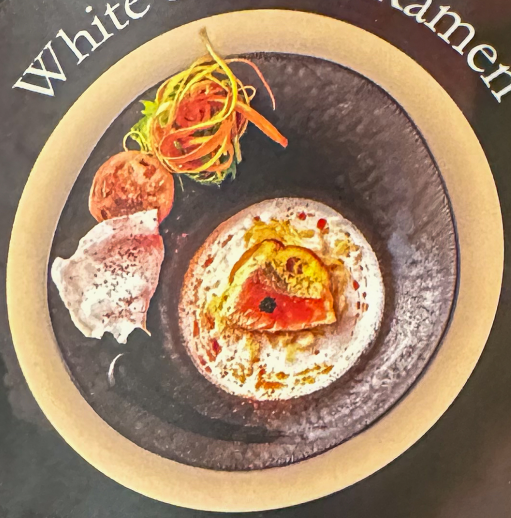

SALMON NOODLE 3.0
MENU
EXPERIENCE OUI-MAMI!
OUR AWESOME PLANET

Salmon Ramen

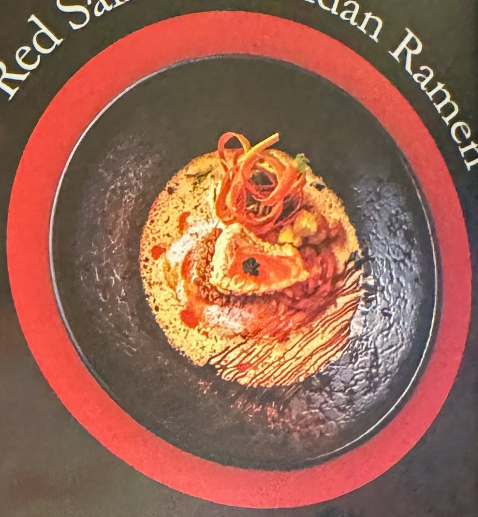
White Salmon Ramen



Our signature velvety salmon broth infused with aromatic garlic oil, served with salmon tempura, tender pork chashu, and fresh garden greens.

PHP 580

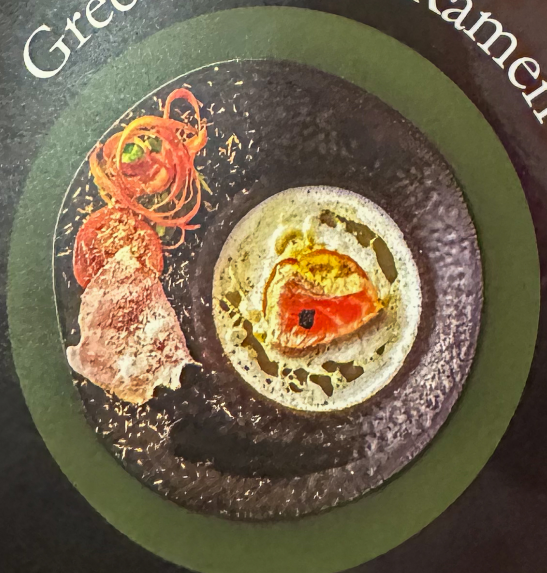
Red Salmon Dandan Ramen



A bold, sesame-forward salmon broth layered with chili oil and savory niku miso, finished with salmon tempura and tender pork chashu.

PHP 630

Green Salmon Ramen



A fragrant blend of silky salmon broth and fresh basil, complemented by grated cheese, salmon tempura, and tender pork chashu.

PHP 600

Black Salmon Ramen

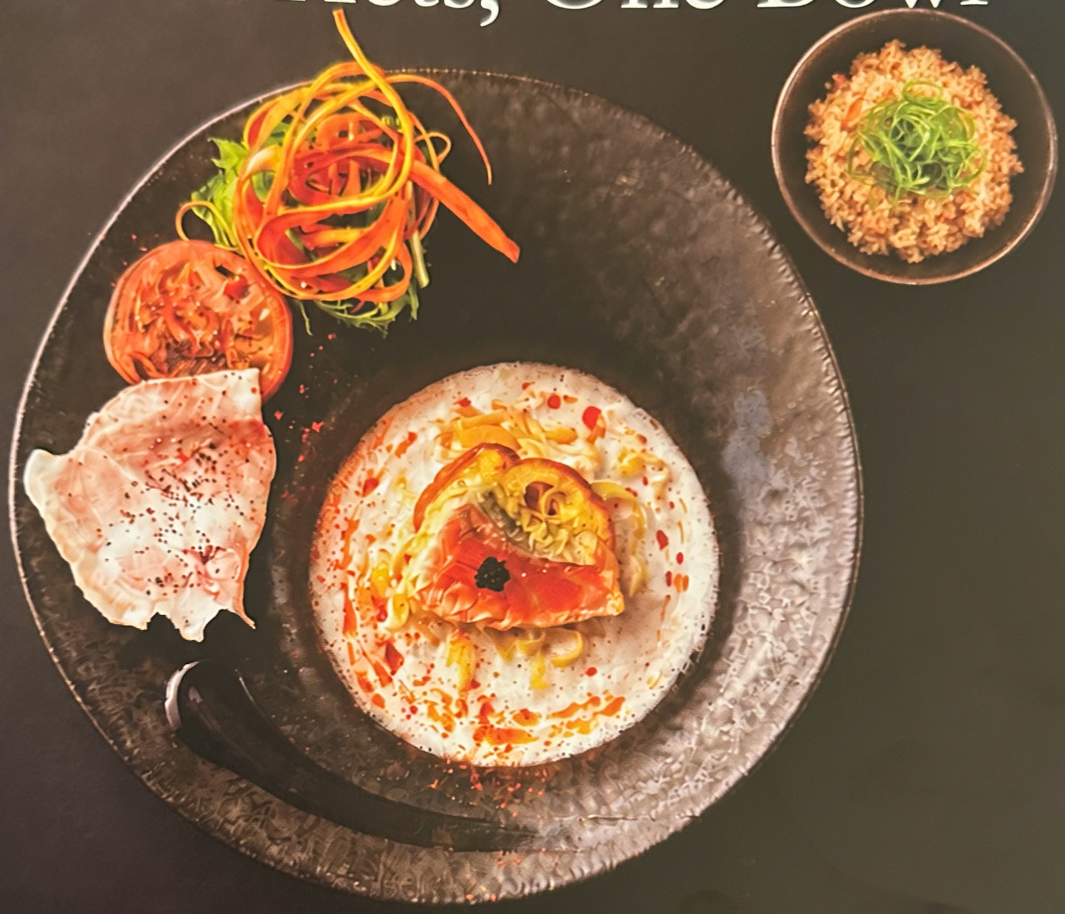


A savory salmon broth paired with rich squid ink, parmesan cheese, and golden croutons, finished with salmon tempura and pork chashu

PHP 630

OUR AWESOME PLANET

THE SIGNATURE EXPERIENCE:
Three Acts, One Bowl

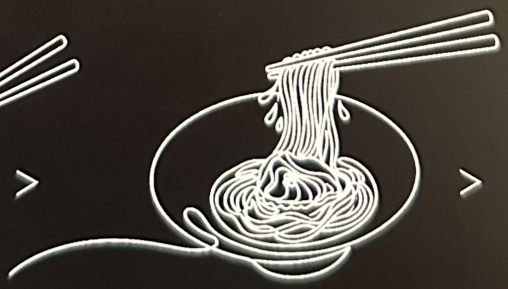


THE APPETIZER
A Prelude to the Experience



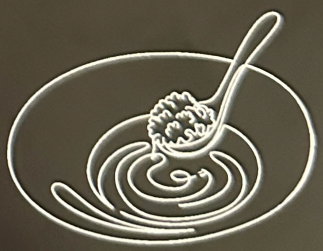
Start with the appetizers around the rim—dip them in the broth for contrast.

THE RAMEN
The Heart of the Experience



Take your time with the ramen, letting the rich broth soak into the noodles as you enjoy them with your main topping.

THE RISOTTO
A Savory Finale

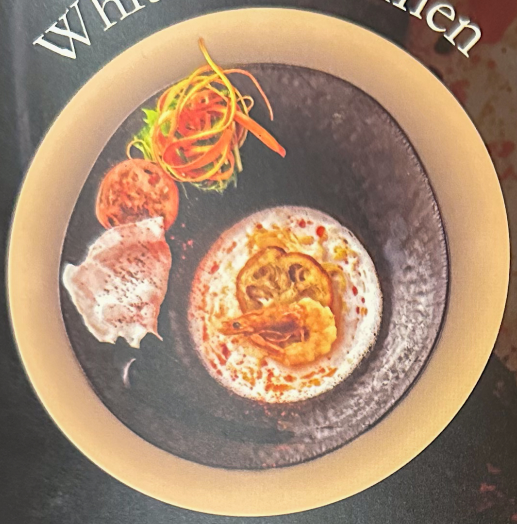


Once your noodles are finished, leave some soup and add rice, stir it into your leftover soup, and enjoy a rich risotto-style finish.

OUR AWESOME PLANET

Ebi Ramen

White Ebi Ramen



Our special silky prawn broth infused with aromatic garlic oil, served with ebi tempura, tender pork chashu, and fresh garden greens.

PHP 580

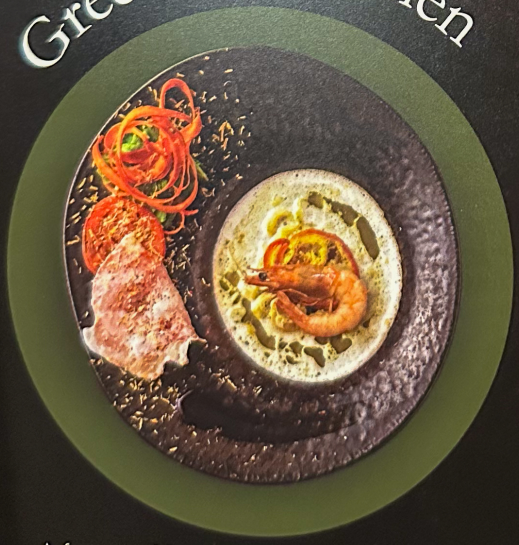
Red Ebi Dandan Ramen



A bold, sesame-rich prawn broth layered with chili oil and savory niku miso, finished with ebi tempura and tender pork chashu.

PHP 630

Green Ebi Ramen



A fragrant blend of velvety prawn broth and fresh basil, complemented by grated cheese, ebi tempura, and tender pork chashu.

PHP 600

Black Ebi Ramen



A savory prawn broth paired with rich squid ink, parmesan cheese, and golden croutons, finished with ebi tempura and pork chashu.

PHP 630

OUR AWESOME PLANET

Side Dishes

Karaage Kréme



Light and crispy Japanese chicken karaage served with a fresh sour cream sauce.

PHP 360

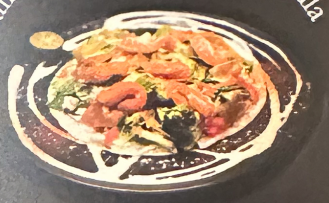
Salmon Katsu Doré



Golden-crusted salmon katsu, served with a bright, spicy citrus sauce.

PHP 400

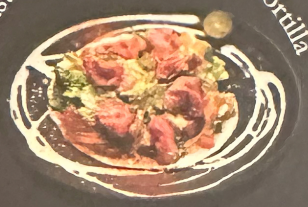
Salmon Garden Greens Tortilla



Tender salmon and fresh garden greens on an open-faced soft tortilla with a light, refreshing bite.

PHP 280

Roast Beef Garden Greens Tortilla



Savory roast beef paired with crisp garden greens, on an open faced soft tortilla for a meaty yet balanced bite.

PHP 280

Extras



Salmon Oui-mami! Rice

A comforting side of rice topped with tender salmon flakes, designed to be mixed into your remaining ramen broth for a rich, creamy risotto-style finale.

PHP 120

+ PHP 30 for Grated Cheese



Oui-shii! Aji Tamago

Perfectly soft-boiled Japanese-style egg, delicately marinated for a rich umami flavor, with a silky, golden jammy yolk.

PHP 70

Beverages

Bottled Water
PHP 65

Coke Products
Coke, Sprite & Royal
PHP 120

House Iced Tea
PHP 120

Kirin Ichiban Beer
PHP 220

Crazy Carabao Pale Ale
PHP 240

Bundaberg Ginger Beer
PHP 240

Bundaberg Lime & Bitters
PHP 240



OUR AWESOME PLANET


SALMON NOODLE 3.0
Chef
Shota Saka
Salmon Noodle 3.0 Master Chef
Michelin-starred experience, with 14 years in French cuisine. Chef Saka brings a new wave of seafood based Ramen to Manila, combining Japanese Ramen with French technique.
OUR AWESOME PLANET
@salmon.noodle.3.0.ph
www.salmonnoodle30.ph