



ONi
- RAMEN -

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"Welcome to Oni Ramen, where every bowl
tells a story of bold flavors and heartwarming
moments. Gather with Friends & Family,
savor authentic dishes, and enjoy the lively,
welcoming atmosphere."



MENU

APPETIZERS

PASSING ON THE ART OF TRADITIONAL RAMEN

TO SET
A
CULINARY
TREND



枝豆 Edamame 5 €

Steamed Soyabeans
Seasoned with Salt



バオ Bao of your choice 4 €

Steamed bao filled with salad,
mayonnaise, and savour of your
choice.

- バオ鶏肉 Bao chicken
- バオ豚肉 Bao Porc
- バオ野菜 Bao veggie



きゅうり Sesame Kyuri 7 €

Mini Crunchy cucumber served with homemade
garlic and sesame sauce

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たこ焼き Takoyaki 5 pcs 7 €

Crisp octopus balls topped with takoyaki sauce, Japanese mayonnaise, and dried bonito."



たこ揚げ Fried octopus 7.5 €

Crispy Japanese Fried Octopus



からあげ Kara-Age 10 €

Crispy fried marinated chicken with Japanese mayonnaise.

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からあげスパイシー 🌶️ 10 €

Kara-age spicy

Crispy fried marinated
spicy chicken with salad.



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餃子 Gyoza 6pcs 6€

Chicken and vegetable mixed dumplings:

- Grilled, served with vinegar sauce
- Fried, served with sweet garlic sauce

Vegetarian dumplings:

- Grilled, served with vinegar sauce
- Fried, served with sweet garlic sauce



MENU

RAMEN

Our fresh noodles are handmade
by a Japanese artisan.

TO SET
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しろたま SHIROTAMA 13 €

Tonkotsu (pork)
Tonkotsu broth (pork), fresh
noodles, braised pork (chashu),
scallions, onions, black mushrooms.

SHIROTAMA CHEF 17 €

SHIROTAMA + 1 soft-boiled
egg marinated for 48h +
2 slices of braised pork
(chashu) + Menma(fermented
bamboo shoots) + 2 sheets of
nori seaweed + naruto.



マー油 ONI-MAYU 14 €

Tonkotsu ONI-MAYU
Tonkotsu broth (pork), fresh
noodles, braised pork (chashu),
scallions, onions, black mushrooms,
Oni sauce & Mayu oil.



CHOOSE YOUR NOODLE TEXTURE

Yawa **Futsu** **Kata**

Soft Regular Firm

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ONI-MAYU CHEF 18 €

ONI-MAYU + 1 soft-boiled egg
marinated for 48h + 2 slices of
braised pork (chashu) + Menma
(fermented bamboo shoots)
+ 2 sheets of nori seaweed + naruto.

ラー油 ONI-RAYU 🌶️ 15 €

Tonkotsu ONI-RAYU

Tonkotsu broth (pork),
fresh noodles, braised pork
(chashu), scallions, onions,
black mushrooms, spicy
minced pork and veal,
Oni sauce & Rayu oil



ONI-RAYU CHEF 🌶️ 19 €

ONI-RAYU + 1 soft-boiled egg
marinated for 48h + 2 slices of
braised pork (chashu) + Menma
(fermented bamboo shoots)
+ 2 sheets of nori seaweed + naruto.



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とり塩 TORI SHIO 14 €

Chicken Paitan:
Chicken paitan broth, fresh noodles,
braised chicken (chashu), onions,
scallions, and black mushrooms.

TORI SHIO CHEF 18 €

TORI SHIO + 1 soft-boiled egg
marinated for 48h + 2 slices
of braised chicken (chashu)
+ Menma(fermented bamboo
shoots) + 2 sheets of nori
seaweed + naruto.



ヤサイ ONI YASAI 14 €

Vegetable Ramen:
Vegetable broth, fresh noodles,
tofu, king oyster mushrooms,
onions, black mushrooms,
scallions, truffle oil, and miso.

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ONI YASAI CHEF 18 €

ONI YASAI + 1 soft-boiled
egg marinated for 48h +
menma(fermented bambou
shoots) + 2 sheets of
nori seaweed.



MENU

EXTRA TOPPINGS

PASSING ON THE ART OF TRADITIONAL RAMEN

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煮たまご Ni-tamago 2 €
1 marinated soft-boiled egg



豚チャーシュー 3 €
Pork Chashu
2 slices of braised pork



鶏チャーシュー 3 €
Chicken Chashu
3 slices of braised chicken

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辛肉みそ Karanikumiso 3 €
Spicy minced pork and veal



メンマ Menma 2 €
Bamboo shoots
marinated with dashi



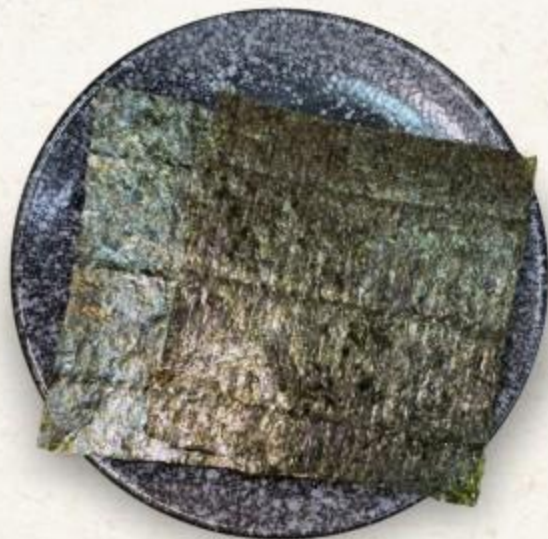
きくらげ Kikurage 2 €
Marinated black mushrooms
with sesame.

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ノリ Nori 1 €
2 sheets of nori seaweed



替え玉 Kaedama 2 €
Extra portion of
noodles



ゴハン Gohan 2 €
A bowl of rice

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ソース辛い 🌶️ 1 €
Homemade spicy sauce

Tofu とろふ 2 €

2 tranches de tofu



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DONBURI

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豚チャーシュー丼 12 €

PORK CHASHU DON:

Bowl of steamed rice with Stir-fried chashu pork, salad, homemade sauce, mayonnaise, scallions, and sesame seeds.

Memory Delicious



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DONBURI

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チキンカレー 13 €
CHIKEN CURRY

A bowl of steamed rice topped with a flavorful Japanese-style curry made with potatoes, carrots, and onions, Finished with crispy fried chicken for added texture and flavor.



鶏からあげ丼 12 €
POULET KARA-AGE DON

A bowl of steamed rice topped with crispy Japanese-style fried chicken (karaage), homemade sauce, salad, mayonnaise, and scallions.



野菜丼 YASAI DON 11 €

A bowl of steamed rice topped with a medley of shiitake mushrooms, eggplant, cucumber, and drizzled with a savory sauce.

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DESSERTS

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チーズケーキ 6 €
Cheesecake of your choice
Cheesecake
Yuzu citrus / red fruit heart /
speculoos / American cookies



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DESSERTS

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アイスクリーム 5 €

2 scoops of Japanese
ice cream of your choice

Japanese ice cream
Matcha / yuzu / black sesame

アイスクリーム餅 5 €

Mochi ice 2 pieces of your choice

Mochi ice cream
Matcha / sakura / yuzu / passion fruit

黒ごまクリーム大福 4 €

Daifuku Matcha

Soft rice dough filled with
sweet matcha paste and cream.



黒ごまクリーム大福 4 €

Daifuku kuro Goma

Soft rice dough filled with a
sweet black sesame cream.

SOFT DRINKS

Syrup with water
(strawberry, mint, grenadine, etc.) **2.5 €**

Coca cola / zero **33cl 4 €**

Peach ice tea **25cl 4 €**

Fruit juice
(orange / apple / litchi) **25cl 4 €**

Ramune Japanese lemonade
(Nature / litchi / melon) **20cl 4.5 €**

Evian / San Pellegrino **50cl 4 €**

Japanese green tea Mechat/Genmicha/Sencha
(Chilled or Hot) **5 €**

Yuzu tea (Chilled or Hot) **5 €**

Expresso/Allongé **2.5 €**

Double expresso **4.5 €**

APERITIFS / DIGESTIFS

Kir 6 €

White wine complemented
with blackcurrant liqueur.

Umeshu / 6cl 5 €
梅酒 plum wine

Umespritz / (梅酒ソーダ 7 €
Plum wine with soda)

Yuzusake / (柚子酒 6cl 6 €
梅乃宿 Yuzu citrus blended with sake)

Yuzuspritz / (柚子酒 8 €
ソーダ Blend of Yuzu Citrus and Soda)

Japanese whisky Akashi 4cl 9 €
Meise Blend 4cl / (ウイスキー)ー

Japanese whisky and cola 12 €

J&B whisky and cola 9 €



BEERS

Kirin ichiban / キリン一番 or
(pression)

25cl 4.5 €
50cl 8 €

Panaché beer
(with soda)

25cl 4.5 €
50cl 8 €

Monaco beer
(with soda and grenadine)

25cl 5 €
50cl 9 €

JAPANESE SAKE



Saké atelier/ 日本酒工房

Premium sake with floral notes and a
fragrant aroma.

12cl 9 €
50cl 31 €

Saké Mio / 酒みお

A sweet and smooth sparkling sake
with fruity notes.

15cl 10 €
30cl 17 €

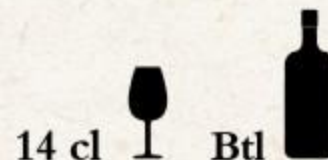
Saké Kaori/ 日本酒の香り

Delicate floral and fruity notes with a balanced finish.

18cl 15 €



Vins



Chardonnay (White) Jamelles IGP

14 cl 6 € Btl 28 €

Bordeaux (Red) les Mercadières

14 cl 4 € Btl 20 €

Méditerranée provenance (Pink)

14 cl 4 € Btl 20 €

In case of food allergies, please inform your server. VAT and service charge included.