



TASTE THE REAL JAPANESE RAMEN EXPERIENCE

AT THE NEW RAMEN SHOP : BRUSSELS BOURSE

UMAMIDO

RAMEN | ラーメン

- Still / sparkling water
25cl..... 2,50
- Coca cola / Zero..... 2,50
- Ramune..... 3,90
- Glass white/rosé/red wine..... 5,00
- Plum wine..... 6,10

- Hot sake..... 5,20
- Cold sake..... 7,50
- Kirin bottle 33cl..... 3,50
- Vedett..... 3,50
- Asahi bottle..... 3,90
- Uijin..... 4,90

DRINKS

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- **Edamame**.....4,20
Steamed soy beans, perfect with a cold Japanese beer
- **Seaweed salad**.....5,10
Thinly sliced algae in a marinade
- **Mountain vegetables**.....5,20
Crunchy vegetables with shiitake
- **Kimchi**.....6,20
Umamido classic, home fermented vegetables, super tasty and super healthy
- **Pork bun**.....7,50
Steamed bread bun, pork belly, got to try this one, just believe us
- **Kimchi pork bun**8,50
Pork bun with kimchi, makes it extra juicy and delicious
- **Gyoza**.....8,00
Japanese ravioli filled with chicken and vegetables, classic side dish for a ramen, crunchy and delicious

WEEKDAY LUNCH FORMULA..... 1,50

Get 3 gyozas with your ramen of choice

Please speak to your waiter if you have any food allergies.

Please kindly understand we might ask you not to split bills at busy times.

SIDES

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CHICKEN BROTH

- **Shoyu Ramen**.....14,90
Slow cooked chicken broth seasoned with a soy tare and served with chicken meat
- **Shoyu Yuzu Ramen**.....15,90
Same as above but flavoured with super delicious yuzu, a Japanese citrus

SPECIAL

- **Seasonal special**.....MP
With the seasonal special we let our creativity go wild, ask us and we'll tell you all about it!
- **Children's Ramen**.....10,00
For the small samurai (up to 12 years old), free to choose all ramen but the specials

PORK BROTH

- **Miso Tonkotsu Ramen**.....14,90
12 hour hard boiled pork broth with miso tare, served with thin slices of bacon
- **Kara Miso Tonkotsu Ramen**...15,50
12 hour hard boiled pork broth with SPICY miso tare, served with thin slices of bacon
- **Ramen of the chef**.....17,60
The ultimate ramen, spicy, fatty, salty, totally Umamido, the bowl that feeds the soul

VEGETERIAN BROTH

- **Vegetarian ramen**.....14,70
Kombu Shiitake Dashi, seasoned with miso tare, served with tofu and vegetables

EXTRA TOPPINGS

Half succulent bio egg..... 1,00
Kimchi..... 2,00
Meat..... 2,00

Noodles..... 2,50
Rice cakes instead of noodles 1,00
Umamido's special spicy sauce 0,60

RAMEN

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UMAMIDO, THE WAY OF THE SAVOURY

Umamido is a Japanese ramen shop. If you are sitting here right now -reading this- and have no clue what a ramen is, you are a brave person: Keep reading!

Ramen are Japanese noodle soups and at Umamido, we serve ours the way it's supposed to be: the full monty!

Umamido is **slow food served fast**, it is **pure cooking, soulfood in a bowl**, no artificial flavor enhancers, only lots of patience and TLC: tender loving cooking. So, how do we do to reach absolute savouri-ness? It all starts by sourcing the best quality ingredients both local and Japanese, which we use to create the 5 necessary components to make the perfect bowl of ramen. Pure magic.

1 The broth. Our specialty! We put all our know-how, passion and dedication in it. Each broth requires a different cooking time and process, varying from hard boiling for 12 hours to simmering or infusing.

2 The Tare. Tare adds the seasoning to the broth and our shoyu and miso tare that were custom created for us in Japan are of the highest quality.

3 Aromatic oils or fats. We add this third layer to add an extra flavour boost to the ramen and help the broth stick to the noodles.

4 Ramen noodles. Of course, and oh so crucial. We have our noodles custom made for us by a specialist in the States that also supplies cult ramen shops such as Ivan Ramen or Momofuku (check Netflix if you're curious ;-)).

5 Toppings. Last but not least! Some fresh and seasonal vegetables, slow cooked bacon or chicken, silken tofu and of course the grand finale, a succulent 100% bio and delicious marinated egg: the cherry on top of the cake-so to speak.

UMAMIDO RAMEN SHOP

Antwerp South · Antwerp Zurenborg · Brussels Bailli
Brussels Flagey · Brussels Sainte Catherine
Brussels Bourse · Leuven · Geneva (CH) · Sofia (BG)



  @umamido
www.umamido.be