



# おはよう!

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## STARTERS

<b>EBI TEMPURA</b> .....	<b>33 PLN</b>
Prawns breaded in tempura and panko	
<b>EDAMAME</b> .....	<b>15 PLN</b>
Salted soybean pods	
<b>KIMCHI</b> .....	<b>15 PLN</b>
<b>GYOZA</b> .....	<b>24 PLN</b>
Japanese pork dumplings - 6 pcs.	
<b>GYOZA WEGE</b> .....	<b>22 PLN</b>
Japanese vegetable dumplings - 6 pcs.	

## EXTRAS

<b>EGG</b> .....	<b>6 PLN</b>
<b>NOODLES</b> .....	<b>10 PLN</b>
<b>MEAT</b> .....	<b>11 PLN</b>
<b>TEMPURA PRAWN</b> .....	<b>7 PLN</b>

Legend:



Spicy dish



Contains nuts

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## RAMEN

**SHOYU** .....

**42 PLN**

Chintan – clear chicken broth, shoyu tare based on two types of soy sauces, chicken oil, chashu bacon, menma, spring onion, egg, narutomaki, nori



**TAIWAN** .....

**42 PLN**

Chintan – clear chicken broth, shoyu tare based on two types of soy sauces, chilli oil, soboro – minced pork, red onion, spring onion, menma, egg, narutomaki, nori



**TANTANMEN** .....

**44 PLN**

Paitan – creamy chicken broth, peanut tare, chilli oil, soboro – minced pork, pickled mustard greens, coriander, sesame seeds, egg, narutomaki



**KARA MISO** .....

**44 PLN**

Paitan – creamy chicken broth, red miso tare, minced pork, spicy kara miso ball, mung bean sprouts, cabbage, grated ginger, leek, butter, egg

**CHEES MISO** .....

**44 PLN**

Paitan – creamy chicken broth, tare based on two types of miso paste, truffle oil, sous – vide chicken breast fillet, parmesan, red onion, menma, egg, narutomaki, nori



**VEGAN TANTANMEN** .....

**39 PLN**

Paitan – creamy vegetable broth, peanut tare, chilli oil, soboro – minced soy meat, pickled mustard greens, coriander, sesame seeds, mung bean sprouts

## DESSERT

**MOCHI** .....

**28 PLN**

Three balls of Japanese – style ice cream

## HOT DRINKS

Leaf tea .....

**13 PLN**

## COLD DRINKS

**ON Lemon 0,33l** .....

**13 PLN**

→ **Lemonade**  
(rhubarb / lime / orange / gooseberry)

→ **Matchbata**

→ **Icebata jasmine**

**Coca - Cola 0,25l** .....

**10 PLN**

**Coca - Cola zero 0,25l** .....

**10 PLN**

**Fanta 0,25l** .....

**10 PLN**

**Sprite 0,25l** .....

**10 PLN**

**Tonic 0,25l** .....

**10 PLN**

**Cappy juice 0,25l** .....

**10 PLN**

(apple, orange)

**Water Kropla Beskidu** still / sparkling  
**0,33l** .....

**9 PLN**

**Water Kropla Beskidu** still / sparkling  
**0,5l** .....

**12 PLN**



*The most distinguishing fact about preparing ramen is that it all begins within a single bowl. All of the ingredients are prepared separately and combined just before serving.*

## **RAMEN**

springy, chewy noodles, first and foremost ingredient of a Japanese dish conquering the world.

## **TARE**

sauce or paste with a sophisticated taste - soul of the ramen.



## **OIL**

added to every bowl to balance and deepen the taste of the dish.

## **TOPPING**

garnish used to make each bowl aesthetic and unique.

## **BROTH**

Chintan - light and clear (in Shoyu and Taiwan bowls)  
Paitan - deep and creamy (in Tantanmen, Kara Miso, Chees Miso and Vegan Tantanmen bowls).

### Mini-dictionary:

**chashu bacon** – Japanese-style braised pork belly

**menma** – fermented or marinated bamboo shoots

**nori** – dried edible seaweed

**narutomaki** – Japanese fish paste with a spiral pattern, resembling Naruto whirlpools in the Naruto Strait between Awaji and Sikoku islands.

**miso** – traditional Japanese fermented paste made with soybeans and salt

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