

MISTER LALORS

SOCIAL CLUB

Snacks

EDAMAME

8

Salted & charred young soybeans,
7 spice salt & vinegar

SPICY CAULIFLOWER

8

Fried cauliflower drizzled with spicy sauce
& furiyaki (umami salt blend)

PULLED PORK SLIDER

7

Shredded sticky pork, cabbage slaw
onion pickle & potato bread roll



PRAWN TOAST

15

Prawn & herb mousse, fermented chilli,
cucumber salad, sesame dressing

UMAMI LOADED FRIES

12

Shoestring fries, katsuobushi,
kewpie, bulldog sauce & sesame

BONELESS FRIED CHICKEN

12

fried chicken thigh, garlic soy
glaze & Japanese mayo

GLAZED EGGPLANT

15

miso glazed eggplant, radish,
crispy shallot, scallion oil

PAN FRIED GYOZA

16

CHILLI PORK OR VEGETARIAN

House ponzu dressing, spring onion & chilli oil

Mister Ramen

PORK TONKATSU

48 hour Pork Bone Broth, Our Signature Tare, Crinkle Noodles

Chasu Pork, Bean Sprouts, Soy Egg, Toasted Nori, Spring Onion & chilli infused pork fat

VEGETARIAN RAMEN

Broth Made From corn, vegetables, Sake & Kombu, Miso Tare, Buckwheat Noodles,
Mushroom dumplings, Soy Egg, Nori seaweed, Black Garlic Oil & Bamboo Shoot

CURRIED CHICKEN KATSU RAMEN

Chicken Bone Broth Seasoned with Sweet Japanese Curry, Toasted Rice Soy Tare.

Served With Fried Chicken, Crinkle Noodles, lotus root, Carrot, Red Pickle, Herbs & Kewpie

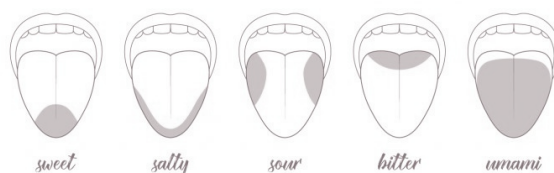
***Gluten free, Coeliac, Wheat free, Lactose free, Vegan or allergic to seafood?

the majority of our menu offerings can be modified for such dietary requirements

Please inform staff of your requirements and the chef will offer some alternatives.

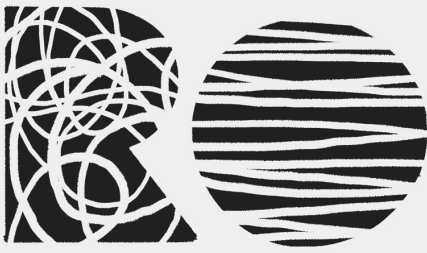
331 Mair st, Ballarat.

www.misterlalorsballarat.com.au

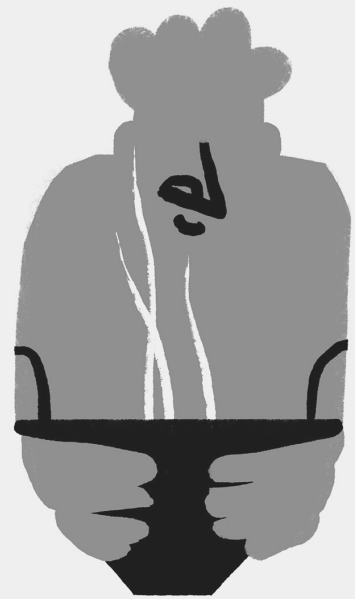


@mister_ramen_Ballarat

@misterlalorsballarat



how to eat ramen?



① Look and smell



② Taste the broth with the spoon

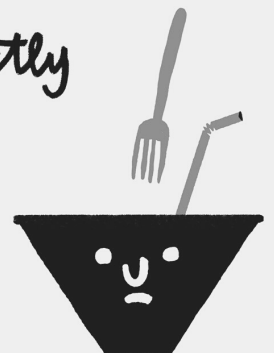
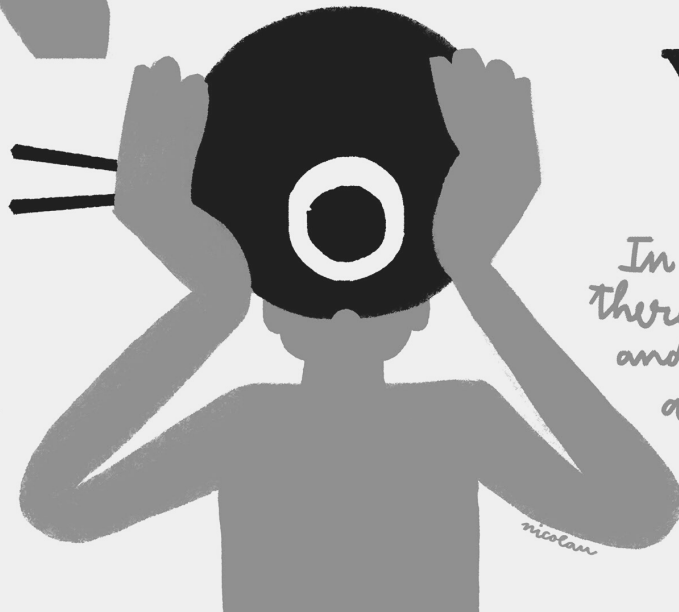


③ Pull the noodles with the chopsticks and slurp shamelessly

④ Eat at ease.



⑤ Drink the broth directly from the bowl



The spoon helps you to drink the broth and scoop up the toppings

In fact, there are no rules and you can eat anyway you like!