

RAMEN RIA

BAR SNACKS

SPICED EDAMAME (V) (GF)	6.50
CURLY FRIES (V)	7.50
Truffle aioli	
DUMPLING BY EIGHTGRAINS (V)	9.50 /6p
Choice of: pork & prawn, pork & chive, chicken & coriander or vegan	17.50/12p
TAKOYAKI	9.00
Tonkatsu sauce, QP mayo, micro coriander	
COMBINATION DIM SUM BASKET ☆	10.50/4p
Pork prawn shumai, crystal prawn, vegan dumpling, xiao long bao	
CRISPY ROASTED PORK BELLY & ORANGE HOISIN SAUCE	11.00
SICHUAN CHILI OIL WONTON	9.50 /4p
Chicken wontons, soy vinegar dressing, firecracker chili oil, garlic & fried shallots	
KAARAGE FRIED CHICKEN	Small 12.50
	Large 18.50
	Side fries +4.00

BAO BUNS

KAARAGE FRIED CHICKEN	11.00
Sweet & spicy sauce, peanuts, crispy shallots, coriander	
CRISPY ROASTED PORK BELLY	11.50
With QP mayo, orange & hoisin sauce	
ROASTED DUCK ☆	13.50
Crispy shallots, spring onion, plum sauce	
TEMPURA VEGETABLES (V)	11.00
With teriyaki sauce, vegan mayo	
PIMP YOUR BAO	
Side avocado +2.00	Side fries +4.00

DONBURI BOWL

Steamed rice, salad & sesame dressing, egg tartar, pickled ginger	
SALMON	18.50
Fresh salmon & avocado (GF)	
Grilled teriyaki salmon (O)	
HOT	18.00
Chicken katsu curry ☆	
Karaage fried chicken	
Grilled teriyaki chicken (O)	
Stir fried tofu & vegetable (V)	
Veggie kakiage curry (V)	

SASHIMI & SALAD

Seaweed salad (V)	7.00
Salmon sashimi (GF)	Small 16.00
	Large 22.00
Fried karaage chicken salad	18.00
Grilled teriyaki salmon avocado salad	18.50

BENTO BOX

SERVED WITH MISO	
Seaweed salad, edamame beans, pickled ginger, egg tartar, teriyaki sauce, rice & furikake	
CHICKEN BENTO	24
Karaage fried chicken, grilled teriyaki chicken	
VEGAN BENTO (V)	24
Veggie kakiage, vegan gyoza, vegan mayo	
DELUXE BENTO ☆	26
Crispy chicken katsu and grilled teriyaki salmon	

ADD EXTRA

Extra rice	+ 3.00
Extra fried chicken	+ 5.00
Extra avocado	+ 2.00
Extra egg	+ 2.00
Extra QP mayo	+ 1.00

- ☆ TOP SELLERS
- (GF) GLUTEN FREE
- (O) OPTIONAL GLUTEN FREE
- (V) VEGAN
- (V) OPTIONAL VEGAN

DRINKS MENU AVAILABLE

PLEASE ADVISE OUR STAFF ABOUT ALLERGIES WHEN ORDERING

RAMEN RIA
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RAMEN

All ramen served with free range ajitama soy egg, seaweed butter corn, seaweed nori, spring onion

SHOYU 18.00

Tokyo inspired chicken ramen, ramen ria shoyu, grilled chicken, shiitake mushroom, aromatic oil

CHICKEN PAITAN 19.50

Rich chicken broth, karaage fried chicken, shiitake mushroom, yuzukosho

SHIO ^{GF} 18.50

Chicken broth, pink citrus salt, grilled chicken, slow roasted tomato, shiitake mushroom, truffle oil, sansho pepper

TONKOTSU 18.50

Hakata inspired rich pork broth, grilled pork chashu, garlic kikurage mushroom, pickled mustard greens

PORK TRIO TONKOTSU ☆ 21.00

Signature ramen with grilled pork chashu, roasted pork belly, candied bacon, garlic kikurage mushroom

DOUBLE BLACK TONKOTSU ^{NEW!} 19.50

Sesame & black garlic broth, grilled pork chashu, garlic kikurage mushroom, pickled mustard greens

SIGNATURE MISO ☆ 21.00

Sapporo inspired ramen, togarashi miso broth, grilled pork chashu, Sichuan spiced ground pork, garlic kikurage mushroom, firecracker chili oil

ラーメン

SPECIALITY RAMEN

All ramen served with free range ajitama soy egg, seaweed nori, spring onion

TAIWANESE BEEF RAMEN 18.50

National dish beef bone noodle soup, sliced braised beef, bok choy, micro coriander, pickle red chili & mustard greens

TANTANMEN 19.50

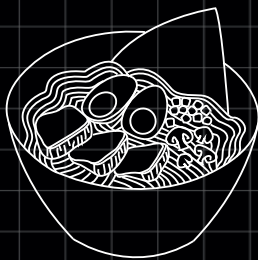
Spicy sesame broth, Sichuan spiced ground pork, peanuts, coriander, fried shallots, peppercorn oil

ROAST DUCK RAMEN ^{NEW!} 21.00

Rich duck broth, roasted duck, bok choy, fried shallots, sansho pepper, aromatic oil

SEAFOOD BISQUE ^{NEW!} 21.00

French style seafood ramen, panko prawn, edamame, slow roasted tomato, seaweed butter corn, black sesame



ADD EXTRA

House made noodle	+ 3.00
Extra broth	+ 3.00
Pork chashu	+ 4.00
Extra egg	+ 2.00
Chicken wonton	+ 5.00 /2p

VEGAN RAMEN

All ramen served with seaweed butter corn ^V, shiitake mushroom, seaweed nori, spring onion & sesame seed

MISO GINGER RAMEN ^V ^{NEW!} 18.00

Togarashi miso broth, slow roasted tomato, soya mince, shiitake mushroom, bok choy

SPICY VEGAN TANTANMEN ^V ☆ 18.50

Double black broth, soya mince, shiitake mushroom, bok choy, kumara crisp, firecracker chili oil

BROTHLESS RAMEN

RIA'S STIR FRY NOODLES 18.00

Seasonal veggies, sweet soy, garlic & ginger, aromatic oil. Choice of grilled chicken or tofu

VEGAN RICE NOODLES ^V ^{GF} 18.50

Stir fried seasonal veggies, fried tofu, shiitake mushroom, garlic & ginger, seaweed flake, pickled ginger

SPICY BEEF NOODLES 18.00

Rice noodles, seasonal veggies, sliced beef, oyster sauce, garlic flakes, peppercorn oil

SPICY DANDAN WONTON NOODLES ☆ 19.50

Sesame base, soy vinegar dressing, Sichuan spiced ground pork, chicken wontons, peppercorn oil

DRINKS MENU AVAILABLE

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DRINKS MENU

FIZZY ⚡ JUICE

Coke, Coke Zero, Sprite	4.5
Phoenix Range	5
Ginger Beer.....	5
Japanese Sodas Melon / Orange / Grape	6
St.Pellegrino	S 5 / L 9

TAP BEER

Asahi.....	11
Sapporo	10

BEER

Corona	10
NNN Promise pils	10
Garage Project Hatsukoi Lager.....	10

Tokyo IPA	14
NNN Sun Sun Brown Ale	12
NNN Super Rye Ale	12

Three Boys Session 2.5% Lager.....	9
Garage Project Fugazi 2.2% Session Ale ..	9
Asahi Zero 0% Lager	9

Panhead Supercharger APA	11
Yona Yona APA	12
Garage Project DFA	13
Tokyo Black	12
NNN Seasonal	POA

Somersby Apple	10
Sunchaser Blueberry	10
Zeffer Apple Crumble	11

COCKTAIL

Kuro Sato Old Fashioned	16
Whisky, Ginger, Unrefined Sugar, Bitters	
MelOn Paloma	16
Vodka, Melon Soda, Candy	
Black Tea Cooler	16
Rum, Green & Black tea, Lemon Cello	

GIN & TONIC

STEP 1:
CHOOSE YOUR GIN

Haymans.....	10.00	11.00
Bombay.....	12.00	13.00
Haymans Sloe Gin	12.00	13.00
Roku	14.00	15.00
Botanist	14.00	15.00

STEP 2:
CHOOSE YOUR TONIC

Fentimans Tonic	East Imperial
Classic Indian	Yuzu Tonic
Rhubarb Tonic	Grapefruit Tonic

JAPANESE HI-BALLS

Haku Vodka, Umeshu, Soda, Lemon Slice	14
Toki Whisky, Soda, Lemon Peel	14
Roku Gin, Tonic Water, Ginger & Orange ...	14

SAKE

	130ml	250ml
Kyoto Junmai	11	22
Full Bodied, Savoury, toasted grains		
Ozeki Karatanba nigori	13	24
Cloudy, rich texture, lemon & rice		
Kimoto Junmai	21	28
Umami rich, apple & grain		
Shochikubai Gokai Chilled Sake	16.50	300ml
Off Dry, crisp, pear & apple		

Sake Flight tasting set..... 22.00 3 cups

WINE

SPARKLING & PLUM

Henkell Trocken 200ml	11
G.H MUMM 375ml	50
Choya Umeshu	9
Choya Umeshu Green Tea	11

WHITE

Spy Valley Sauvignon Blanc.....	11	50
Deliverance Chardonnay.....	12	52
Amisfield Dry Riesling	13	55
Akarua Pinot Gris.....	12	52

RED & ROSE

Alan Scott Rose	11	50
Waipara Hills Pinot Noir.....	12	52
Grant Burge Shiraz	14	57

HAPPY HOUR

3-6pm