

日本拉麵

ramen



tonkotsu 8.00

豬骨濃湯拉麵

the original silky "tonkotsu" (pork) noodle soup topped with chashu, ajitsuke tamago, menma, cabbage, kikurage mushroom, scallion, fresh garlic.

garlic black bean 8.00

豆豉蒜味拉麵

roasted black bean, garlic and crispy pork trim, chashu, ajitsuke tamago, menma, cabbage, kikurage mushroom, scallion, black garlic.



miso 9.00

味噌拉麵

miso paste, chashu, ajitsuke tamago, cabbage, menma, kikurage mushroom, fresh ginger, butter corn, scallion.



spicy miso 9.00

辣味噌拉麵

spicy miso, chashu, ajitsuke tamago, menma, cabbage, kikurage mushroom, red onion, scallion, cabbage, black garlic.



tantan-men 9.00

擔擔麵

spicy minced pork, peanut, chashu, ajitsuke tamago, menma, cabbage, kikurage mushroom, pickled mustard stems, scallion.



Top three main ramen in Japan (Hakata, Sapporo, and Kitakata)

Over 300 years ago, the art of noodles that originated in China had spread throughout Japan. Amongst the different types of noodles available, the most popular in Japan is the "Hakata Ramen" - rich, milky, known as Tonkotsu Ramen (pork bone) broth paired with thin, straight noodles. The three main types of Japanese ramen consist of Hakata, Sapporo, and Kitakata. We seek to bring you the original flavors of the Hakata Ramen from Fukuoka, Japan. From the steaming hot broth, resilient thin noodles, flavorful chashu slices, and delicious soft boiled eggs are all cooked with the love of our chefs.

日本三大拉麵之一（博多拉麵）

約數百多年前，麵食從中國傳到日本各地，其中在日本最受歡迎的就是 [博多拉麵]，以豬骨熬成的乳白色濃湯配搭細麵為特色。博多拉麵與札幌拉麵和喜多方拉麵並列為日本三大拉麵。

本店製作之拉麵，正是把日本福岡博多拉麵原汁原味送到你的面前。熱騰騰的湯，質感豐富和有彈性的拉麵，入味的叉燒及甜美的糖心蛋，都是本店師傅用心親手製作，絕非外購。

extra topping

kaedama - extra serving of noodle 加麵 2.50

extra soup 加豬骨濃湯 1.50

chashu pork - roasted pork belly 叉燒 2.50

tajitsuke tamago - seasoned boiled egg 糖心滷蛋 1.50

kikurage - wood ear mushroom 木耳 1.00

tomorokoshi - butter corn 牛油玉米 1.00

menma - seasoned bamboo shoots 筍片 1.00

飯堂 TIGER DEN

RAMEN . IZAKAYA

berkshire
pork belly



炭燒烤

yakitori

yakitori: literally means "grilled bird" and traditionally consisted only of various parts of chicken but in modern usage in japan refers to any sort of chicken, beef, pork, seafood and vegetables on skewers "kushi" grilled on a charcoal.

two skewers per order.

chicken, green onion 雞肉 3.50

chicken wings, soy marinade 雞翅 3.50

chicken heart, soy tare 雞心 3.00

chicken skin, sea salt 雞皮 3.00

gizzard, soy tare 腎 3.00

pork jowl, sea salt, mustard 豬頸肉 5.00

berkshire pork belly, sea salt 五花肉 5.00

ribeye (black angus) 肉眼扒 4.50

beef tongue, salt 牛舌 5.00

lamb, wasabi mayo 羊肉 5.00

shrimp (head on), sea salt 燒大蝦 4.00

grilled garlic, sea salt 烤蒜 2.50

shiitake mushroom, soy tare 香菇 3.00

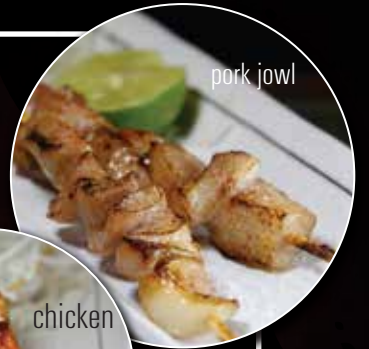
eggplant, miso 味噌茄子 3.00

squid teriyaki (whole) 燒魷魚 8.00

mushroom medley 燒什菌 5.00

foil grilled mixed mushroom, lemon butter, soy

pork jowl



chicken



skin



gizzard



shrimp



heart



starter

spicy cucumber 3.50

辣青瓜

house spices, miso vinaigrette, sesame

ika geso 4.50

炸魷魚鬚

bread squid tentacle, spicy kewpie, green tea salt

dessert

tofu cheesecake 4.00

豆腐芝士蛋糕

pandan custard doughnut 4.00

喇哪泡芙

beverage

hot green tea 綠茶 2.00

iced green tea 冰綠茶 2.00

iced tea 冰茶 1.50

soda can (coke, sprite) 罐裝飲料 1.50

house coffee 咖啡 2.00



RAMEN . IZAKAYA

HOURS

SUNDAY, TUESDAY - THURSDAY 5PM - 11PM

FRIDAY - SATURDAY 5PM - 12PM

CLOSED MONDAY

tigerdentx.com

ALCOHOLIC BEVERAGE AVAILABLE
PLEASE ASK YOUR WAITER/ESS