Whatis

different pot.

MKurume Style"

Ramen?

onta Noodle House serves Kurume-style tonkotsu ramen. What kind of ramen is Kurume-style?
Kurume is a small town about an hour's drive from Fukuoka City, Kyushu, the birthplace of Tonkotsu ramen.

One of the traditional recipes of Tonkotsu soup for Kurume Ramen is called "Tsugi-tashi", which means "to appropriately add" in Japanese.

Tsugi-tashi is a method of making some of the soup used that day and then adding new soup made in a

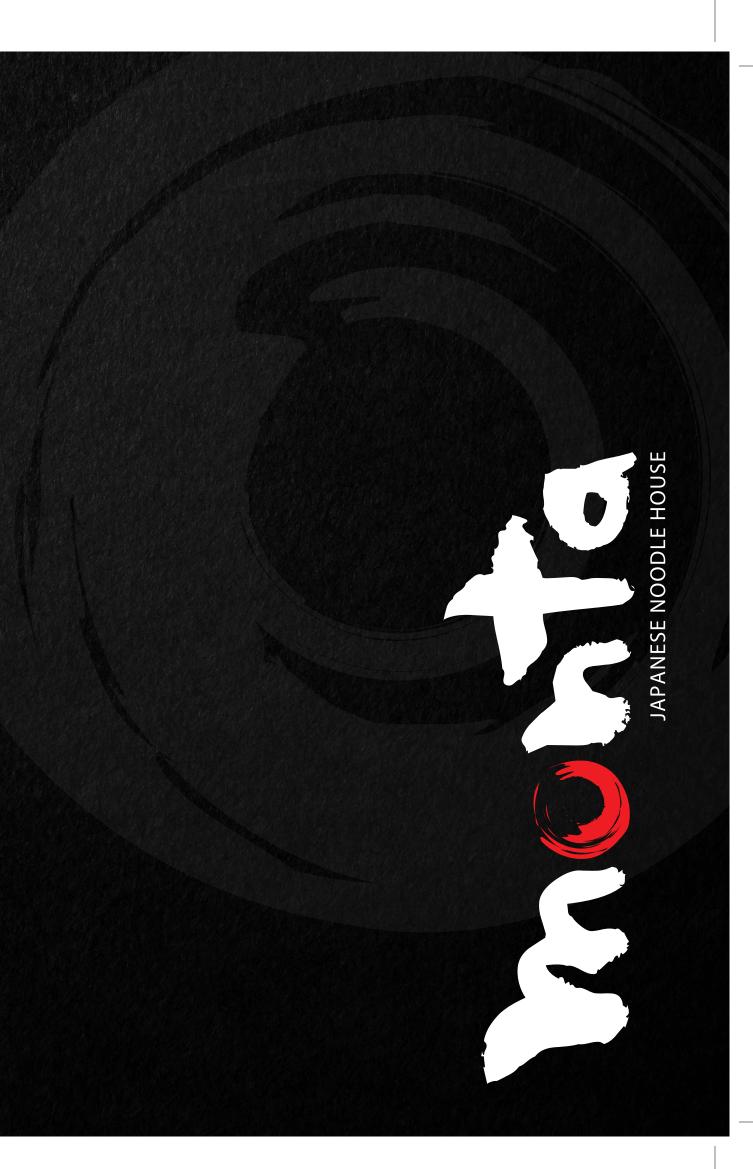
Hakata Ramen, which is another famous Tonkotsu style, is made differently from the Kurume style. In general, the soup is made with similar ingredients being boiled in a pot but consumed within a day.

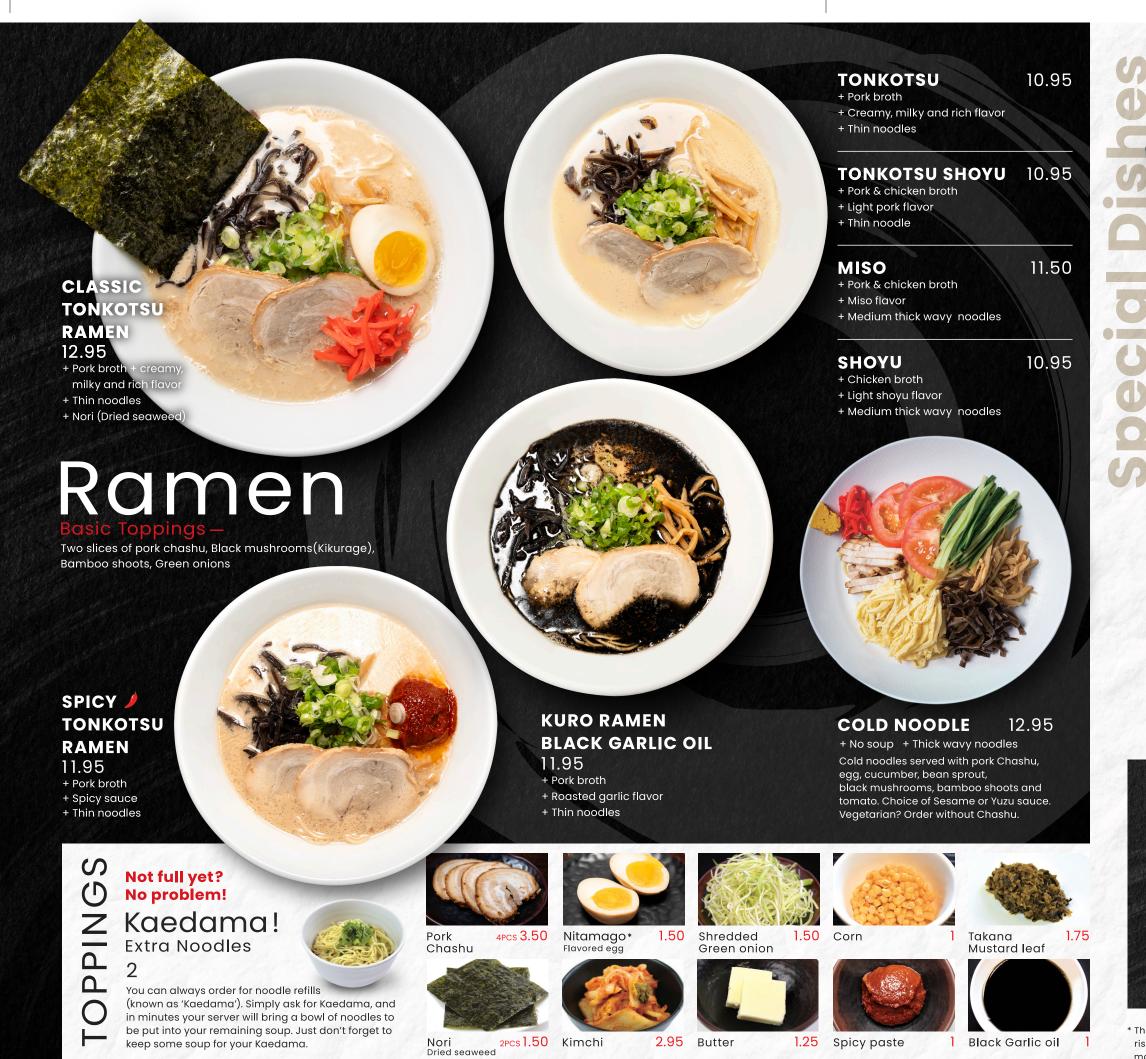
When "Tusgi-tashi" style is perfectly performed in Kurume style, it enriches and deepens the flavor each and every time. At Monta Noodle House, we are constantly researching ways to offer authentic Kyushu-style pork bone ramen to our many customers while preserving the taste and traditions of Kurume-style ramen, which was born in this small town in Kyushu.





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FRIED RICE

REG 8.25 / SM 6.25 Onions, green onions, egg, chopped Chashu pork with rice

KIMCHI FRIED RICE

9.25

Kimchi, onions, egg, green onions, chopped Chashu pork with rice

TAKANA FRIED RICE

Takana-mustard leaf, onions, green onions, egg, chopped Chashu pork with rice



PORK BELLY BOWL

REG 8.25 / SM 6.25Slices of soy marinated pork served over rice with green onions

CHASHU BOWL

REG 8.25 / SM 6.25

Slices of grilled Chashu pork served over rice with green onions

MINI MENTAIKO BOWL

* Spicy fish egg served over rice with green onion and sesame seeds

WHITE RICE 2.50

RINKS COKE 2.95 2.50 OOLONG TEA DIET COKE 2.50 JUICE 2.95 SPRITE 2.50 YUZU SODA 3.50 2.95 CALPICO 2.95 HAWAIIAN SUN **GREEN TEA** 2.95 BOTTLED WATER **BEERS** SAPPORO DRAFT 5.5 SAPPORO LIGHT 3.95

* Throughly cooking foods of animal origin such as beef, lamb, milk poultry or shell stock reduces risk of food born illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these food are consumed raw or under cooked.