

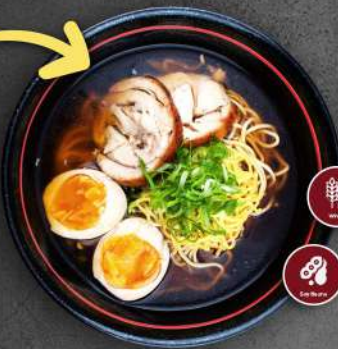
Step 1

Choose your Ramen

Shoyu Ramen

(Soy Soup)

412 Kcal
35 Qar



Shio Ramen

(Clear Chicken Soup)

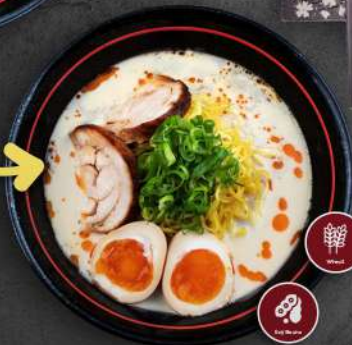
409 Kcal
35 Qar



Tori Paitan Ramen

(Creamy Chicken Soup)

432 Kcal
38 Qar



Kcal = Noodles + Soup

Step 2

Choose two main Toppings

Green Onion



Spice Green Onion



Sweet Corn



Fried Garlic



Butter



Grated Garlic



Two pieces of Charshu
(Garlic Soy sauce flavor
chicken ham)



Menu

Step 3

Extra Toppings

Charshu (2 pieces) - 4 Qar

Ajitama (Special Seasoned Egg) - 3 Qar

Green onions - 2 Qar

Spice Green Onions - 2 Qar

Sweet Corn - 2 Qar | Fried Garlic - 2 Qar

Butter - 2 Qar | Grated Garlic - 2 Qar

Side Menu

Small Charshu Rice Bowl - 25 Qar

Large Charshu Rice Bowl - 35 Qar

Furikake Rice - 8 Qar

Drinks

Can - 3 Qar | SSPET Bottle - 4 Qar

Pepsi, Pepsi Diet, Mirinda, Mountain Dew, Ice Tea

Aquafina - 2 Qar



NINJA
RAMEN



@NinjaRamenQa



@NinjaRamenQa



Ninja Ramen Qatar

SOUPS



NINJA
RAMEN

SHOYU / Soy Sauce Soup

It is a clear chicken soup with soy sauce and basic taste of "Japanese ramen". The best toppings are green onions, AJITAMA, CHASHU, and butter, which goes well with the soy sauce flavor. Enjoy the authentic taste of Japan with a new discovery.

SHIO / Clear Chicken Soup

This is a clear chicken soup that is simply seasoned with salt, Very gentle taste. All toppings go well with it, but the most synergistic topping are butter and corn.

TORI PAITAN / Creamy Chicken Soup

This is a creamy, cloudy chicken soup. The thick soup is made in the restaurant for 8 hours and is the first of its kind in Qatar. It goes well with plenty of green onions.

TOPPINGS

Green Onion

A basic topping for Japanese ramen. The fresh scent of green onions makes the soup even more delicious.



Spicy Green Onion

Green onions seasoned with special chili and sesame oil, especially good with SHIO/TORI PAITAN.



Sweet Corn

The sweetness of boiled sweet corn matches the saltiness of the ramen.



Fried Garlic

The flavor of Fried Garlic is unique and gives the Ramen richness and aroma.



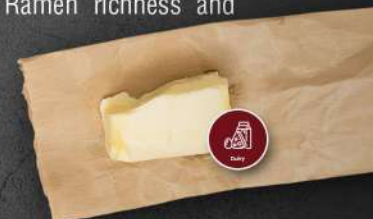
Grated garlic

A booster that makes good ramen even better.



Butter

The rich flavor of butter adds depth to the ramen soup and is a particularly good match for SHOYU/SHIO.



Charshu

Chicken ham seasoned with special sauce.



Ajitama

A half-boiled egg seasoned with a special sauce.

