



Tapa

Edamame Soy 🌱	\$5
Flash fried edamame tossed with sweet soy, butter	
Edamame Spicy 🌱🌶️	\$5
Flash fried edamame tossed with our sweet chili paste	
Brussel Sprout Salad 🌱	\$8
Deep-fried brussel sprout topped with sesame vinaigrette, mayo and mixed greens	
Brussel Sprout Tempura 🌱	\$8
Crispy tempura brussels sprouts with white truffle oil and house spices	
Shishito Naru 🌱	\$7
Shishito pepper with side of house-made spicy paste and nanami plum powder	
Caramelized Cauliflower 🌱	\$7
Caramelized cauliflower with toasted nuts, crispy mint leaves, and sesame vinaigrette	
Karaage 唐揚げ	\$8
Signature crispy chicken karaage served with house made NARU sauce	
Takoyaki たこ焼き	\$8
Fried octopus ball topped with mayo okonomi sauce, green onion, shredded nori and bonito flake on a bed of egg salad	
Satsuma-age 薩摩揚げ	\$8
Deep-fried cod based fish cake with side of house-made fish powder and tartar sauce	

Ramen

Tonkotsu Black	\$13
Classic tonkotsu ramen topped with bamboo, kikurage, onion, pork chashu and black garlic oil	
Tonkotsu Spicy 🌶️	\$13
NARU spicy pork broth topped with bamboo, kikurage, onion and pork chashu	
Tonkotsu White	\$14
Naru pork and chicken broth topped with bamboo, kikurage, onion, pork chashu and chicken chashu	
Tokyo Tonkotsu 魚介豚骨ラーメン	\$15
Premium fish broth infused in tonkotsu ramen with a kick of seafood flavour for a balance of land and sea, comes with a whole Onsen Egg	
Shio Chicken	\$13
White chicken broth topped with bamboo, brussel sprout, onion and chicken chashu	
Shio Chicken Spicy 🌶️	\$13
Spicy chicken broth topped with chicken chashu, bamboo, brussel sprout, onion	
Creamy Vegan	\$13
Creamy vegan soup base with slow-cooked kelp broth topped with corn, spinach, tofu, and black garlic oil	
Saisyoku Aka 🌶️	\$14
House-made creamy tantan soup base with slow-cooked kelp broth topped with corn, spinach, vegan soboro, tofu and kikurage	

ADD-ON

Chashu \$3 | Kikurage \$1 | Vegan Soboro \$2 | Tofu \$2 |
Bamboo \$1 | Black Garlic Oil \$1 | Soft Boil Egg \$2 |
Spicy Sauce \$1 | Brussel Sprout \$2 | Extra Noodle \$2 |
Corn \$1 Extra Soup \$3 | Spinach \$1

Lunch Menu

ランチメニュー

RiceBowl

Karraga Don	\$13
Crispy chicken served with house-made NARU sauce, rice and 2 sides	
Sweet Unagi Don	\$16
Torched eel with sweet unagi sauce, rice and 2 sides	
Ebi Chili 🌶️	\$14
Tempura coated shrimp served with sweet chili sauce	
Karubi Don	\$16
Grilled boneless beef short rib, rice and 2 sides	
TonToro Don	\$15
Torched pork jowl sliced with Yuzu Soy, rice and 2 sides	
Shifu Poke	\$16
Spicy tuna and salmon topped with ikura and masago, rice and 2 sides	
Vegan Curry Don 🌱	\$12
Simmered vege soboro in curry sauce, rice and 2 sides	