



MENU

#RO_RAMENEOUTROS

PT EN

ENTRADAS | STARTERS

- EDAMAME 4€ 
com shichimi togarashi (vegan)
- GYOZAS DE JACA VERDE 8€
caldo de cogumelos e gengibre (vegan)
- CROQUETAS DE CAMARÃO E BATATA DOCE 8,5€
com molhos japoneses
- ATUM PICANTE 10,5€ 
molho picante de amendoim, litchias, sésamo, pepino e crocante de wasabi
- ASINHAS DE FRANGO COM BBQ RO 8€
shichimi togarashi



OKONOMIYAKI

OKONOMIYAKI MISTO 12,5€
couve, porco, gambas, lulas, bacon, molhos, nori, katsuobushi e ceboleto

OKONOMIYAKI VEGGIE 11€
couve, batata doce, cheddar, cebola, molhos, nori e ceboleto (vegetariano)

MIXED OKONOMIYAKI 12,5€
cabbage, pork, shrimp, squid, bacon, sauces, nori, katsuobushi and spring onion

VEGGIE OKONOMIYAKI 11€
cabbage, sweet potato, cheddar, onion, nori and spring onion (vegetarian)

DONBURI

DONBURI DE PORCO CROCANTE COM MISO PICANTE 14€ 
edamame, ovo estrelado, manteiga de alho e ceboleto

DONBURI DE ATUM MARINADO 15€
edamame, gema, manteiga de alho e ceboleto

DONBURI DE KATSU KARE DE BERINGELA 13€ 
caril japonês, pickle de cebola, meio ovo nitamago, ceboleto (versão vegan - sem ovo)

CRISPY PORK AND SPICY MISO 14€ 
edamame, fried egg, garlic butter and spring onion

TUNA DONBURI 15€
edamame, egg yolk, garlic butter and Spring onion

EGGPLANT KATSU KARE DONBURI 13€ 
japanese curry, pickled onion, nitamago egg, spring onion (vegan version - without egg)

RAMEN

RAMEN TRIPLO PORCO MISO PICANTE 16,5€ 
caldo de porco intenso com miso e malagueta, noodles, porco picado, porco crocante, ovo nitamago, mayu, nori e ceboleto

RAMEN TANTAN DE GAMBAS E FRANGO 16,5€ 
caldo de cogumelos levemente picante com sésamo e amendoim, noodles, gambas, frango, ovo nitamago, pakchoi, óleo de chili, lima e ceboleto

RAMEN TONKOTSU 16,5€
caldo de porco cozido muitas horas, noodles, barriga de porco, ovo nitamago, enoki, pakchoi, menma, mayu, nori e ceboleto

RAMEN SHOYU DE ROSBIFE 16€
caldo de cogumelos leve e aromático temperado com tare de soja, noodles, cogumelos shiitake e enoki, ovo nitamago, manteiga de alho e ceboleto

RAMEN VEGGIE DE COGUMELOS E PIMENTA PRETA 15,5€
caldo de cogumelos e pimenta preta, noodles, cogumelos shiitake, eryngi e enoki, ovo nitamago, manteiga de alho, pakchoi e ceboleto (versão vegan - sem ovo e sem manteiga)

RAMEN TANTAN VEGGIE 15,5€ 
caldo de cogumelos levemente picante com sésamo e amendoim, noodles, tofu panado, ovo nitamago, pakchoi, óleo de chili, lima e ceboleto (versão vegan - sem ovo)

Os dois ramens Veggies podem ser alterados para caldo Shoyu ou Miso picante

TRIPLE PORK SPICY MISO RAMEN 16,5€ 
intense pork broth with miso and chili, noodles, minced pork, crispy pork, nitamago egg, mayu, nori and spring onion

SHRIMP AND CHICKEN TANTAN RAMEN 16,5€ 
lightly spicy mushrooms broth with sesame and peanut, noodles, shrimp, chicken, nitamago egg, pakchoi, chili oil, lime and spring onion

SHOYU TONKOTSU 16,5€
pork broth cooked for many hours, noodles, pork belly, nitamago egg, enoki, pakchoi, menma, mayu, nori and spring onion

ROASTBEEF SHOYU RAMEN 16€
light and fragrant mushroom broth seasoned with soy tare, noodles, roastbeef, shiitake and enoki mushrooms, nitamago egg, garlic butter and spring onion

VEGGIE MUSHROOM AND BLACK PEPPER RAMEN 15,5€
mushroom broth seasoned with black pepper, noodles, enoki, shiitake and eryngi mushrooms, nitamago egg, pakchoi, garlic butter and spring onion (almost Vegan - take out the egg and butter)

VEGGIE TANTAN RAMEN 15,5€ 
lightly spicy mushroom broth with sesame and peanut, noodles, breaded tofu, nitamago egg, pakchoi, chili oil, lima and spring onion (almost Vegan - take out the egg)

Both veggie ramens can be altered to shoyu or spicy miso broth

EXTRAS

- OVO NITAMAGO (vegetariano) 2,5€
- COGUMELOS SHIITAKE (vegan) 1,5€
- PAKCHOI (vegan) 0,75€
- MENMA 0,75€
- ROSBIFE 3€
- BARRIGA DE PORCO 3€
- PORCO CROCANTE 3€
- PORCO PICADO 3€ 
- GAMBAS 3,5€
- TOFU PANADO 3€
- ½ NOODLES (vegan) 3€
- TAÇA DE ARROZ (vegan) 3€

- NITAMAGO EGG (vegetarian) 2,5€
- SHIITAKE MUSHROOMS (vegan) 1,5€
- PAKCHOI (vegan) 0,75€
- MENMA 0,75€
- ROASTBEEF 3€
- PORK BELLY 3€
- CRISPY PORK 3€
- MINCED PORK 3€
- SHRIMP 3,5€
- FRIED BREADED TOFU 3€
- ½ NOODLE PORTION (vegan) 3€
- RICE BOWL (vegan) 3€



MENU INFANTIL | KID'S MENU 9,5€ (até aos 12 anos | until 12 y.o.)

Noodles com coxinha de frango, meio ovo nitamago e ceboleto (com ou sem caldo)

ou

Arroz com coxinha de frango, meio ovo nitamago e ceboleto

Noodles with chicken, half nitamago egg and sprin onion (with or without broth)

or

Rice with chicken, half nitamago egg and spring onion

SOBREMESAS | DESSERTS

Pannacotta de matcha e chocolate branco 6,5€
molho de framboesa e pistácio

Cheesecake de manteiga de amendoim 6,5€
e sésamo com caramelo de miso

Mochis 1uni. - 3€ 2uni. 5,5€

pergunte o sabor que há

Matcha and white chocolate panna cotta 6,5€
with raspberry sauce and pistachio

Peanut Butter cheesecake 6,5€
with sesame and miso caramel

Mochis 1uni. - 3€ 2uni. 5,5€

ask for the flavors



BEBIDAS | DRINKS

Aquela Kombucha - gengibre 4€

Coca-Cola / Coca-Cola 0 2,7€

Ice-Tea de Limão / Pêssego 2,7€

Água 0,75L 1,7€

Água com gás 0,75L 1,7€

Água das Pedras 2€

Cerveja de pressão

0,2L 2,2€

0,35L 2,7€

Cerveja preta 3€

Cerveja sem álcool 3€

Cerveja Musa (pergunte qual) 4€

Sidra Pak Peste & Sidra 4,3€

Kombucha Aquela Kombucha - ginger 4€

Coca-Cola / Coca-Cola 0 2,7€

Ice-Tea Lemon / Peach 2,7€

Water 0,75L 1,7€

Sparkling Water 0,75L 1,7€

“Água das Pedras” (sparkling water) 2€

Draft Beer

0,2L 2,2€

0,35L 2,7€

Stout beer 3€

0% alcohol beer 3€

Craft Beer Musa (ask for the flavours) 4€

Craft Sider Musa Peste & Sidra 4,3€

DA CASA

Ro-Hais

Líchia | lima e gengibre | maracujá

Com álcool 4,7€

Sem álcool 3,7€

Chá gelado com gengibre e lima 2,5€

Sangria Sake Maracujá 15,5€

Sangria Sake, Litchias e Framboesa 15,5€

Ro-Hai

Lychee | Lime and ginger | Passion Fruit

With alcohol 4,7€

Without alcohol 3,7€

Housse Made Ice-Tea with Ginger and Lime 2,5€

Passion Fruit Sake Sangria 15,5€

Lychee and Raspberry Sake Sangria 15,5€

BEBIDAS JAPONESAS | JAPANESE DRINKS

Sake Shogun 180ml 12€

Cerveja / Beer Kirin Ichiban 33cl 4€

CHÁS | TEAS 4€

Sencha verde

Genmaicha (arroz tostado)

Jasmim

Camomila

Preto

VINHO | WINE

garrafa / bottle

copo / glass

“Bacalhau”

Branco / white

16€

4,5€

Tinto / red

16€

4,5€

Verde

16€

4,5€

CAFETARIA | COFFEE

Café / descafeinado / Pingo / Café Americano 1,3€

Café Duplo 2€

Meia de Leite 2€

Expresso / Decaf / With milk / American Coffee 1,3€

Double Expresso 2€

Latte 2€

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