

大盛り・Bigsize +3,-€

VEGAN 4.00 € Vegan possible

Vegeta-Karaffe 4.00 € Vegetarisch possible

アレルギーをお持ちの方は、サービススタッフにお申し出ください。
If you are allergic to food, please ask our service staff.

MISO



鶏がら味噌ラーメン **Tori Miso Ramen**
Ramen with teriyaki chicken (miso flavor) 13.50 €



豚キムチ味噌ラーメン **Butakimchi Miso Ramen**
Ramen with kimchi and marinated Pork (miso flavor) 17.00 €



かき揚げベジ味噌ラーメン **Gemüse Tempura Miso Ramen**
Miso ramen with vegetable tempura 17.50 €



ヴィーガンカツ味噌ラーメン **Vegan Katsu Miso Ramen**
Miso ramen with deep fried vegan escalope 17.50 €

SHOYU



鶏がら醤油ラーメン **Tori Shoyu Ramen**
Ramen with teriyaki chicken (soy sauce flavor) 12.00 €



南蛮醤油ラーメン **Namban Shoyu Ramen**
Shoyu ramen with deep fried chicken 16.00 €



かき揚げベジ醤油ラーメン **Gemüse Tempura Shoyu Ramen**
Shoyu ramen with vegetable tempura 16.00 €



ヴィーガンカツ醤油ラーメン **Vegan Katsu Shoyu Ramen**
Shoyu ramen with deep fried vegan escalope 16.00 €

TANTAN



熱烈担々麺 **Tan Tan Men** 13.50 €
Spicy ramen with minced chicken meat (sesame miso flavor)



鶏南蛮のせ担々麺 **Namban Tan Tan**
Tan Tan Men with deep fried chicken 17.50 €



かき揚げベジ担々麺 **Gemüse Tempura Tan Tan**
Veggie Tan Tan Men with vegetable tempura 17.50 €



ヴィーガンカツ担々麺 **Vegan Katsu Tan Tan**
Spicy ramen with deep fried vegan escalope 17.50 €

トッピング Toppings for ramen

- 野菜搔揚げのせ **Vegetable Tempura 4.00 €**
- 鶏南蛮のせ **Deep fried chicken 4.00 €**
- 照り焼きチキンのせ **Teriyaki chicken 4.00 €**



海老フライ唐揚げ味噌ラーメン **Ebi Karaage Miso Ramen 19.00 €**
Miso ramen with deep fried shrimp and karaage



recommendation

トッピング Toppings for ramen

- 味玉子 **Soft egg 2.50 €**
- 海苔 **Seaweed 2.00 €**
- なんと **Naruto 2.00 €**
- 特製辛み **Spicy paste 2.00 €**
- バター **Butter 2.00 €**
- もやし **Bean sprouts 2.00 €**



TAKUML.NINE.BERLIN

大盛り・Bigsize +3,-€

VEGAN Vegan possible

**Vegeta-
KARUICHI
rich** Vegetarian possible

アレルギーをお持ちの方は、サービススタッフにお申し出ください。
If you are allergic to food, please ask our service staff.

Miso

A broth with a miso base. Miso is a paste produced by fermenting soybeans. It has a full nutty flavor and is a savory broth. For our miso ramen we use extra fine miso produced specifically for Takumi by Nishiyama Seimen in Sapporo.

Shoyu

A dark clear broth with a soy sauce base, a slightly sweet yet savory soup. For our shoyu ramen we use extra fine soy sauce from Nishiyama Seimen in Sapporo.



Tantan

A spicy soup based on miso, sesame paste and fermented black soybeans. For our tantan ramen we use extra fine miso from Nishiyama Seimen in Sapporo.



Soup

We serve our Ramen in a special soup made of homemade chicken broth and different kinds of vegetables like onions, napa cabbage, potatoes, carrots, garlic, ginger and konbu kelp from Hokkaido that is cooked for six hours.

Noodles

Noodles are the most important part of Sapporo style ramen. Our ramen from Nishiyama Seimen are ramen you would otherwise only get to eat in Japan.

For our vegetarian and vegan guests:

Soup

We serve our Ramen in a special soup made of different kinds of vegetables like onions, napa cabbage, potatoes, carrots and konbu kelp from Hokkaido.



Noodles

We use egg-free vegan noodles that go especially well with our vegan and vegetarian soups.



Drink



枝豆
Edamame
Cooked soybeans 4.50 €



茎わかめ
Kuki Wakame
Seaweed salad 4.50 €



焼き餃子 **Gyoza**
Fried dumplings with a minced chicken meat filling (6pic) 5.50 € (12pic) 10.00 €



野菜餃子 **Yasai Gyoza**
Fried spinach dumplings with a vegetable filling (6pic) 5.50 € (12pic) 10.00 €



鶏の唐揚げ **Karaage**
Deep fried chicken (4pic) 5.00 € (8pic) 10.00 €



たこ焼き **Takoyaki**
Small dough balls with pieces of octopus 6.00 €



鶏南蛮 **Nanban**
Deep fried chicken - Nanban style (Half) 6.00 € (Full) 10.00 €



照り焼き飯
Teriyaki Meshi
Teriyaki chicken on rice 7.00 €



鶏南蛮飯
Nanban Meshi
Deep fried chicken on rice 7.00 €



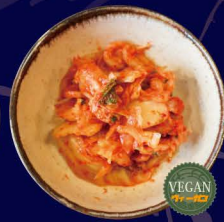
かき揚げ飯 **Kakiage Meshi**
Vegetable tempura on rice 7.00 €



豚キムチ飯
Buta Kimchi Meshi
Kimchi and marinated pork on rice 7.00 €



ご飯 **Rice** 2.50 €



キムチ
Kimchi
Fermented cabbage and vegetables 4.50 €



抹茶餅アイス
Mochi matcha ice
Green tea flavored ice cream wrapped in Japanese rice cake 3.50 €



バニラ餅アイス
Mochi vanilla ice
Vanilla ice cream wrapped in Japanese rice cake 3.50 €



Dear guest!
For information about ingredients used in our dishes that could trigger food allergy or intolerance reactions please speak to our staff.

D Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut). L Soybean
1 containing caffeine 2 with colorant 5 with flavor enhancer 10 with sweetener(s)

| | | |
|---|-------|--------|
| キリン瓶ビール KIRIN beer D | 330ml | 4.30 € |
| サッポロ瓶ビール SAPPORO beer D | 330ml | 4.30 € |
| ノンアルコールビール Bitburger (non-alcohol) D | 330ml | 3.80 € |
| 熱燗一合 Hot sake DL | 180ml | 7.00 € |
| ラムネ Ramune 5 10 | 200ml | 4.00 € |
| コーラ Cola 1 2 | 330ml | 3.30 € |
| コーラゼロ Cola ZERO 1 2 10 | 330ml | 3.30 € |
| ガス水 (小ボトル) Spreequell Water (sparkling) | 250ml | 3.00 € |
| ガス水 (ボトル) Spreequell Water (big bottle, sparkling) | 750ml | 5.00 € |
| 水 (グラス) Volvic Water (still) | 250ml | 2.50 € |
| 水 (ボトル) Spreequell Water (big bottle, still) | 750ml | 5.00 € |
| 匠抹茶ライム Takumi Macha Lime | 330ml | 4.00 € |
| アプフェルショレ Proviant Apfelschorle | 330ml | 3.60 € |
| レモンジンジャー Proviant Ingwer-Zitrone | 330ml | 3.60 € |
| 緑茶 (温) Green Tea (hot) 1 | 250ml | 2.50 € |
| ウーロン茶 (冷) Oolong Tea (cold) 1 | 250ml | 3.30 € |

Images are for illustration purpose only