



RAMENCADO

True Ramen Love and Fusion Flair



VIETNAMESE RESTAURANT

Com-Pho 1966

The Cuisine and Soul of Vietnam

Experience Two Culinary Worlds in One Venue

FOOD & DRINKS

WINTER 2025/26



RAMENCADO



WINTERDRINKS

Tasting Tip!

HOT

SPICY APPLE

apple juice, cinnamon

€ 5,90

GOLDEN SPICED APPLE

dark rum, apple juice, cinnamon

€ 8,90

COOL

WINTER PEACH

Ceylon tea, peach, cinnamon

€ 5,90

WINTER PEACH ROSE

Lillet Rosé, Ceylon tea, peach, cinnamon

€ 8,90

**Discover classic
and new refreshments.
Tip: You absolutely
have to try
our delicious
homemade drinks –
we'll be happy to
recommend one!**

Non-Alcoholic Drinks

Tasting Tip!

Signature Drinks

Non-Alcoholic 0,4 l

WHAT THE SHISO ?! € 6,50

Refreshing, aromatic, and guaranteed to be your new favourite – a drink that surprises with its spicy-fresh shiso note.

Kombucha € 6,50

house-fermented, various flavours
classic or homemade passion fruit syrup

Iced Granny € 6,50

Aloe Vera Tea | homemade pomegranate juice

Green Jazz € 6,00

green tea, jasmine tea, mint, honey, lime

Lychee Kisses Berry € 6,50

berry purée, lime, lychee juice, sparkling water

Sparkling Ginger € 6,50

ginger tea, elderflower, lime, mint

Yellow Mango Calpico € 6,50

Calpico, mango, sparkling water

Avocado Smoothie € 6,50

avocado, sweetened condensed milk, coconut milk

Miss Yuzu € 6,00

yuzu tea, lime, sparkling water

Blueberry Mint Iced Tea € 6,00

Schwarzer Tee, Blaubeer, Limette, Minze

Jazzly Iced Tea € 6,50

black tea, blueberry, lime, mint

Korean Plum Iced Tea € 6,00

plum tea, still water, lime slices



Softdrinks

Coca-Cola / Coca-Cola Zero / Sprite / Fanta / Spezi

small 0,2 l € 2,90
large 0,4 l € 5,00

Franken Brunnen Mineralwasser

still / spritzig
small 0,25 € 2,70
large 0,75 l € 6,00

Soft Mango / Apple / Passion Fruit / Lychee

small 0,2 l € 2,90
large 0,4 l € 5,00

Saftschorle Mango / Apfel / Maracuja / Litschi

small 0,2 l € 2,70
large 0,4 l € 4,50

Warme Getränke

Tea

Yuzu Ingwer € 4,00
Butterfly Lemongrass € 4,00
Green Tea € 3,50
Jasmine Tea € 3,50
Genmaicha € 3,50

Tasting Tip!

Vietnamese Espresso

hot € 3,70
on ice € 4,00

Hot water is poured over and slowly drips through a metal filter into a glass with sweetened condensed milk, where a strong, espresso-like coffee collects. Finally, add ice cubes for a wonderfully aromatic and refreshing drink.



Alcoholic Drinks

Aperitif

Aperol Spritz Prosecco, Aperol, Soda, Orangenschnitz 0,25 l € 6,50

Yuzume Delight Plum wine, sparkling wine, yuzu syrup 0,25 l € 6,50

Tasting Tip!

HOMEMADES

WITH ALCOHOL 0,4 l

Razzbucha Rum, kombucha, sugar syrup, raspberry purée € 8,50

Blueberry Mojito Rum, cane sugar, mint, blueberry purée, lime € 9,00

Passion Fruit Mojito Rum, passion fruit, mint, cane sugar, lime € 9,00

Wodka-litchious Vodka, lemongrass, lime, lychee € 9,00

Dipsy Sparkling Ginger Vodka, ginger tea, elderflower, lime, mint € 9,00

Dreamer Sake, strawberry, lime € 8,50

Dipsy Mango Calpico Sake, Calpico, mango, lime, soda € 9,00

BEER

Heineken 0,33 l € 4,00

Heineken Non-Alcoholic 0,33 l € 4,00

Zirndorfer Kellerbier 0,5 l € 4,00

Asahi Super Dry 0,33 l € 3,80

Kirin Ichiban 0,33 l € 3,80

Saigon Export Premium 0,33 l € 3,80

HIGHLIGHT

SAKE

KUBOTA SENJU SAKE

Chilled Sake

Its clarity, subtle fruitiness, and balance highlight the natural flavours of fish, creating a harmonious combination.

Dry, with a clean, refreshing finish.

Shot 2 cl € 2,90 | Carafe 200 ml € 15,00

WAMOMO SAKE

Sparkling Sake

An elegant mix of sparkling wine, peach nectar, and traditional sake – smooth, playful, and distinctly Japanese.

Fruity, sweet, lightly sparkling, mild, with a delicate rice sweetness.

Btl. 720 ml € 65,00

Prosecco

Villa Sandi – IL FRESCO Prosecco Spumante DOC
VENETO, ITALY

Glas 0,1 l € 3,90 | Btl. 0,75 l € 28,00

Weißwein

Crudo – Catarratto – Zibibbo IGT
SICILY, ITALY

Dry – notes of elderflower and tropical fruit – playful and fresh

Glas 0,2 l € 6,90 | Btl. 0,75 l € 24,00

Roséwein

Arrogant Frog Ribet Pink – Rosé de Syrah IGP
LANGUEDOC-ROUSSILLON, FRANCE

Dry – wild berries and cherry – smooth and elegant

Glas 0,2 l € 6,50 | Btl. 0,75 l € 23,00

Rotwein

Arrogant Frog Ribet Red – Cabernet Sauvignon / Merlot IGP
LANGUEDOC-ROUSSILLON, FRANCE

Dry – blackcurrant and mocha – spicy and rich

Glas 0,2 l € 6,50 | Btl. 0,75 l € 23,00



RAMENCADO

True Ramen Love in
Nuremberg's First
Ramen Restaurant.

Welcome to Ramencado

We're located in Nuremberg,
Regensburg, Celle – and soon
in more cities across Germany.

Don't miss any updates –
follow us on Instagram!

Got suggestions?
We're all ears!

Love what we do?
Spread the word!

All images are for illustration purposes only
and may differ from the actual product.



We're always looking to improve – for you.
That's why we truly value your feedback in our
short guest survey.

Simply scan the QR code – your input
helps us get even better.

Thank you for your time and trust!

If you have any questions about allergens or additives, please speak to our staff.
All dishes are also available for takeaway.



WINTER 2025/26

UDON COLLECTION

Each bowl – handmade & full of warmth.

Tasting Tip!

CURRY UDON CHICKEN

Aromatic curry chicken broth with chicken, pak choi, sprouts & mushrooms €15,00

CURRY UDON VEGAN

Curry vegetable broth with tofu, pak choi, sprouts, mushrooms, crispy onions & sesame €13,00

Changes upon request and for an additional charge. All dishes may contain traces of sesame and gluten. If you have any questions about allergens or additives, please ask our staff directly.

REIS-BOWL COLLECTION

All bowls come with rice, cress & sesame. Add-ons available.

Tasting Tip!

RAMENCADO SEAFOOD BOWL

Salmon & tuna on rice with herb salad,
edamame & corn – guacamole & salsa roja.

With sesame & teriyaki – signature bowl

Basis **€16,00**

Tempura-Version **€18,00**

RAMENCADO GREEN BOWL

VEGAN

Fried avocado on rice with mango & seaweed salad
on herb salad – guacamole & salsa roja.

Mango- & Teriyaki-sauce **€13,00**

ROASTBEEF BOWL

Sous-vide roast beef on rice with mango, seaweed salad,
mushrooms, sprouts & crispy onions –
guacamole & salsa roja.

With soy dressing – refined & bold **€14,00**

SPICY BOWL

SPICY

Avocado, edamame & corn on rice with herb salad –
guacamole & salsa roja.

Chilli-orange kick **€13,00**

TANTAN BOWL

Spicy minced pork with mushrooms, sprouts, pak choi & crispy
onions on rice – guacamole & salsa roja.

With soy-chilli dressing – rich & bold **€14,00**

AVO-MANGO BOWL

VEGAN

Avocado & mango on rice with herb salad –
guacamole & salsa roja.

Mango & teriyaki sauce **€12,00**

CRISPY CHICKEN BOWL

Tori karaage on rice with edamame, salad, avocado,
mango & crispy onions – guacamole & salsa roja.

With sesame & teriyaki sauce **€14,00**

Salads & Starters

Mango Salad €3

mango, salad, shallots,
cherry tomatoes,
Vietnamese herbs,
crushed peanuts,
house-roasted onions

Roastbeef € 8,00

Chicken € 8,00

Tofu VEGI € 7,00



Avo Wakame Salad

VEGI €6

avocado, seaweed salad, wild herb salad,
corn, sesame dressing, avocado oil, sesame

€ 7,00

HIGHLIGHT

Spicy Tatar A2

avocado, mint-coriander-
chilli sauce, cress, sesame

Salmon € 12,00

Tuna € 12,00

Mango € 9,00



Sashimi Salad €8

salmon, tuna, wild herb salad,
guacamole, sesame dressing,
unagi sauce, avocado oil, daikon
cress, sesame

€ 12,00



Starters



HIGHLIGHT

Sifu-Sinh's Tofukatsu VEG CL8

Crispy tofu breaded in panko and fried to a golden brown, served with a sweet, aromatic soy sauce and a savoury onion sauce. Topped with roasted onions, sesame, and fresh cress.

€ 6,00

Classic Snacks

Edamame A10

blanched soybeans, sea salt € 5,00

Kimchi spicy G7

spicy, tangy fermented Chinese cabbage, sesame € 6,00

Gyoza A5

5 pcs with sesame & unagi sauce, sesame

prawns € 6,00

VEGI € 5,00

Always freshly made for you!
Only while supplies last!

Fusion Tempura

breaded with Japanese panko,
fried and served with chilli mayo dip



1966-Fries A7

sweet potato,
salt & pepper crumble
€ 6,00



Tori Karaage A7

juicy fried chicken pieces
€ 8,00



Avocado Fries A7

€ 7,00

Starters



HIGHLIGHT

1966 Ceviche A1

flamed roast beef, ceviche sauce,
garlic, cherry tomatoes, spring onions,
shallots, truffle oil

€ 10,00

Starters



Summer Rolls

Summer Rolls A3

mixed salad, mango,
herbs,
rolled in rice paper

Tofu **VEGI** € 6,00

Chicken € 7,00

Beef € 8,00

Spring Rolls A4

homemade mini spring rolls
glass noodles, morels,
vegetables, leek

VEGI

with orange mayo dip € 8,00

Beef & Prawns

with fish sauce dip € 8,00

Ramen

At Ramencado, you'll enjoy ramen with broth prepared daily by our chefs using expertise and experience. Our noodles are carefully handcrafted using Bavarian wheat flour on Japanese noodle machines. The result? Quality you can truly taste.

HIGHLIGHT
Spicy Chicken R1

Chicken broth, noodles, minced chicken, morel mushrooms, sun-dried tomatoes, kimchi, Japanese mushrooms, chili threads, spring onions, soft-boiled egg, chili oil
€ 17,00


Spicy Signature R2

Pork and Spicy Dark Soybean Broth, noodles, minced pork, Japanese mushrooms, spring onions, morel mushrooms, kimchi, soft-boiled egg, chili oil
€ 18,00


Miso R3

Chicken and Soybean Broth, noodles, minced chicken, pork chashu, corn, morel mushrooms, spring onions, soft-boiled egg
€ 16,00


YOUR RAMEN UPGRADES

Extra noodles	€ 3,00	Broth.....	€ 5,00	Tofu.....	€ 2,00
Pork belly.....	€ 4,00	Nori.....	€ 1,20	Soft-boiled egg	€ 2,00
Chashu from premium pork	€ 5,00	Corn.....	€ 1,20	Mushrooms	€ 2,00
Minced chicken	€ 5,00	Spring onions	€ 1,50	Kimchi	€ 2,00

Ramen



Tonkotsu R4

Pork and Chicken Broth, noodles, premium pork chashu, braised pork belly, nori sheets, spring onions, morel mushrooms, leek strips, soft-boiled egg

€ 17,00



Shio R5

Chicken Broth, noodles, minced chicken, corn, morel mushrooms, spring onions, soft-boiled egg

15,00



Shoyu R6

Pork Broth, noodles, premium pork chashu, braised pork belly, nori sheets, leek strips, morel mushrooms, soft-boiled egg

€ 16,00



Vegan R7

Dashi and Soybean Broth, noodles, corn, Japanese mushrooms, morel mushrooms, spring onions, nori sheets

Light Miso € 14,00 (Sweet and Savory)

Dark Miso € 15,00 (Hearty, Spicier)

Vegan Shoyu € 15,00

OPTIONAL: vegetarian version with egg and kimchi



HIGHLIGHT

Anti Corona R8

„Vegi“ or „Chicken-Ginger-Lemongrass-Curry“ Broth, noodles, morel mushrooms, spring onions, shiitake mushrooms, corn, kimchi

VEGAN € 15,00 (without Kimchi)

minced Chicken € 17,00

OPTIONAL: vegetarian version with egg and kimchi

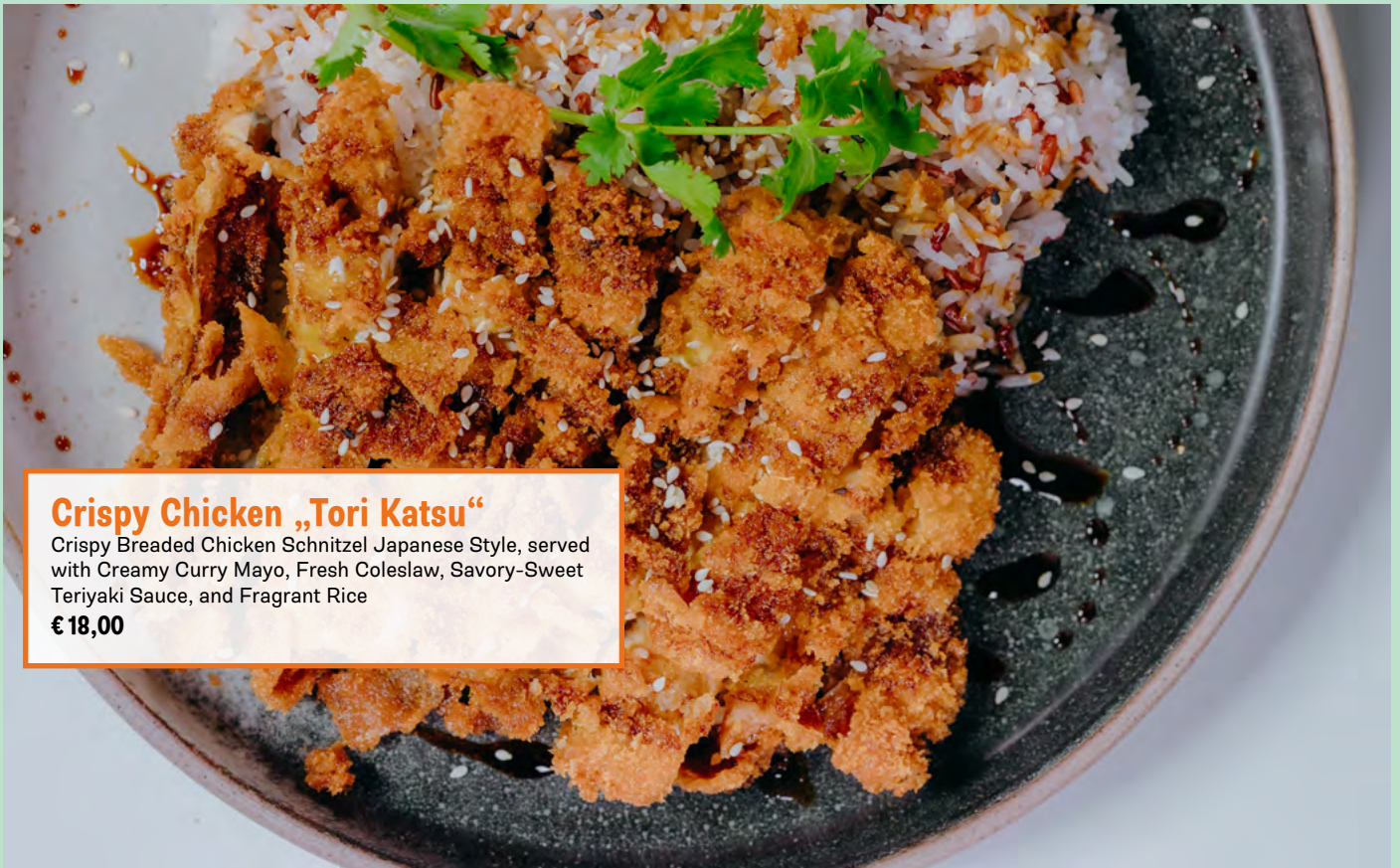


Fisch R9

Fish Broth, noodles, shrimp, salmon, a green-lipped mussel, mushrooms, spring onions, bonito flakes, chili threads, soft-boiled egg

€ 21,00

Main Dishes



Crispy Chicken „Tori Katsu“

Crispy Breaded Chicken Schnitzel Japanese Style, served with Creamy Curry Mayo, Fresh Coleslaw, Savory-Sweet Teriyaki Sauce, and Fragrant Rice

€ 18,00



Tasting Tip!

Tokyo Curry spicy

N5

Hearty Japanese Curry,
Vegetables and Rice

Tofu VEGGIE € 15

Tori Karaage € 18



RAMENCADO

Main Dishes

Seafood Crispy Ramen ^{P9}

Ramen, pan-fried until crispy,
seasonal vegetables, salmon, and shrimp

€ 21,00



SIGNATURE HIGHLIGHT

Avocado Curry Ramen ^{P8}

Ramen, Green Avocado-Coconut Curry,
Fresh Seasonal Vegetables, Chicken

Tofu € 16,00

Karaage € 18,00

(Rice instead of noodles upon request)

No-Soup Ramen ^{P7}

Wok-Tossed Noodles, Vegetables,
RAMENCADO Oyster Special Sauce,
Salad, Guacamole

Tofu € 15,00

Salmon € 17,00



Tasting Tip!



We aim to share the richness of Vietnamese food culture with our guests, where enjoying meals together as a family takes center stage.

At ComPho 1966, you can not only enjoy authentic Vietnamese cuisine, but also experience the harmonious blend of tradition and modern nutritional concepts.

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All dishes are also available for takeaway.

Pho

Good to know:
Rice noodles are gluten-free!



Pho Beef* P1
beef broth
with cinnamon &
star anise; rice
noodles,
roast beef
with garlic and
beef brisket
€ 16,00



Pho Chicken* P2
chicken broth;
rice noodles,
chicken,
spring onions,
ginger,
kaffir lime leaves
€ 14,00



Pho Vegan* P3
clear vegetable broth
with cinnamon and
star anise;
rice noodles,
tofu and mushrooms
€ 13,00



Pho Rouge P4
beef broth with
red wine,
cinnamon, star anise;
rice noodles,
braised beef rump,
sweet potatoes,
coriander
€ 15,00



Pho Cold Salad P5
blanched pho noodles,
spicy soy dressing,
salad, signature
sauerkraut,
Vietnamese herbs,
house-roasted onions,
crushed peanuts
Tofu vegi € 11,00
Chicken € 12,00
Roast beef € 14,00



Pho Wok Fried P6
fried rice noodles,
egg, pak choi,
sprouts,
tamarind and
oyster sauce,
crispy onions,
peanuts
Tofu vegi € 12,00
Vegetables vegi € 12,00
Chicken € 14,00
Roast beef € 16,00

*** Side dishes included with Pho Beef, Pho Chicken and Pho Vegan –**
fresh herbs, homemade chilli sauce, and our homemade garlic–chilli vinegar.

Main Dishes

clay pot chilli lemongrass

spicy Niêu Sa Ot N6

lemongrass, chilli, pak choy, mushrooms, tossed in the wok with garlic, served with sauerkraut on the side.

Chicken €14,00

Roast beef €15,00

Prawns €18,00

clay pot Beef Rouge

Niêu Sot Vang N3

beef rump, braised in red wine, cinnamon and star anise; sweet potato, pepper, coriander, served with sauerkraut on the side.

€14,00

clay pot VEGI

Niêu Chay N4

baked tofu, mushrooms, Vietnamese tomato pesto, vegetables, served with a side dish of signature sauerkraut

€14,00



COM MÂM IS A VIETNAMESE REISTAFEL WITH SIX DIFFERENT "TAPAS"

A rice platter is designed for one person and includes one portion each of:

- jasmine rice
- seasonal vegetable dish
- soup
- signature sauerkraut
- peanut-roasted dish

plus a bowl of "Mâm"
fish, chicken, beef or vegan



Fish (Cá Kho) Mâm 1

salmon braised in a caramelised sauce of tamarind, garlic, shallots and tomatoes **€16,00**

Chicken (Gà Rang) Mâm 2

chicken breast tossed in the wok with lemongrass, ginger and kaffir lime leaves **€14,00**

Beef (Bò Sot Vang) Mâm 3

beef rump braised in red wine with tomatoes, five spices, cinnamon, star anise, and sweet potato **€16,00**

Vegetable (Chay) Mâm 4

baked tofu with Vietnamese tomato pesto **€12,00**

Dessert

ALWAYS A GOOD IDEA!

Snow White VEGAN

black sticky rice with warm coconut sauce €7,00

Avocado Panna Cotta

with berry sauce €7,00

Kokos Panna Cotta

with berry sauce €6,00

Mochi VEGI

2 pcs with assorted fillings €5,00



RAMEN

Follow us on Instagram
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Ramencado and ComPho 1966 at Färberstr. 42, 90402 Nuremberg
Dishes also available for takeaway.