



ドリンク
おかず
チャーハン
まぜそば
塩麺



How the broth is made



Step 1

Fill up a large pot with water and add the ingredients (pork and chicken).



Step 2

Let it soak and simmer.



Step 3

Add garlic and boil the mixture.



Step 4

Add more water throughout the boiling.



Step 5

Stir the broth and measure the thickness of the soup till it reaches the desired outcome. Ready to serve.

The making process of Chashu



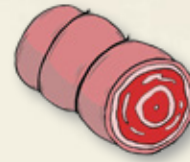
Step 1

Flatten the meat with skin at the bottom.



Step 2

Roll it up.



Step 3

Tie it with butcher's twine and keep it tight.



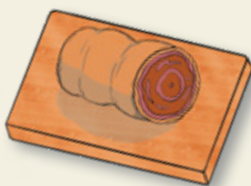
Step 4

Sear the meat in vegetable oil until nicely browned.



Step 5

Pour out the oil and add in the other ingredients to cook the meat. (Ginger slices, green onions, garlic cloves, mirin, soy sauce, sugar & water)



Step 6

Remove the meat from the pot and drain the liquid.



Step 7

Slice the meat in about 3 to 5mm thickness.



Step 8

Flamed sear the meat to make it more flavourful roasted. Special Chashu is ready to serve!

スペシャル叉焼 豚骨ラーメン

拉麵

Special Chashu Tonkotsu Ramen



\$18.90

スペシャル叉焼
豚骨ラーメン

Special Chashu Tonkotsu



\$19.90

スペシャル叉焼
辛い豚骨ラーメン

Special Chashu Spicy Tonkotsu



\$19.90

スペシャル叉焼
ガリック豚骨ラーメン

Special Chashu Garlic Tonkotsu



Tender savoury and rich of umami taste, "Nibuta" the Special Chashu, melt-in-your-mouth in every bite! Its pork fats made the broth more flavourful, enhancing the whole experience of having a bowl of hot and hearty Special Chashu Garlic Tonkotsu Ramen.



Toppings • トッピング

Ajitamago 味玉
\$2.50

Chashu 叉焼
\$2.00 (1 Slice)

Aburi Belly Chashu
炙豚バラ叉焼
\$2.00 (1 Slice)

Seaweed のり
\$1.00 (1 Piece)

Special Chashu
スペシャル叉焼
\$4.00 (1 Slice)

Spring Onion 青ねぎ
\$1.00

Black Fungus きくらげ
\$2.00

Menma メンマ
\$3.00

Spicy Mince
スパイシーミンチ
\$4.00

Noodle 替玉
\$3.00

Soup 替スープ
\$5.00

豚骨ラーメン

Tonkotsu Ramen

拉麵



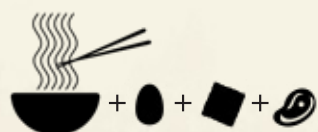
\$18.90

豚骨ラーメンスペシャル

Tonkotsu With All Topping



Experience the original taste of Japanese Tonkotsu Ramen. Made with pork bone broth with collagen-rich parts such as pork trotters and neck bones, giving you the silky texture and creating a thick, hearty and meaty flavour. A comfortable bowl of ramen to go with.





\$12.90

豚骨ラーメン

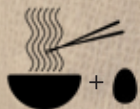
Tonkotsu



\$15.90

豚骨ラーメン味玉入り

Tonkotsu with Ajitamago



Toppings ・ トッピング

Ajitamago 味玉
\$2.50

Chashu 叉焼
\$2.00 (1 Slice)

Aburi Belly Chashu
炙豚バラ叉焼
\$2.00 (1 Slice)

Special Chashu
スペシャル叉焼
\$4.00 (1 Slice)

Seaweed のり
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Spring Onion 青ねぎ
\$1.00

Black Fungus きくらげ
\$2.00

Menma メンマ
\$3.00

Spicy Mince
スパイシーミンチ
\$4.00

Noodle 替玉
\$3.00

Soup 替スープ
\$5.00

ガーリックスライス 豚骨ラーメン

拉麺

Garlic Tonkotsu Ramen



\$13.90

ガーリックスライス
豚骨ラーメン

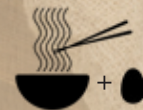
Garlic Tonkotsu



\$16.90

ガーリックスライス
豚骨ラーメン味玉入り

Garlic Tonkotsu with Ajitamago



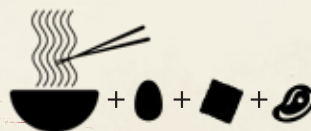
\$19.90

ガーリックスライス
豚骨ラーメンスペシャル

Garlic Tonkotsu with All Toppings



Fried with pork lard, the garlic chips are grinded into the oil. The garlic oils add a new dimension of flavours into the Tonkotsu broth. It gives a well-balanced sweet, smoky, a hint of spiciness taste and bring your bowl of Garlic Tonkotsu Ramen to the next level.



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\$4.00 (1 Slice)

Spring Onion 青ねぎ
\$1.00

Black Fungus きくらげ
\$2.00

Menma メンマ
\$3.00

Spicy Mince
スパイシーミンチ
\$4.00

Noodle 替玉
\$3.00

Soup 替スープ
\$5.00

Spicy Tonkotsu Ramen

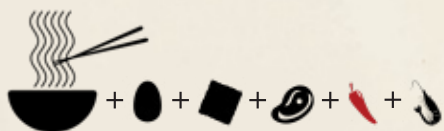
スパイシー 豚骨ラーメン

拉麵

スパイシー 豚骨ラーメンスペシャル

Spicy Tonkotsu With All Topping

Taste the robust flavour in our Spicy Tonkotsu Ramen at a comfortable level of spiciness. The spicy mince mixture is made with chili paste and minced pork, added into the broth with chili oil, giving you a well-balanced spicy umami taste.



\$19.90

*Price only includes the Ramen



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Noodle 替玉
\$3.00

Soup 替スープ
\$5.00

スパイシー 豚骨ラーメン

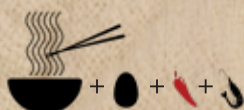
Spicy Tonkotsu



\$13.90

スパイシー 豚骨ラーメン味玉入り

Spicy Tonkotsu With Ajitamago



\$16.90



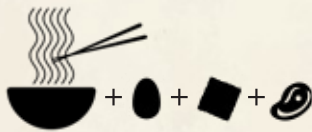
豚生姜焼き 豚骨ラーメン

Buta Shogayaki Tonkotsu Ramen

豚生姜焼き 豚骨ラーメンスペシャル

Buta Shogayaki Tonkotsu Ramen
With All Topping

The Japanese, "Shogayaki", ginger pork is made with thinly sliced pork that is cooked in a sweet fragrant sauce and ginger. It enhances the flavours and aroma in the broth, giving you a delicious bowl of Buta Shogayaki Tonkotsu Ramen.



\$19.90

豚生姜焼き 豚骨ラーメン

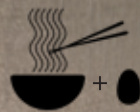
Buta Shogayaki Tonkotsu Ramen



\$14.90

豚生姜焼き 豚骨ラーメン味玉子

Buta Shogayaki Tonkotsu Ramen
With Ajitamago



\$17.90

Toppings ・ トッピング

Ajitamago 味玉
\$2.50

Chashu 叉焼
\$2.00 (1 Slice)

Aburi Belly Chashu
炙豚バラ叉焼
\$2.00 (1 Slice)

Special Chashu
スペシャル叉焼
\$4.00 (1 Slice)

Seaweed のり
\$1.00 (1 Piece)

Spring Onion 青ねぎ
\$1.00

Black Fungus きくらげ
\$2.00

Menma メンマ
\$3.00

Spicy Mince
スパイシーミンチ
\$4.00

Noodle 替玉
\$3.00

Soup 替スープ
\$5.00

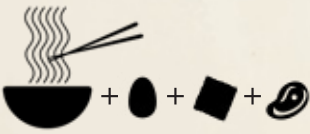
Mazesoba & Shoyu Ramen

まぜそばと 醤油ラーメン

まぜそば

Mazesoba

Known as "Abura Soba", "Oil Noodles" or "Mazemen", a bowl of mixed dry Japanese ramen. Consist of flavourful ground pork meat, Chinese chives, green onions, white onion, fried onion, seaweed, and Onsen egg. Mix and enjoy this bowl of umami ramen.



\$14.90



How to eat Mazesoba



Step 1

Mix all the ingredients well.



Step 2

Add vinegar and/or chili powder if you like to experience its flavourful taste.

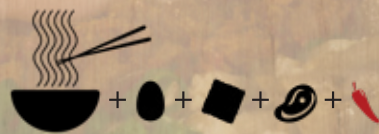


Step 3

Get one scoop of rice to mix with the remaining sauce and ingredient. You will get an unique taste to complete the meal!

スパイシーまぜそば

Spicy Mazesoba

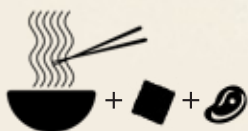


\$14.90

醤油ラーメン

Shoyu Ramen

Shoyu", means soy sauce in Japanese. The clear brown broth is made with soy sauce and gives you a strong tangy and umami flavours. It is served with Spring Noodles, Aburi Belly Chashu, Seaweed, Menma, Spring Onion and Bonito Flakes.



\$13.90



Chahan

チャーハン

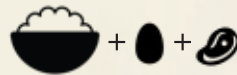


チャーシューチャーハン



Chashu Chahan

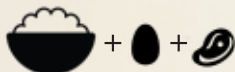
Known as “Yakimeshi” in Japanese, this Japanese style fried rice uses short-grain rice and is cook in stone pot with garlic, carrots, green onions and seasonings. Choose between Chashu or Salmon to complete your meal.



\$12.90

鮭チャーハン

Salmon Chahan



*May contain fish bones

\$14.90



Donburi

丼



A5宮崎和牛すきや丼

A5 Miyazaki Wagyu
Sukiyaki Don



\$23.80



\$16.90

鮭丼

Salmon Teriyaki Don

*May contain fish bones



\$12.80

チキン照りやき丼

Chicken Teriyaki Don



\$13.90

豚生姜やき丼

Buta Shogayaki Don



\$17.90

うなぎ丼

Unagi Don

*May contain fish bones



\$14.90

炙り鮭明太丼

Aburi Salmon Mentai Don

*May contain fish bones



\$11.80

叉焼丼

Chashu Don

Side Dishes

おかず



\$6.50 (5pcs)

\$11.50 (10pcs)

豚肉餃子



Pork Gyoza (5pcs/10pcs)

\$8.90

とろ唐揚げ揚

Tori Karaage



\$7.90

茸バターやき

Kinoko Butter Yaki



\$6.50

スパイシー水餃子

Spicy Sui Gyoza



\$8.90

海老マヨ

Ebi Mayo



\$6.90

たこ焼き

Takoyaki



\$6.90

ししゃもフライ

Shishamo Fry



\$6.90

海老フライ

Ebi Fry



\$8.90

チキン照り焼き

Chicken Teriyaki



\$12.90

鰻蒲焼

Unagi Kabayaki

*May contain fish bones



\$3.00

ご飯

White Rice

ドリンク

Drinks

ドリンク

Canned Drinks

\$3.00



Coke
コーラ



Coke Zero
コーラゼロ



Green Tea
お茶 (冷)



Sprite
スプライト



Lemon Tea
レモンティー

ヤクルトジュース

Yakult Juice

\$4.90



Orange Yakult
オレンジヤクルト



Apple Yakult
リンゴヤクルト



Cranberry Yakult
クランベリーヤクルト

ジュース

Juice

\$3.90



Orange Juice
オレンジジュース



Apple Juice
リンゴジュース



Cranberry Juice
クランベリージュース

茶

Tea

\$3.00



Green Tea
お茶



Oolong Tea
ウーロン茶

ビール

Beer

\$9.00



Sapporo Beer
サッポロビールボトル

Members of Hitoyoshi Group



Harbourfront Centre

#01-99

The Seletar Mall

#02-K6

City Square Mall

#03-21/22

Tiong Bahru

#02-138

Sembawang Shopping Centre

#02-27/28

Our Tampines Hub

#01-94/95

Clarke Quay

B1-11

Malaysia

Ramen Hitoyoshi @ Mount Austin

51, Jalan Austin Heights 8/3,
Taman Mount Austin,
81100 Johor Bahru, Johor, Malaysia

Ramen Hitoyoshi @ The Starling Mall

F-128, First Floor, The Starling Mall
No 6, Jalan SS21/37, Damansara Uptown
47400 Petaling Jaya, Selangor D.E., Malaysia



Harbourfront Centre

#01-76A

Clarke Quay Central

#01-68/69



Mapletree Business City

#02-38



Upper Bukit Timah Road

#380/382



Jewel Changi Airport

75 Airport Boulevard
Singapore 819666
#05-205

純豚骨らーめん



RAMEN HITOYOSHI