (Salmon Roe)</b>	4.50	
<b>Kajiki (Sword Fish)</b> (Ulladulla)	3.50	12.00	<b>Unagi (Eel)</b> (China)	4.00	
<b>Sake (Salmon)</b> (Tasmania)	3.00	11.00	<b>Scampi (Large)</b>	10.00	40.00
<b>Hiramasa Kingfish</b> (S.A. or W.A.)	3.50	12.00	<b>Ebi (Large Tiger Prawn)</b> (W.A. or S.A.) (Port Lincoln)	7.00	
<b>Hiramasa Harami - Kingfish Belly</b>	3.80	13.00	<b>Himeji Homemade Tamago (Omelette)</b>	2.50	
<b>Shimesaba (Mackerel)</b> (Japan)	2.50	9.00	<b>Wagyu</b>	4.00	
<b>Scallop</b> (Hokkaido, Japan)	3.80	14.50	<b>(Marble +10~12 from Mayura Station)</b> (S.A.)		

## Traditional Roll Sushi - baby roll -

	Hand Roll	Cut Roll		Hand Roll	Cut Roll
<b>Tekka Maki (Raw Tuna Roll)</b>	4.50	5.50	<b>California Roll</b> (Crab stick, avocado & mayonnaise)	4.00	4.50
<b>Cooked Tuna Roll (Cooked Tuna &amp; Mayo Roll)</b>	4.00	4.50	<b>Oshinko Roll (Pickles Roll)</b>	3.00	3.50
<b>Sake Maki (Salmon Roll)</b>	4.00	4.50	<b>Unagi Kyuri Maki (Eel &amp; Cucumber Roll)</b>	6.00	7.00
<b>Kyuri Maki (Cucumber Roll)</b>	3.00	3.50			
<b>Avocado Roll</b>	3.00	3.50			

## Banquet

### Himeji Banquet 姫路 42.00 pp

Minimum 4 people  
(Vegetarian options available)

Warm Edamame

**Sushi & Sashimi** - Kingfish jalapeño Sashimi, salmon tar tar, salmon basil cheese Aburi & Today's Sushi roll

**Wagyu no Tataki**

grape / Yuzu Kosho pepper / apple sauce / chive / Yuzu soy sauce

**Agedashi Tofu**

**Gyoza**

**Karaage Crispy Chicken**

**Takoyaki** (Octopus Puff) 2pcs

**Mazesoba Spicy Noodles**

**Aburi Chicken Toubanyaki**

Charcoal grilled Teriyaki & Miso chicken

**Aburi Wagyu Beef Toubanyaki**

Charcoal grilled Yakimiku & Miso Wagyu beef

**Dessert**

Today's Dessert (e.g. Green Tea Ice Cream & fruit)

# Charcoal Grill and Stone Grill

**Kushiyaki Moriawase** 5 skewers **22.00**  
1 Mi, 1 Tsukune, 1 Negima, 1 Torimayo, 1 Tebasaki

**Mi** 2 skewers **7.50**  
Chicken thigh served with our original sauce

**Tsukune** 2 skewers **9.00**  
Special chicken mince balls served with our original sauce

**Tebasaki** 1 skewer **7.50**  
Chicken wing with salt

**Pork Belly** 2 skewers **8.80**

**Premium Wagyu Beef** 1 skewer **9.80**  
From Mayura station

**Salmon Chan Chan Yaki** 1 skewer **6.80**  
Teriyaki Salmon with chili Miso paste

**Kingfish** 1 skewer **7.80**  
Marinated with Teriyaki sauce

**Large Tiger Prawn** 1 skewer **9.80**  
With Sea Salt, Olive oil, and chives

**Vegetarian Kushiyaki Moriawase** 5 skewers **18.00**  
Fried Tofu, onion, cherry tomato, Shiitake mushroom & asparagus

**Shiitake Mushroom** **7.80**

**Atsuage Tofu** 2 skewers **6.80**  
Fried Tofu served with our original sauce

**Asparagus** 1 bunch **9.80**

**Yaki Onigiri** **4.00**  
Grilled rice ball

## House Special

**Wagyu Beef Robata** E (90g) **28.00**  
和牛炉端焼  
- **Limited Numbers Only**  
Charcoal grill at the table +9~12 (full blood Wagyu) from Mayura station

**Wagyu Beef Deluxe Tobanyaki** E (110g) **32.00**  
和牛陶板焼  
Main (200g) **52.00**  
- **Limited Numbers Only**  
180g +9~12 (full blood Wagyu) from Mayura station

**Teriyaki Wagyu Beef** Main (170g) **39.00**  
(From Mayura station. If we don't have Mayura Wagyu change to mable6 Wagyu 180g)

**Fisherman Charcoal Grilled Calamari** Main **25.00**  
するめイカ漁師焼  
One whole semi dried squid

**Eel Stone Grilled Rice** Main **25.00**  
鰻石焼飯

**Teriyaki Salmon Stone Grilled Rice** Main **23.00**  
サーモン石焼飯

**SHOGUN Dinner Bento Box** **29.00**  
Sashimi / Sushi roll / cold noodles / Karaage chicken / Gyoza / Takoyaki / Japanese omelette / Agedashi Tofu / Miso soup / Choice of Teriyaki Salmon rice or Eel rice.

**Premium Wagyu Beef Dinner Bento Box** Extra **\$9.00 (\$43.00)**



Wagyu Beef Robata



Wagyu Beef Deluxe Tobanyaki



Fisherman Charcoal Grilled Calamari (semi dried)



Eel Stone Grilled Rice

# Ramen

Ramen & Izakaya Himeji offers a wide variety of Ramen noodles. Yokohama Ramen is the Ramen with heavy and rich flavour. Toripaitan and Kiwami Ramen are healthy, light and enhance the delicate tastes of the ingredients. Sekiryu, Kinryu Ramen and Mazesoba are for spicy food lovers. Vegan Mazesoba with almost 0 calorie Miracle noodle which is made from Konnyaku potato and the perfect healthy option.

## Yokohama



### Tonkotsu Shoyu

Ramen 横浜

Sm 12.50 Lrg 14.80

Rich creamy Tonkotsu soup which takes 15 hours to prepare, mixed with chicken soup which is simmered for 8 hours. Served with middle-thick straight noodles.

Please choose your preference of light soup or strong soup, and more oily or less oily.

## Wagyu



### South Australia

Mayura Wagyu

Beef Ramen

32.00

Combination of chicken soup and Tonkotsu soup. Served with medium thickness noodles.

This very special Ramen with 100% Full Blood Wagyu Signature Series (+9~12) from South Australia's own Mayura Station. Please enjoy this Wagyu, which are grown up with splendid circumstances along the coast, and fed specially formulated diets including white chocolate.

## Hakuryu



### Himeji Original

HAKATA Tonkotsu

Ramen

白龍

Sm 12.50 Lrg 14.80

Himeji original Tonkotsu soup which has been cooked for more than 15 hours, resulting in a creamy broth. Served with very thin straight noodles. With toppings of half boiled egg, pork loin, bean sprouts, wood ear mushroom, and spring onion. Flavoured with a dash of garlic oil.

## Mazesoba



### Cha Cha Cha Mix 新

14.80

With spicy pork mince, middle thick egg noodles including wholemeal flour. With plenty of fish powder and Onsen-tamago (poached egg). This soupless Ramen is becoming a popular dish in Japan now.

## Sekiryu



### Himeji Spicy

Tonkotsu Red

赤龍

Sm 12.50 Lrg 14.80

Himeji original Hakata Tonkotsu soup with housemade spicy chili oil and housemade chimarjan. With toppings of salty sweet pork mince, half boiled egg, spinach, deep fried leek, and shredded chili. Served with medium thin straight noodles.

## Vegan Mazesoba



### Vegan Mazesoba

\$14.80

Spicy soup-less noodle with gluten free and almost calorie free noodles made from Konnyaku Potato. This noodle is becoming popular worldwide and called the Miracle noodle. It is recommended for those who are controlling calorie intake. With topping of avocado, tomato, mixed lettuce, chives, bean sprout. The spring onion oil and garlic oil sauce is made from extra virgin olive oil.

## Chashu Men

**Umami Pork**  
(Soy or Umami)  
25.00



Rich soy sauce or salt based chicken soup with topping of 5 slices of pork belly Chashu cooked over 2 days, and served with thick egg noodles.

## Torisoba

**Umami Chicken Ramen**  
Sm 13.00 Lrg 16.00



Combination of non-emulsified super light chicken soup served with medium thin straight noodles.

100% natural ingredients. With toppings of chicken chashu, bamboo shoots, half boiled egg, deep fried leek and shredded chilli.

## Tsukemen

**Tonkotsu Gyokai Tsukemen** つけ麺  
18.50



Combination of Tonkotsu pork and seafood dipping sauce. This is the latest trend with cold noodles dipped in a hot sauce. The Wari soup is a combination of the dipping sauce and a soup which is perfect to drink until the last drop. When you finish your dipping sauce, please speak to our staff for the Wari soup.

## Toppings

All noodles are made in house and cooked medium hard texture. However for all Hakata Tonkotsu Ramens, the noodles can be requested to be cooked to 4 different levels of hardness (normal, hard, very hard and super hard). Please request this at the time of ordering.

Our Ramen soups including Hakata Ramen include a small amount of scallops, dried shrimps and clams in flavoured oil and soup base. Please speak to our staff if you have any food allergies.

## Customize your Ramen

Tanmen (Vegetables)	2.80
Pork Chashu (2pcs Pork Loin Or Pork Belly)	2.80
Pork Sonorous (Sweet & Spicy Ground Pork)	2.80
Chicken Chashu (2pcs Chicken Breast Chashu)	2.80
Ebi-Wonton (2pcs Prawn Dumpling)	2.80
Kimchi (Korean Pickles)	2.80
Ajitamago (Flavoured Egg)	1.50
Onsentamago (Poached Egg)	1.50

Nori (3pcs Dried Seaweed)	1.00
Kaiso (Seaweed)	1.50
Menma (Flavoured Bamboo Shoots)	1.50
Negi (Spring Onion)	0.50
Age Negi (Fried Leek)	1.00
Kikurage (Black Mushroom)	1.00
Chili Moyashi (Chili Bean Sprout)	0.50
Horenso (Spinach)	1.00
Tofu (Fried Tofu)	1.50
Corn & Butter (good for spicy Miso Ramen or for black dragon)	1.00


Red ginger / sesame / Takana 1.00  
(pickled mustard leaves) (good for white dragon)  
\*Complimentary for Hakata Ramen

Chili oil / Shichimi (chili powder) / garlic FREE

Kaedama (Extra Noodles)

Please order Kaedama when you have almost finished your first serving of noodles and make sure to have enough soup left in your bowl to accommodate the new noodles before ordering Kaedama.

small (80g)	1.50
large (120g)	2.00



1. Moriawase



7. Salmon



8. Hiramasa Kingfish




9. Snapper



10. Squid



2. Wagyu



4. Pork Belly



5. Chicken Tsukune



11. Prawn



12. Scallop



3. Pork Loin

## Himegi Hot Pot

**\$18.00 (Choice of 2 Soups)**

### How to eat Shabu Shabu

1) Firstly add the beef, pork and chicken. Only add as much as for one or two bites. Depending on your preference, sesame sauce is best for rare/ medium rare Wagyu, pork and chicken can be eaten by itself or with ponzu.

Please make sure that the pork and chicken is completely cooked before eating. Another recommendation is to cook the vegetables together, wrap it with meat for a healthy option.

2) Add vegetables and other ingredients little by little. Try to remove the foam bubbles (protein scum) from the soup to keep the broth tasty.

3) Add Ramen noodles in 2~3 batches (don't add it all in one go).

4) Please speak to our staff to get extra chicken stock.







13. Mushroom

14. Veg 1



15. Today's Assorted Vegetables

16. Lettuce

17. Bean Sprouts



18. Atsuage (Fried Tofu)



19. Tofu



21. Ramen Noodles



22. Pork Gyoza



24. Yuba (Fried Tofu Skin)



Kobudashi

Hokkaido Seaweed Dashi with Ponzu & Sesami Mayo Sauce



Spicy Chicken



Kaisen (Seafood) & Miso Soup



Soy Milk, Chicken & Miso Soup

1. Moriawase	32.00
(Wagyu, pork belly, pork loin, vegetables, noodles)	
2. Wagyu	60g 20.00
(from Mayura Station marble 9~12)	
3. Pork Loin	90g 9.80
4. Pork Belly	90g 9.80
5. Chicken Tsukune	80g 9.00
6. Chicken skewer	2 skewers 7.00
7. Salmon	80g 12.00
8. Hiramasa Kingfish	80g 14.00
9. Snapper (Shiromi)	80g 14.00
10. Squid	9.00
11. Prawn	13.00
12. Scallop	(4 Large) 15.00

13. Mushrooms	15.00
(Shiitake, Enoki, Eringi)	
14. Veg 1	8.00
(Daikon Carrot, Red onion)	
15. Today's Assorted Vegetables	12.00
16. Lettuce	4.00
17. Bean Sprouts	4.00
18. Atsuage (Fried Tofu)	6.80
19. Tofu	5.00
20. Enoki Mushroom	7.00
21. Ramen Noodles	3.00
22. Pork Gyoza	(5pcs) 6.50
23. Prawn Gyoza	(4pcs) 8.80
24. Yuba (Fried Tofu Skin)	4.00

# Dessert 甘味

## Matcha Ice Cream & Daigakuimo

Green tea ice cream & candied Japanese sweet potato

7.80

## Kurogoma Ice Cream & Daigakuimo

Black sesame ice cream & candied Japanese sweet potato

7.80



Matcha Ice Cream & Daigakuimo



Kurogoma Ice Cream & Daigakuimo

## Chef's Jewelry Box 宝石箱

e.g: Chestnuts & Rum Ice Cream, Mojito Sorbets, Yuzu Sorbets, Matcha Ice cream, Black Sesame Ice Cream, Calpico Ice Cream, Matcha Cake, Tiramisu, Raspberry mousse, Matcha Brûlée, Black Sesame Brûlée

3 kinds 13.00

4 kinds 17.00

6 kinds 25.00



Chef's Jewelry Box - 6 kinds

## Cheesecake or Matcha Cheesecake

4.80

## Mojito Sorbet

4.80



## Chestnut and Rum Ice Cream

5.80

## Yuzu Sorbet

4.80

