

Fire Ramen & Izakaya by Menbaka

Description

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Noodles are always better than rice. Well to me of course. And somehow, Ramen is my noodle of choice. I have always gone around looking for good ramen, especially vegetarian or vegan options. I heard of this â??fire ramenâ?• place. I was likeâ?¦ why do you need to have a huge flame momentarily on top of the ramen? Does it make a difference or is it merely for entertainment purposes?

I would say it is 90% for entertainment purposes. Oh but they make a huge deal of it. You get to sit by the kitchen as they perform the whole fire stunt. They even have a phone holder where the chef will place your phone to record the whole thing. The remaining 10% is the unique charred â??wok heiâ?• taste that you get in the noodles.

Here is my family and me experiencing the fire.

Oh and you know it is for entertainment when they even have a sign for you to hold up!


TOP PICKS
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The menu is quite extensive though. So you can come here for more than just ramen.

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8
NO MSG
FIRE RAMEN
F1 228 Years Shoyu Recipe ULTIMATE FIRE RAMEN
F2
F3
F4 Shiitake Mushroom -Vegetarian- Fire Ramen
F5 Collagen Tonkotsu -Pork Broth- Fire Ramen
F6 Kara Miso Fire Ramen (Spicy)
mix & match
2 items for
only
$5
UNIQUE APPETISERS
EXQUISITE DELICACY
SALMON FRENZY
NON-FIRE MAINS
DON-MONO (RICE)
BEVERAGES
NATURE SIDES TO SHARE
BEER
Savoury Crisps Agemono Platter
Edamame (Japanese Soy Beans)
抹茶
Welcome

This is how the place looks like from the outside. It is located along the food street at B1 of The Centrepoint.

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SALMON BATAYAKI
30
RECOMMENDED
IRE
RAMEN

The place was rather empty as it was about 5pm on a Sunday.

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This is where the fire show is done.

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FIRE RAMEN
TASTE the difference BEFORE & AFTER the Fire Cooking Experience.
(Special Cooking Technique creates a world 1st UNIQUE Ramen Broth)
直火調理体験の前後の違いを味わってください
(特別な調理技術により、世界初のユニークなラーメンスープが作成されます)

My family ordered the gyozas.

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And four bowls of fire ramen.

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This is the vegetarian ramen. Overall rather good. The charred taste of the fire still lingers after some time.

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This is the tonkatsu ramen.

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And this is the karaoke miso ramen. The only spicy option on the menu.

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The pricing is not exorbitantly high. In fact it is very reasonable.

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176 Orchard Rd,Centrepoint 01-53
Singapore 238843
GST Reg No: 201901709K
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Table: T12
Cashier:Admin
1 Vege Ramen (Lite50%) 12.90
1 Vege Ramen 14.90
1 Tonkotsu Ramen (Lite50%) 17.90
1 Kara Miso Ramen (Lite50%) 17.90
1 Gyoza (6Pcs) 7.90
1 Ocha (Ice) 2.40
1 Guest : 5 0.00
Sub-total 73.90
10% Svc Charge 7.39
9% GST 7.32
17:29 TOTAL 88.61
This is a presettlement printout.

Would I come back again? Most probably. Maybe not for the fire show. I am certain some people would lose their eyebrows every now and then.

Fire Ramen & Izakaya by Menbaka @The Centrepoint
176 Orchard Road, #01-53 / 54 / 55 / 56
The Centrepoint Food Street, 238843
Opening hours:
Sunday to Thursday 11:30am to 9:30am
Friday and Saturday 11:30am to 10pm

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- [Deals] Starbucks 1-for-1 Frappuccino Promotion for Rewards Members on Apr 18 & 19
- Chef Gooâ??s Fried Hokkien Mee â?? Wet and Crunchy

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