



Menu

iku Ramen

4913 Rue Wellington, Verdun, QC H4G 1X8, Canada | (514) 800-2895

Most Ordered



Tonkotsu

CA\$20.75

Avec ouf mariné, chasiu porc, pousses de bambou, oignons verts, champignons auriculaires, sésame, maïs et nori. / With marinated egg, pork chasiu, bamboo shoots, green onions, wood ear mushrooms, sesame seeds, corns and nori.



Uchiha

CA\$22.99

Avec porc haché frit épicé, oignon verts, champignons oreilles de Judas, sésame, maïs et nori. / With homemade spicy fried ground pork, green onions, wood ear mushrooms, sesame seeds, corns and nori.



Karaage

CA\$9.20

1 morceau. / 1 piece.



Ail noir / Black Garlic

CA\$20.75

Avec huile d'ail rôti, ouf mariné, chasiu porc, pousses de bambou, oignons verts, champignons auriculaires, sésame et maïs et nori. / With roasted garlic oil, marinated egg, chasiu pork, bamboo shoots, green onions, wood ear mushrooms, sesame seeds, corns and nori.



Shoyu porc / Shoyu Pork

CA\$20.75

Avec bouillon shoyu clair, ouf mariné, chasiu porc, pousses de bambou, oignon verts, champignons auriculaires, sésame, maïs et nori. / With clear shoyu broth, marinated egg, chasiu pork, bamboo shoots, green onions, wood ear mushrooms, sesame seeds, corns and nori.



Rouleau de printemps / Fried Spring Roll

CA\$5.75

2 morceaux. / 2 pieces.



Tan Tan

CA\$21.85

Avec la sauce à la viande épicé, pousses de bambou, oignon verts, champignons auriculaires et sésame. / With homemade spicy meat sauce, bamboo shoots, green onions, wood ear mushrooms and sesame seeds.

Menu iku Ramen



Gyoza

Pan-fried Japanese dumplings, typically filled with a mixture of pork and vegetables, served with a dipping sauce.

CA\$6.99



Miso (végétarien) / Miso (Veggie)

Avec tofu, nori, pousses de bambou, oignon verts, champignons auriculaires, sésame et maïs. / With tofu, nori, bamboo shoots, green onions, wood ear mushrooms, sesame seeds and corn.

CA\$19.50



Edamame

Tender steamed soybeans lightly sprinkled with sea salt.

CA\$5.75

Extra

oeuf marine/ marinated egg

Soft-boiled egg marinated in a blend of soy and mirin.

CA\$3.00

nouilles/ noodles

Additional portion of noodles.

CA\$3.50

tranches de poulet/ grill chicken slices

Grilled chicken slices, typically served with steamed rice, salad, and a light teriyaki glaze.

CA\$4.60

bouillon/broth

Broth soup: Typically includes a clear broth with tempura crumbs, thinly sliced mushrooms, and scallions.

CA\$3.00

mais/ corn

Corn sautéed with butter, typically featuring sweet and savory notes.

CA\$2.00

Menu iku Ramen

champignon noir/ black fungus

CA\$2.00

Sautéed black fungus typically includes soy sauce and garlic.

tofu

CA\$4.60

Soft, Silken Tofu - A Delicate, Versatile Protein Staple

porc hache epice/ spicy ground pork

CA\$4.60

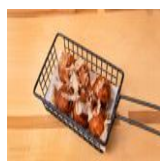
Spicy ground pork: Seasoned ground pork typically includes soy, ginger, and garlic.

Chachu

CA\$4.60

Seared slices of pork belly chashu, typically braised over low heat in a seasoned sauce.

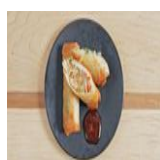
L'entrée / Appetizer



Takoyaki

CA\$7.99

Fried octopus balls, typically with katsu sauce, mayo, and bonito flakes.



Rouleau de printemps / Fried Spring Roll

CA\$5.75

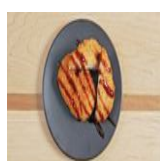
2 morceaux. / 2 pieces.



Gyoza

CA\$6.99

Pan-fried Japanese dumplings, typically filled with a mixture of pork and vegetables, served with a dipping sauce.



Galette de pommes de terre/ japanese hashbrown

CA\$5.75

Crispy potato hash browns drizzled with savory Japanese sauce.

Menu iku Ramen



Bâtonette de crabe tempuras/ tempura crab stick

CA\$6.99

Crispy tempura crab sticks served with a wedge of lemon and a dollop of spicy mayo.



edamame épicé/ spicy edamame

CA\$5.75

Edamame pods sprinkled with spicy seasoning.



Salade d'algues / Seaweed Salad

CA\$4.58

Marinated seaweed typically includes a blend of sesame seeds and a light, sweet vinaigrette dressing.



Crevettes tempuras / Tempura Shrimps

CA\$7.99

3 morceaux. / 3 pieces

Tempura de poisson/ Fish tempura

CA\$7.99

Lightly battered and deep-fried fish, typically served with a dipping sauce.



Poulet Katsu/ Chicken Katsu

CA\$6.99

Panko-breaded and deep-fried chicken cutlet, typically served with katsu sauce.



Karaage

CA\$9.20

1 morceau. / 1 piece.



Edamame

CA\$5.75

Tender steamed soybeans lightly sprinkled with sea salt.

Menu iku Ramen

Iku Ramen



Ail noir / Black Garlic

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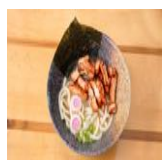
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CA\$21.85

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Udon poulet/ Chicken udon

CA\$20.75

Thick udon noodles with chicken, green onions, bamboo shoots, and sesame seeds in a savory soy sauce broth.



Shoyu porc / Shoyu Pork

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Udon Fruit de mer/ Seafood Udon

CA\$20.75

Udon noodles in a savory broth, typically including shrimp, scallops, mussels, and fish cake, garnished with scallions and vegetables.



Tonkotsu

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Boisson/ Drinks

soda ramune pêche

CA\$5.99

Japanese soda infused with peach flavor, served in a unique glass bottle sealed with a marble stopper.

crush orange

CA\$3.00

A carbonated beverage with a sweet and tangy orange flavor, offering a refreshing sip.

soda ramune raisin

CA\$5.99

Japanese carbonated drink with a sweet grape flavor, served in a unique glass bottle with a traditional marble stopper.

ginger ale

CA\$3.00

Carbonated soft drink with a crisp ginger flavor.

coca-cola diète

CA\$3.00

A sugar-free version of the classic cola, offering a light and crisp taste with a hint of caramel sweetness.

coca-cola

CA\$3.00

Classic, refreshing soda with a timeless taste.
