

# Buta Ramen Menu

**Address:**

5190 Morris St, Halifax, NS B3J 1B3, Canada

**Phone:** +1 902-422-0245

**Opening times:**

**Appetizer**

Tako Wasabi	CA\$7.00
Angry Edamame	CA\$9.00
Karaage	CA\$12.00
Korokke	CA\$6.00
Ebi Fry	CA\$8.00

**Ramen +**

Tonkotsu Ramen	CA\$16.50
Tantanmen	CA\$16.50
Miso Ramen	CA\$16.50
Yasai Shoyu Ramen	CA\$17.50
Nagasaki Champon	CA\$18.50

Buta Ramen in Halifax offers an incredible dining experience with a menu that is both comforting and flavorful, making it a must-visit spot for ramen lovers. Located at 5190 Morris St, this cozy restaurant serves up an array of delicious Japanese dishes, with their ramen taking center stage. The menu is a perfect blend of traditional and innovative flavors, ensuring that every meal is satisfying and memorable.

Start your meal with one of their delicious appetizers. The Tako Wasabi is a perfect choice for seafood lovers. With tender octopus paired with a zesty wasabi sauce, it's the ideal balance of spice and freshness. If you're in the mood for something with a bit more heat, try the Angry Edamame. These steamed edamame are tossed in a spicy seasoning that gives them a fiery kick, perfect for those who enjoy a little extra spice in their meal. For something crispy and savory, the Karaage Korokke is a standout. This Japanese fried chicken croquette is golden and crunchy on the outside, with a soft and juicy filling inside. Alternatively, the Ebi Fry offers a crispy, light batter surrounding plump shrimp, making

for a delightful bite.

Of course, the star of the menu is the ramen, with a variety of bowls that cater to all tastes. The Tonkotsu Ramen is a rich and creamy classic, featuring a flavorful pork bone broth that is slow-cooked to perfection. The noodles are silky smooth, and the combination of tender pork, green onions, and a soft-boiled egg makes this dish a comforting favorite. If you're looking for something with a bit of a kick, the Tantanmen will hit the spot. This spicy ramen features a sesame-based broth, with a heat level that perfectly balances the nuttiness of the sesame, creating a harmonious, bold flavor.

For a more hearty option, the Miso Ramen is a great choice. The miso-based broth adds depth and richness to the dish, making each spoonful a satisfying experience. Vegetarians or those seeking a lighter option will appreciate the Yasai Shoyu Ramen. The vegetable-based broth is light yet full of flavor, and when paired with fresh veggies and noodles, it's a refreshing option that doesn't compromise on taste. Another standout on the menu is the Nagasaki Champon, a Japanese-Chinese fusion dish. This ramen features a seafood-rich broth with a variety of ingredients, including pork, seafood, and vegetables. It's a filling and flavorful bowl, perfect for those looking for a bit of variety in their ramen experience.

Whether you're a first-time visitor or a regular, Buta Ramen's menu has something for everyone. The balance of fresh ingredients, rich broths, and carefully crafted flavors ensures that each dish is a treat for the senses. The atmosphere of the restaurant also complements the experience, offering a warm and welcoming space to enjoy these comforting dishes.

For anyone looking to indulge in authentic, high-quality ramen in Halifax, Buta Ramen is the place to be. From their appetizing starters to their flavorful ramen bowls, each dish is designed to satisfy and leave you craving more. With such a diverse and delicious menu, it's easy to see why Buta Ramen has become a beloved spot for both locals and visitors alike.