



SHOYU RAMEN

¥700

Tam Tam signature shoyu broth made with a special in house blended shoyu. Served with salted soft boiled egg, slow cooked pork belly char siu, green onion, and bamboo shoot and seaweed, it is a lighter and comforting choice.



MISO RAMEN

¥800

Traditional miso broth ramen served with salted soft boil egg, leek, beansprout and ground pork. A simple yet hearty option with umami bursting flavours.



SPICY MISO RAMEN

¥950

Spicy miso broth ramen served with salted soft boiled egg, leek, beansprout, ground pork, slow cooked pork belly char siew, bamboo shoot and seaweed. A rich and hearty alternative with a spicy twist.



SHIO RAMEN

¥700

A slight ramen shiro (salt) base soup served with salted soft boiled egg, slow cooked pork belly char siu, green onions, bamboo shoots & wakame seaweed. A simple alternative if you are looking for a light meal.



MABOTOFU RAMEN

¥800

Kanton Ramen - Noodle with Chinese style stir-fried locally sourced vegetables, wood ear mushrooms and pork.



KANTON RAMEN

¥900

Chinese style stir-fried noodles with locally sourced vegetables, wood ear mushrooms and pork.

CURRY RAMEN
COMING SOON IN WINTER

HALF SHOYU RAMEN
(with salad)

¥150

ADDITIONAL TOPPING

KAEDAMA
¥150
(extra portion noodle)

SIMMERED PORK BELLY CHAR SIU
(3 pcs) ¥350

BUTTER
¥100

SEAWEED
(3 pcs) ¥100

CORN
¥100

SALTED SOFT BOILED EGG
¥100

BAMBOO SHOOTS
¥100

WAKAME
¥100

CHEESE
¥250



FRIED RICE (with SOUP) ¥700

Signature fried rice with char siu, corn, egg and green onion. An all-time favourite dish!



MABO DON (with SOUP) ¥800

Signature mabo topping served with soft tofu and ground pork and green onion.



CHUKKA DON (with SOUP) ¥800

Rice bowl served with locally sourced stir fried vegetables in a thick sauce with wood ear mushroom, pork and bamboo shoot.

SIDE ORDER		ADDITIONAL TOPPING				
RICE	¥150					
GYOZA (5pcs)	¥500	SIMMERED PORK BELLY CHAR SIU (3 pcs) ¥350	SEAWEED (3 pcs) ¥100	CORN ¥100	SALTED SOFT BOILED EGG ¥100	CHEESE ¥250

SNACKS



CHICKEN KARAGE ¥800



FRENCH FRIES ¥500



EDAMAME ¥200