

純豚骨らーめん



HITOYOSHI
RAMEN & GRILL

ドリンク
おかず
チャーハン
まぜそば
拉麺



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.

醤油ラーメン

Shoyu Ramen

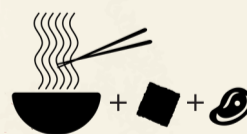
拉麵



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

豚骨ラーメン

Tonkotsu Ramen

拉麵

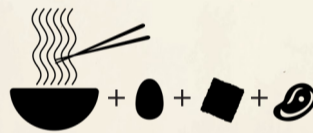


豚骨ラーメン スペシャル



Tonkotsu with All Toppings

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.



\$18.90



\$15.90

豚骨ラーメン 味玉入り



Tonkotsu with Ajitamago

Toppings ・ トッピング

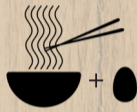
- Ajitamago 味玉 \$2.50
- Chashu 叉焼 \$2.00 (1 Slice)
- Aburi Belly Chashu 炙豚バラ叉焼 \$2.00 (1 Slice)
- Seaweed のり \$1.00 (1 Piece)
- Spring Onion 青ねぎ \$1.00
- Black Fungus きくらげ \$2.00
- Menma メンマ \$3.00
- Spicy Mince スパイシーミンチ \$4.00
- Noodle 替玉 \$3.00
- Soup 替スープ \$5.00

ガーリックスパイス 豚骨ラーメン

拉麵

Garlic Tonkotsu Ramen

ガーリックスパイス
豚骨ラーメン味玉入り
Garlic Tonkotsu with Ajitamago



\$16.90

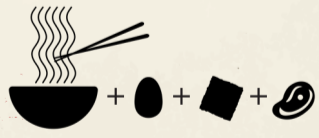


\$19.90

ガーリックスパイス
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.



Toppings ・ トッピング

Ajitamago 味玉 \$2.50	Aburi Belly Chashu 炙豚バラ叉焼 \$2.00 (1 Slice)	Spring Onion 青ねぎ \$1.00	Menmaメンマ \$3.00	Noodle 替玉 \$3.00
Chashu 叉焼 \$2.00 (1 Slice)	Seaweed のり \$1.00 (1 Piece)	Black Fungus きくらげ \$2.00	Spicy Mince スパイシーミンチ \$4.00	Soup 替スープ \$5.00

All prices are subjected to service charge & GST. Images for illustration purposes only.

スパイシー 豚骨ラーメン

Spicy Tonkotsu Ramen

拉麵



スパイシー
豚骨ラーメン味玉入り
Spicy Tonkotsu with Ajitama

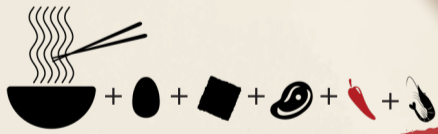


\$16.90

スパイシー 豚骨ラーメンスペシャル

Spicy Tonkotsu with All Toppings

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

Toppings ・ トッピング

Ajitama 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)

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

豚生姜焼き 豚骨ラーメン

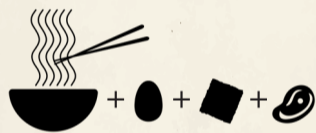
拉麵

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 Toppings

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.



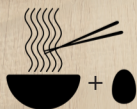
\$19.90



\$17.90

豚生姜焼き 豚骨ラーメン味玉子

Buta Shogayaki Tonkotsu Ramen
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)

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

刺身 *Sashimi*



\$14.90

メカジキ刺身
Mekajiki Sashimi



\$16.90

赤みマグロ
Akemi Sashimi



\$18.90

甘エビ刺身
Ama Ebi Sashimi

刺身 *Sashimi*



\$12.00

鮭刺身
Salmon Sashimi



\$17.90

ホタテ刺身
Hotate Sashimi



\$16.90

はまち刺身
Hamachi Sashimi

定食 Set Lunch

うなぎひつまぶしセット

Unagi Hitsumabushi Set

Traditional Japanese dish consisting of grilled eel served over steamed rice. Experience the Hitsumabushi style in multiple ways according to your favourite preference.

Method 1: Enjoy the unagi with the rice as it is.
Method 2: Enjoy the unagi with the condiments and spices.
Method 3: Enjoy the unagi with dashi (soup stock) and spices.

\$38.00



牛すきやき弁当

Gyuu Sukiyaki Bento

A Japanese dish that consists of thinly sliced beef cooked with a sweet soy sauce-based broth. The set serves with a side of steamed rice, miso soup, pitan tofu, takuan, and salad.

\$20.90



定食 Set Lunch



鯖塩焼き定食

Saba Set

A delicious and healthy meal option that is perfect for any fish lover. The set includes a grilled saba fish, served with a side of steamed rice, miso soup, pitan tofu, takuan, and salad.

\$17.90

サーモン刺身定食

Salmon Sashimi Set

Using only high-quality and fresh salmon, is a must-try for any sashimi lover. The set serves with a side of steamed rice, miso soup, agedashi tofu, takuan, and salad.

\$17.90



サーモン照り焼きセット

Salmon Teriyaki Set

A nutritious meal that features tender and juicy salmon, coated in a savoury teriyaki glaze. Served with a side of steamed rice, miso soup, pitan tofu, takuan and salad.

\$18.90



サーモンちらし & イクラ弁当

Salmon Chirashi & Ikura Bento

A popular Japanese dish that features a bed of sushi rice topped with salmon sashimi and salmon roe. This meal is well-loved for its fresh and unique flavours. The dish offers a perfect balance of flavours and textures that work together to create a delicious and satisfying meal. The set serves with a side of steamed rice, miso soup, agedashi tofu, takuan, and salad.

\$19.90



照り焼きチキンセット

Chicken Teriyaki Set

Tender, sweet and savoury, the deep-fried chicken is smothered in a tangy teriyaki sauce, giving you a simple yet perfect complete meal. The set serves with a side of steamed rice, miso soup, pitan tofu, takuan, and salad.

\$18.90

刺身御膳

Sashimi Gozen Set

A mixture of different types of fresh sashimi, one of the favourite for sashimi lovers. The set serves with a side of steamed rice, miso soup, agedashi tofu, takuan, and salad.

\$28.90



Side Dishes

おかず



\$16.00

天ぷらの盛り合わせ
Tempura Moriawase



\$9.90

とろ唐揚げ
Chicken Karaage



\$17.90

海老天ぷら
Ebi Tempura



\$13.00

野菜天ぷら
Yasai Tempura



\$8.90

海老フライ
Ebi Fry



\$9.90

鮭皮の唐揚げ
Salmon Skin Karaage



\$15.00

ソフトシェルクラブの天ぷら
Soft Shell Crab



\$12.00

粗挽きソーセージ
Arabiki Sausage



\$9.90

手羽先揚げ
Age Tebasaki



\$14.90

カニフライ
Kani Fry



\$11.90

蟹クリームコロッケ
Kani Cream Croquette



\$8.90

グリーンサラダ
Green Salad



\$9.90

小海老フライ
Small Fried Shrimp



\$8.00

揚げ出し豆腐
Agedashi Tofu



\$7.90

ピタン豆腐
Pitan Tofu



\$4.00

味噌汁
Miso Soup



\$3.50

ご飯
White Rice

Drinks ドリンク

ドリンク

Canned Drinks



Coke
コーラ
\$3.00



Coke Zero
コーラゼロ
\$3.00



Green Tea
お茶 (冷)
\$3.00



Sprite
スプライト
\$3.00



Lemon Tea
レモンティー
\$3.00

茶

Tea



Green Tea (Hot/Cold)
お茶
\$3.00



Oolong Tea
ウーロン茶
\$3.00

ビール

Beer



Sapporo
Premium Beer (500ml)
サッポロプレミアムビール

\$12.00



Guinness
Draught (550ml)
ギネス(生)

\$14.00



Suntory The Premium
Malt Pilsner Beer (350ml)
サントリープレミアム
モルトピルスナービール

\$10.00

Members of Hitoyoshi Group



Harbourfront Centre
#01-99

Sembawang Shopping Centre
#02-27/28

The Seletar Mall
#02-K6

Our Tampines Hub
#01-94/95

City Square Mall
#03-21/22

Clarke Quay
B1-11

Tiong Bahru
#02-138

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



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Singapore 819666
#05-205

純豚骨らーめん

人吉



HITROYOSHI
RAMEN & GRILL