



Menu

Ramen Misoya Montreal

2065A Rue Bishop, Montréal QC H3G 2E8, Canada | (514) 373-4888

Most Ordered



Tantan Deluxe

CA\$24.50

3 cha shu, ouf et nori. / 3 cha shu, egg and nori.



Gold Kome Sha-shu Deluxe

CA\$23.00

Nouilles, bouillon de porc, germes de soja gold kome miso, ouf miso, 3 sha-shu, porc haché miso, oignons verts, nori, pousse de bambou et frites. Le bouillon gold kome est plus savoureux et plus riche en miso. / Noodles, pork broth, gold kome miso bean sprouts, miso egg, 3 sha-shu, miso ground pork, green onions, nori, bamboo shoots and French fries. The gold kome broth is tastier and richer in miso.



Poulet kara-age / Fried Chicken

CA\$11.90

Japanese-style boneless fried chicken, typically marinated in soy-based sauce, served with traditional Japanese mayo.



Miso Tonkotsu Deluxe

CA\$24.75

Signature pork in miso broth, typically includes scallion, kikurage mushroom, bamboo, bean sprout, seasoned egg, pork char siu, and wavy noodles.



Silver Shiro Sha-shu Deluxe

CA\$23.00

Nouilles, bouillon de porc, germes de soja gold kome miso, ouf miso, 3 sha-shu, porc haché miso, oignons verts, nori, pousse de bambou et tofu. Le bouillon silver shiro est plus léger et doux. / Noodles, pork broth, gold kome miso bean sprouts, miso egg, 3 sha-shu, minced miso pork, green onions, nori, bamboo shoots and tofu. Silver shiro broth is lighter and milder.



Tonkotsu miso de luxe épicé / Deluxe Spicy Miso Tonkotsu

CA\$25.75

Ramen with miso broth, pork chashu, green onions, half ramen egg, and menma.



Tonkotsu de luxe noir / Black Tonkotsu Deluxe

CA\$25.75

House black garlic oil, pork and chicken broth, noodles, chashu pork, seasoned egg, ear wood mushrooms, bamboo shoot, red ginger, and bok choy.

Menu Ramen Misoya Montreal



Végé tan tan deluxe / Veggie Tan Tan Deluxe

CA\$24.00

Végétarien. Tan tan végétarienne, avec extra : 4 feuilles de nori et 2 végé tempura kakiage goût doux et épicé. / Vegetarian. Vegetarian Tan Tan, with extra: 4 nori leaves & 2 veggie tempura kakiage mild and spicy taste.



Karaage-don deluxe (poulet karaage avec riz) / Karaage-don Deluxe (Chicken Karaage)

CA\$15.00

Deep-fried marinated chicken served over rice, typically includes a soy-based marinade and a side of mayo.



Miso Bao (2)

CA\$11.00

Steamed buns filled with miso-marinated ingredients, typically including tofu, mushrooms, and scallions.

A côtés / Sides



Cha-shu Don Deluxe

CA\$14.40

Braised pork belly, soft boiled egg, spinach, and green onions on a bed of rice.

Takoyaki

CA\$8.00

Takoyaki: Ball-shaped Japanese snack with octopus, topped with tonkatsu sauce and miso mayonnaise.

Edamame

CA\$6.50

Steamed and salted young soybeans in the pod, a classic and healthy appetizer.



Miso Bao (2)

CA\$11.00

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Crevettes panées avec miso tartar / Breaded Shrimps with Miso Tartar **CA\$11.90**

Breaded shrimp, fried and served with a miso tartar sauce.

Tempura Kakiage (3) **CA\$8.90**

Tempura kakiage: A Japanese fritter typically includes onions, carrots, and green beans, deep-fried in a light tempura batter.

Frites avec miso mayonnaise / Fries with Miso Mayonnaise **CA\$7.00**

French fries typically served with a side of miso-flavored mayonnaise for dipping.

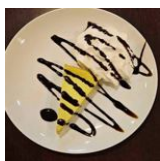
Riz / Rice **CA\$2.00**

Steamed Japanese rice, typically offering a fluffy and slightly sticky texture.



Poulet kara-age / Fried Chicken **CA\$11.90**

Japanese-style boneless fried chicken, typically marinated in soy-based sauce, served with traditional Japanese mayo.



Gâteau au fromage matcha / Matcha Cheesecake **CA\$7.00**

Matcha cheesecake typically includes a blend of matcha green tea powder and creamy cheesecake, offering a subtle and earthy flavor.

Menu Deluxe



Gold Kome Sha-shu Deluxe **CA\$23.00**

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Silver Shiro Sha-shu Deluxe **CA\$23.00**

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Nos spécialités maison / Our Homemade Specialities



Miso Tonkotsu Deluxe

CA\$24.75

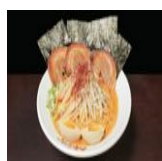
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Tonkotsu de luxe noir / Black Tonkotsu Deluxe

CA\$25.75

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Tantan Deluxe

CA\$24.50

3 cha shu, ouf et nori. / 3 cha shu, egg and nori.



Tonkotsu miso de luxe épicé / Deluxe Spicy Miso Tonkotsu

CA\$25.75

Ramen with miso broth, pork chashu, green onions, half ramen egg, and menma.

Boissons / Drinks



Ramune

CA\$4.50

Soda japonais. / Japanese soda.



Oi Ocha

CA\$4.25

Thé vert en bouteille. / Bottled green tea.



Asahi (0%)

CA\$6.00

Asahi super dry non-alcoholic beer. Crisp and clear taste, 0% alcohol.

Options végétariennes deluxe / Vegetarian Deluxe Options



Végé tan tan deluxe / Veggie Tan Tan Deluxe

CA\$24.00

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Végé shiro deluxe / Veggie Shiro Deluxe

CA\$23.00

Végétarien. Shiro végétarien, avec extra: 4 feuilles de nori et 2 végé tempura kaniage. / Vegetarian. Vegetarian shiro, with extra: 4 nori leaves & 2 veggie tempura kaniage.



Végé kome deluxe / Veggie Kome Deluxe

CA\$23.00

Végétarien. Kome végétarienne avec extra: 4 feuilles de nori et 2 végé tempura kaniage. / Vegetarian. Vegetarian kome with extra: 4 nori leaves and 2 veggie tempura kaniage.