

RAMEN RIA

HOUSE-MADE RAMEN NOODLE SOUP

CLASSIC

SERVED WITH SOY MARINATED SOFT BOILED EGG, SWEET CORN, SEAWEED NORI AND SPRING ONION.

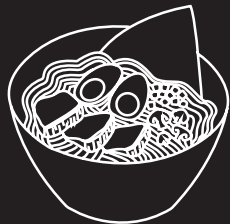
CHICKEN PAITAN  **21**
Rich chicken broth, karaage fried chicken, shiitake mushroom, aromatic oil.

TONKOTSU  **21**
Hakata inspired rich pork broth, grilled pork chashu, garlic kikurage mushroom, pickled mustard greens, chilli threads.

PORK TRIO TONKOTSU **22.5**
Signature ramen with grilled pork chashu, roasted pork belly, candied bacon, garlic kikurage mushroom.

DOUBLE BLACK TONKOTSU **21**
Sesame & black garlic pork broth, grilled pork chashu, garlic kikurage mushroom, pickled mustard greens, garlic chips.

SIGNATURE MISO  **22.5**
Sapporo inspired pork ramen, togarashi miso, grilled pork chashu, Sichuan spiced ground pork, garlic kikurage mushroom, firecracker chilli oil.



RAMEN TOPPING

House made noodle **+3**
Extra broth **+3**
Pork chashu **+4**
Extra egg **+2**
Chicken wonton **+5**

SPECIALITY

SERVED WITH SOY MARINATED SOFT BOILED EGG, SEAWEED NORI.

TAIWANESE BEEF RAMEN  **21**
National dish beef bone noodle soup, sliced braised beef, bok choy, coriander, pickled red chilli, mustard greens.

TANTANMEN  **20**
Spicy sesame broth, Sichuan spiced ground pork, roasted peanuts, coriander, fried shallots, peppercorn oil.

ROASTED DUCK RAMEN **22**
Rich duck broth, pulled roasted duck, bok choy, fried shallots, sansho pepper, aromatic oil.

BROTHLESS

RIA'S STIR FRY NOODLES  **19.5**
Seasonal veggies, sweet soy, garlic & ginger, aromatic oil. Choice of grilled chicken or tofu.

VEGAN RICE NOODLES   **19.5**
Stir fried seasonal veggies, fried tofu, shiitake mushroom, garlic & ginger, seaweed flake, pickled ginger.

VEGAN

ALL RAMEN SERVED WITH SWEET CORN, SHIITAKE MUSHROOM, SEAWEED NORI, SPRING ONION, SESAME SEEDS.

MISO GINGER RAMEN  **19.5**
Togarashi miso broth, soya mince, shiitake mushroom, bok choy, tomato crisps.

SPICY VEGAN TANTANMEN   **19.5**
Double black broth, soya mince, shiitake mushroom, bok choy, kumara crisp, coriander, firecracker chilli oil.

TO SHARE

SPICED EDAMAME   **7.5**

CURLY FRIES with truffle aioli   **10.5**

DUMPLINGS BY EIGHTGRAINS Choice of: 6p **10.5**

Pork & prawn **12p 18.5**

Pork & chives

Chicken & coriander

Vegan 

TAKOYAKI (OCTOPUS BALLS) 6p **9.5**

Tonkatsu sauce, mayo, micro coriander

CRISPY ROASTED PORK BELLY **12**

SICHUAN CHILLI OIL WONTON  4p **12.5**

Chicken wontons, soy vinegar dressing, firecracker chilli oil, garlic & fried shallots

KARAAGE FRIED CHICKEN 

small **14** large **19.5** side fries **+5**

HIT US UP IF YOU HAVE ANY ALLERGIES!

RAMEN
RIA

BAO BUNS

KARAAGE FRIED CHICKEN 13

Sweet & spicy sauce, peanuts, crispy shallots, coriander

CRISPY ROASTED PORK BELLY 12.5

Katsu sauce

ROASTED DUCK 15

Crispy shallots, spring onion, plum sauce

TEMPURA VEGETABLES 12.5

With teriyaki sauce, vegan mayo

MAKE IT A COMBO +6



WITH CURLY FRIES

SALAD

SEAWEED SALAD 8

SALMON SASHIMI 9p 17

12p 23

FRIED KARAAGE CHICKEN SALAD 19

Dressing contains nuts

GRILLED TERIYAKI SALMON SALAD 19.5

Dressing contains nuts

DONBURI

SERVED WITH STEAMED RICE, SESAME DRESSING,
PICKLED GINGER (CONTAINS NUTS)

GRILLED TERIYAKI SALMON 20

CHICKEN KATSU CURRY 21

KARAAGE FRIED CHICKEN 19.5

GRILLED TERIYAKI CHICKEN 19.5

STIR FRY TOFU & VEGETABLE 19.5

BENTO BOX

SEAWEED SALAD, EDAMAME BEANS, PICKLED GINGER,
TERIYAKI SAUCE, STEAMED RICE, AND SIDE MISO SOUP

CHICKEN BENTO 25

Karaage fried chicken, grilled teriyaki chicken

VEGAN BENTO 25

Edamame kakiage, vegan gyoza, vegan mayo

DELUXE BENTO 27

Crispy chicken katsu & grilled teriyaki salmon

TAKE OUR FIRE
CRACKER CHILLI OIL JAR HOME



DESSERT

ALL DESSERTS ARE HOUSE-MADE BY OUR SISTER VENUE
GELATO & TEA

MATCHA GELATO SUNDAE 8.5

TIRAMISU CUP 12

BISCOFF PEANUT BUTTER CHEESECAKE 12

HAPPI MEAL

1 BAO + SIDE FRIES + TAP BEER/SODA 23

2 RAMEN + SIDE TAKOYAKI/EDAMAME 35 +TAP BEER/SODA

ADD ON

Side of rice	+3.5
Side of fried chicken	+6
Extra egg	+2.5
Extra sauce	+0.5
Miso soup	+4

 VEGAN

 GLUTEN FREE

 GLUTEN FREE AVAILABLE

HIT US UP IF YOU HAVE ANY ALLERGIES!

RAMEN
RIA

RAMEN RIA BAR

INSPIRED BY GOLDEN GAI

TAP

ASAHI	13/9
SAWMILL HAZY PALE ALE	13/9
RIA'S BREW: SHIBA INU IPA ^{HH}	13/9
RIA'S BREW: TORII PILSNER ^{HH}	13/9
PAYNTERS PLUMMY CIDER ^{HH}	13/9

BEER TOWER	65
ANY TAP BEER/ CIDER. 3L	

BOTTLE & TINS

TOKYO IPA	16
TOKYO BLONDE	16
TOKYO BLACK	15
ASAHI BLACK ^{HH}	12
HALLERTAU MR. YAKIMOTO RICE LAGER	13
DUNCANS WHIPPY IPA	12
DUNCANS YUM YUM YUZU ^{HH}	12
CORONA ^{HH}	10
THREE BOYS SESSION LIGHT LAGER 2.5%	10
ASAHI DRY ZERO 0%	10

WHITES

JULES TAYLOR SAUVIGNON BLANC ^{HH}	12	54
AKARUA PINOT GRIS	12	54
ASH RIDGE ESTATE CHARDONNAY	12	54
WAIPARA HILLS GEWURZTRAMINER ^{HH}	11	52

REDS & PINKS

WAIPARA HILLS PINOT NOIR	12	58
THE INDIGO SHIRAZ	12	63
EARTH MOTHER PINOT NOIR		58

BUBBLES

HENKELL PICCOLO TROCKEN DRY SEC	15
MIO SPARKLING SAKE 300ML	19



SHOCHU

OUR TAKE ON TRADITIONAL JAPANESE RICE WINE.
HOME-BREWED FOR MONTHS TO PERFECTION USING
LOCAL AND SEASONAL INGREDIENTS.
BEST ENJOYED OVER ICE.

FEIJOA SHO-CHU	11
BLUEBERRY SHO-CHU	11
APRICOT SHO-CHU	11
ADD SODA OR LEMONADE	+1

NON ALC

COKE/ SPRITE/ COKE ZERO/ FANTA	4.5
GINGER BEER BUNDABERG	6
APPLE, MANGO & ORANGE PHOENIX JUICE	5
SPARKLING WATER	6
ORANGE, PEACH, GRAPE JAPANESE SODA	6

HAPPY HOUR 4-6PM DAILY

RAMEN
RIA

SAKE • COCKTAIL

COCKTAILS



HOKEY POKEY 19
ESPRESSO MARTINI
Finlandia vodka, cold brew coffee, kahlúa coffee liquor, salted caramel, hokey pokey rim



BIG BLUE 19
Blue curacao, peach snaps, lime, and a boat!



CHERRY BLOSSOM 20
Black doris vermouth, roku gin, eggwhite, lemon



MOUNT FUJI 19
Absolute vanilla vodka, mango, greek yoghurt



PAPER CRANE 20
LYCHEE MARTINI
Finlandia vodka, kwai feh lychee liquor, apple, lime



GEISHA 18
Home-made black doris shrub, cocoa nib cachaca, lemon



SALARY MAN 19
Toki japanese whisky, eggwhite, cigar infused syrup, lemon



LEMON MERINGUE 21
MARTINI
Roku gin, pallini limoncello, lemon, eggwhite, meringue



CAFE BRÛLOT 19
Cointreau, cold brew coffee, kahlúa coffee liqueur

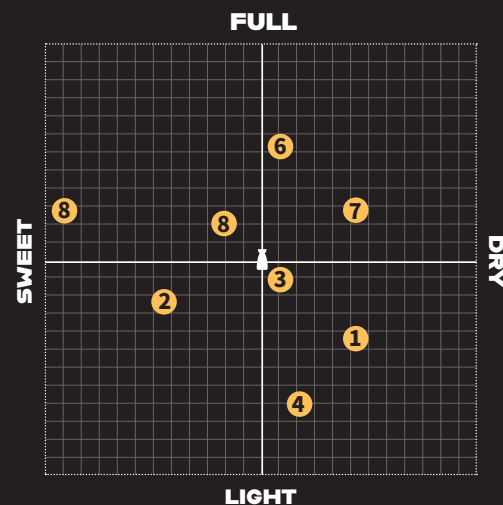
SAKE



- KYOTO JUNMAI** ● 11 22
SAVOURY, TOASTED GRAINS
- OZEKI KARATANBA NIGORI** HH ● 13 24
CLOUDY, LEMON AND RICE
- KIMOTO JUNMAI** ● 21 28
UMAMI RICH, APPLE, GRAIN
- KUBOTA "SENJU" GINJO** ● 19 27
SWEET MELON NOTES



- SAKARI HONJOZO** 200ml ● 17.5
SLIGHTLY SWEET
- SAKARI JUNMAI GINJO** 200ml ● 18.5
FRUITY
- SHOCHIKUBAI GOKAI** 200ml ● 16.5
CRISP PEAR & APPLE
- CHOYA UMESHU** glass 12
JAPANESE PLUM WINE
ADD SODA +1



SAKE FLIGHT

TSURU TASTING SET HH 25
KYOTO JUNMAI / OZEKI KARATANBA
NIGORI /
KIMOTO JUNMAI

TATSU TASTING SET HH 30
SAKARI HONJOZO / SAKARI JUNMAI
GINJO /
SHOCHIKUBAI GOKAI

SHOCHU TASTING SET HH 25
FEIJOA
BLUEBERRY
APRICOT

- SERVED AT ROOM TEMPERATURE
- CAN BE SERVED WARM

RAMEN RIA DRINKS

TAP

ASAHI	13/9
SHIBA INU IPA	13/9
PAYNTERS PLUMMY CIDER ^{HH}	13/9

BEER TOWER	65
ANY TAP BEER/ CIDER. 3L	

BOTTLE & TINS

TOKYO IPA	16
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TOKYO BLACK	15
ASAHI BLACK ^{HH}	12
HALLERTAU MR. YAKIMOTO RICE LAGER	13
DUNCANS WHIPPY IPA	12
DUNCANS YUM YUM YUZU ^{HH}	12
CORONA ^{HH}	10
THREE BOYS SESSION LIGHT LAGER 2.5%	10
MORNING CIDER STRAWBERRY & ROSE	10
SPEIGHTS ULTRA LOW CARB	10
ASAHI DRY ZERO 0%	10

WHITES

JULES TAYLOR SAUVIGNON BLANC ^{HH}	12	54
AKARUA PINOT GRIS	12	54
ASH RIDGE ESTATE CHARDONNAY	12	54
WAIPARA HILLS GEWURZTRAMINER ^{HH}	11	52

REDS & PINKS

WAIPARA HILLS PINOT NOIR	12	58
THE INDIGO SHIRAZ	12	63
ALLAN SCOTT ROSE	11	54

BUBBLES

HENKELL PICCOLO TROCKEN DRY SEC	15
MIO SPARKLING SAKE 300ml	19

HAPPY HOUR 4-6PM DAILY



RIA HI-BALL

AKA VODKA	STRAWBERRY VODKA/ LEMONADE	15.5
KIN WHISKEY	ORANGE WHISKEY/ DRY GINGER ALE	15.5
AO GIN	BLUEBERRY GIN/ INDIAN TONIC	15.5
KI RUM	APRICOT RUM/ SODA	15.5

GIN & TONIC

15

^{GIN} ROKU GIN	^{TONIC} GRAPEFRUIT
HAYMANS DRY GIN	YUZU
HAYMANS SLOE	ROYAL BOTANIC
SCAPEGRACE BLACK	BY EAST IMPERIAL

NON ALC

COKE/ SPRITE/ COKE ZERO/ FANTA	4.5
GINGER BEER BUNDABERG	6
APPLE, MANGO & ORANGE PHOENIX JUICE	5
SPARKLING WATER	6
ORANGE, PEACH, GRAPE JAPANESE SODA	6

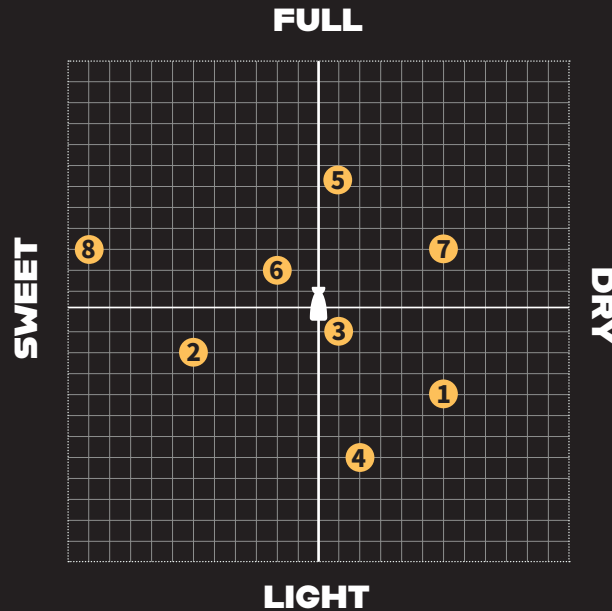
FIND YOUR NEXT FAVOURITE COCKTAIL IN OUR RIA'S BAR UPSTAIRS ▲

RAMEN
RIA

居酒屋

SAKE

- | | | |
|---------------------------------------|-------------|----|
| 1. KYOTO JUNMAI ● | 11 | 22 |
| SAVOURY, TOASTED GRAINS | | |
| 2. OZEKI KARATANBA NIGORI HH ● | 13 | 24 |
| CLOUDY, RICH TEXTURE, LEMON AND RICE | | |
| 3. KIMOTO JUNMAI ● | 21 | 28 |
| UMAMI RICH, APPLE, GRAIN | | |
| 4. KUBOTA "SENJU" GINJO ● | 19 | 27 |
| SWEET MELON NOTES | | |
| 5. SAKARI HONJOZO 200ml ● | 17.5 | |
| SLIGHTLY SWEET | | |
| 6. SAKARI JUNMAI GINJO 200ml ● | 18.5 | |
| FRUITY | | |
| 7. SHOCHIKUBAI GOKAI 200ml ● | 16.5 | |
| CRISP PEAR & APPLE | | |
| 8. CHOYA UMESHU | 12 | |
| JAPANESE PLUM WINE | ADD SODA +1 | |



- SERVED AT ROOM TEMPERATURE
- CAN BE SERVED WARM

SAKE FLIGHT

- | | |
|--|----|
| TSURU TASTING SET HH | 25 |
| KYOTO JUNMAI / OZEKI KARATANBA NIGORI / KIMOTO JUNMAI | |
| TATSU TASTING SET HH | 30 |
| SAKARI HONJOZO / SAKARI JUNMAI GINJO / SHOCHIKUBAI GOKAI | |
| SHOCHU TASTING SET HH | 25 |
| FEIJOA / BLUEBERRY / APRICOT | |

SHOCHU

OUR TAKE ON TRADITIONAL JAPANESE SHO-CHU. HOME-BREWED FOR MONTHS TO PERFECTION USING LOCAL AND SEASONAL INGREDIENTS. BEST ENJOYED OVER ICE.

- | | |
|--------------------------|----|
| FEIJOA SHO-CHU | 11 |
| BLUEBERRY SHO-CHU | 11 |
| APRICOT SHO-CHU | 11 |
| ADD SODA OR LEMONADE | +1 |

FIND YOUR NEXT FAVOURITE COCKTAIL IN OUR RIA'S BAR UPSTAIRS ▲

RAMEN
RIA