



RAMEN DAVID



Ramen David is built on a simple belief that great ramen comes from patience, restraint, and an unwavering pursuit of pure flavour. No additives. No shortcuts. Rooted in Japanese technique and shaped from the mind of a Malaysian chef.

Our noodles are made in-house from a blend of locally milled flours to match the protein profile of Japanese flours. Each batch is mixed, rested, rolled and cut to achieve the desired bite form and fragrance. Aged for 4-5 days before use.

 Ramen David

 @ramendavid

 www.ramendavid.com

STARTERS



SIGNATURE

Handmade Gyoza (5pcs)

Choice of

Original Chicken & Prawn 20

w/ Cheese 22

w/ Garlic 20



Wagyu A5 Beef Sushi

tobiko, torch ginger, ponzu, kizami wasabi

28



Agedashi Tofu

Crispy fried silken tofu served in a bonito dashi, featuring 5 seasonal toppings selected by our chefs.

12



Scallop Aburi

torched scallop on sushi rice, Gruyère cheese, tobiko, teriyaki sauce, ponzu

32



Lamb Bao

soft steamed bao, braised lamb, hoisin, Dijon, pickles.

15



Oyster Croquettes (3 nos)

fried Japanese oyster fritters, Japanese pickles

32



MUST TRY!
Hamachi Crudo
Japanese yellowtail amberjack aged 5 days, compressed apple, yuzu soy vinaigrette
45



Ebi Katsu (5nos)
fried Japanese prawns in panko breadcrumbs, pickles
28



Wakame Karaage
deep fried Japanese seaweed coated in a light batter
10



Arabiki Cheese Sausage
course ground chicken sausage with cheese, mustard
18



Fried Rice	
With Egg	10
With Chicken Char Siew	13

Chicken Karaage
tobiko egg mayo, pickles
18



RAMEN



KAKI SHIO (Oyster Ramen)

A combination of chicken paitan and gyokai seafood broth enriched with oyster purée. Finished with shio tare and chicken niboshi oil.

Standard — 42

Sous vide chicken breast, 3 oyster, menma, kamboko fish cake

Superior — 50

Sous vide chicken breast, 5 oyster, menma, kamboko fish cake, ajitama egg, Hokkaido scallop

D'luxe — 58

Sous vide chicken breast, 7 oysters, menma, kamboko fish cake, ajitama egg, Hokkaido scallop

TORI PAITAN (Chicken Ramen)

Chicken paitan broth (+10% density) made from slow boiling chicken bones over 12 hours. Seasoned with shio tare and chicken niboshi oil.

Standard — 36 | Kids (below 10yo) — 15

Smoked chicken chashu, chicken breast, menma, kamboko fish cake

Superior — 42

Smoked chicken chashu, chicken breast, menma, kamboko fish cake, ajitama egg

D'luxe — 48

Extra smoked chicken chashu, extra chicken breast, menma, kamboko fish cake, ajitama egg



EXTRAS

Chicken Chashu	6	Marinated Oyster	8
Chicken Breast (Sous Vide)	4	Hokkaido Scallop	8
Ajitama Egg	6		

Kaedama: Please ask your server for extra noodle refill (20g) at no charge.

Our ramen contains mirin (Japanese cooking wine).
A mirin-free option is available upon request.

GYOKAI TORI CINTAN (Clear Ramen)

A combination of clear chicken broth and gyokai seafood broth.
Finished with shoyu tare and chicken niboshi fragrant oil.

Standard — 36 | Kids (below 10yo) — 15

Smoked chicken chashu, chicken breast, menma,
kamboko fish cake

Superior — 42

Smoked chicken chashu, chicken breast, menma,
kamboko fish cake, **ajitama egg**

D'luxe — 48

Smoked chicken chashu, chicken breast, menma,
kamboko fish cake, **ajitama egg**, **Hokkaido scallop**



TSUKEMEN (Dipping Ramen)

A thick, savoury dipping broth made from chicken and fish bones, and bonito flakes. Seasoned with shoyu tare, chicken niboshi fragrant oil, kongo fish powder, sesame and miso paste. Soup wari is available to end your meal.

Standard — 36

Smoked chicken chashu, menma, kamboko fish cake

Superior — 42

Smoked chicken chashu, menma, fish cake, **ajitama egg**

D'luxe — 48

Smoked chicken chashu, menma, kamboko fish cake, **ajitama egg**, **Hokkaido scallop**



TANTANMEN WITH MINCED WAGYU 42

A semi-creamy broth enriched with our house-made chili sesame paste, with a choice of 3 spice levels. Finished with wagyu beef mince, sliced beef, sweet corn, and bok choy.

3 Spice Levels:

Normal Spicy 🌶️

Mid Spicy 🌶️🌶️

Super Spicy 🌶️🌶️🌶️🌶️



BEYOND RAMEN



KAMAMESHI

Japanese Iron Pot Rice

A Japanese rice dish cooked to order in an iron pot.

Hamachi fish, scallops, ikura, carrots, daikon, and shitake mushroom .

Accompaniments: soup, kimchi, pickles, and tamago egg omelette.

**Please allow 15mins*

38



HAMBAGU

Beef

Japanese style hamburger steak served on a hot plate with black angus beef, egg, vegetables, grilled onigiri, and demi glaze.

38

DESSERT

GELATO ICE CREAM

Vanilla	10
Black Sesame	10
Matcha	10



DAIFUKU *Flavours may vary based on availability. Kindly view our QR menu for the latest selection.



Black Sesame
50g (2pcs)
12



Matcha Azuki
26g (2pcs)
7



Mango Sago
26g (2pcs)
7



White Peach Jasmine
26g (2pcs)
7



Tasting Platter (3pcs)
matcha azuki, mango sago,
white peach jasmine
10.5

DRINKS

NON-ALCOHOLIC DRINKS

Green Tea (Hot / Cold) - refillable	5
Honey Yuzu (Hot / Cold Fizz)	8
Aqua Panna (Still) / San Pellegrino (Sparkling)	22
Soft Drink (Coke, Coke Light, Sprite, Soda Water)	7
Fresh Juice (Apple or Orange)	10
Coke Ice Cream Float	12

BEER



Carlsberg
325ml
20



Sapporo
325ml
24

HOUSE SAKE



Carafe
180ml
35

Bottle
720ml
135



Saito Junmai Daiginjo
15.5% 300ml
88
Rich, full bodied,
fruity aroma, smooth
finish



Saito Yuzu Hikari
7% 300ml
48
Sparkling yuzu sake,
semi sweet

SIGNATURE HIGHBALL & SOUR

		REGULAR	STRONG	MEGA 700ml
Jim Beam		18	26	35
Kaku		22	32	42
Lemon Sour		20	38	-

SIGNATURE MOCKTAILS

Iced Matcha Latte ceremonial grade matcha, milk	15
Strawberry Matcha Latte ceremonial grade matcha, strawberry, milk	15
Mango Coconut Smoothie mango, grapefruit, sago, coconut milk	15
Pink Guava & Grape Cooler pink guava, jasmine green tea, grape	15
Dan Chong Oolong Lemon Tea oolong tea, fragrant lime, popping boba	12



WINE

	Gls	Btl
Red / La Chasse des Princes Côtes du Rhône juicy, smooth, silky tannins.	38	218
White / Mayfly Sauvignon Blanc zesty, vibrant, refreshing mineral finish	32	188
Rosé / La Vie en Rosé IGP Pays d'Oc crisp, strawberry raspberry, fresh	35	198
Sparkling / Perle de Vigne Grande Reserve Crémant de Bourgogne Brut N.V.	35	218