

shizuku

Ramen, a beloved Japanese classic, reveals surprising depth beneath its simplicity. Here, every bowl is a promise: house-made broths, tare, oils, noodles, and toppings, crafted with care and passion. No MSG, just pure flavor. Made with heart, served with pride

Appetizers

Chicken & Vegetable Gyoza (6 pcs) 7€

Grilled dumplings

Edamame 4€

Japanese soybeans

Wakame Salad 4€

Seaweed salad

Karaage Chicken (6 pcs) 8€

House-marinated and deep-fried chicken bites, served with Japanese Kewpie Mayonnaise

Takoyaki (6 pcs) 8€

Speciality from Ōsaka: crispy and soft octopus-filled balls

Ramen

Our broths are prepared in-house and simmered for at least 8 hours (chintan) & 12 hours (paitan)
Chintan: clear & light broth
Paitan: rich & thick broth

Tonkotsu Ramen 18€

Pork paitan broth, shio tare (blend of salt), pork chashu, ajitama, menma, leeks, mizuna, nori & green onions

Tori Paitan Ramen 18€

Chicken paitan broth, shio tare (blend of salt), chicken chashu, ajitama, menma, leeks, mizuna, nori & green onions

Tantanmen (pork) 18€

Pork paitan broth, sesame paste & soy sauce-based tare, pork chashu, ajitama, menma, leeks, mizuna, nori, green onions, sesame & dried chili shreds

Tantanmen (chicken) 18€

Chicken paitan broth, sesame paste & soy sauce-based tare, chicken chashu, ajitama, menma, leeks, mizuna, nori, green onions, sesame & dried chili shreds

Shoyu Ramen 16€

Chicken chintan broth, homemade dashi, shoyu tare (blend of three Japanese soy sauces), pork chashu*, ajitama, menma, leeks, mizuna, nori & green onions
*Can be substituted with chicken chashu

Vegetarian Paitan Ramen 16€

Soy milk paitan-style broth, miso tare (blend of four Japanese misos), grilled tofu slices, ajitama, menma, leeks, mizuna, nori & green onions

Hiyashi Tantanmen 15€

Cold noodles without broth, flavored with a lightly sweet & sour creamy sauce made with peanuts, sesame & layu, chicken chashu*, ajitama, cucumber, menma, leeks, mizuna, green onions, sesame & dried chili shreds
*Grilled tofu available as a vegan substitute.

Vegetarian Tantanmen 18€

Soy milk paitan-style broth, sesame paste & soy sauce-based tare, grilled tofu slices, ajitama, menma, leeks, mizuna, nori, green onions, layu, sesame & dried chili shreds

Extra toppings

Mayu 1€

Black garlic oil

Pork Chashu 3€

Pork belly slices

Chicken Chashu 3€

Chicken breast slices

Menma 2€

Seasoned bamboo shoots

Ajitama 2€

Marinated seasoned egg

Grilled Tofu Slices 3€

Kaedama 3€

Extra serving of noodles, only available as an add-on to your ramen

Prices include VAT and service.

A list of allergens present in our dishes is available upon request. Please ask a member of staff.

shizuku

“Shizuku” means “drop” in Japanese.

Inspired by our first ramen experience in Japan, where we watched a passionate chef craft each bowl with care. Every drop reflects the effort, discipline, and passion poured into our ramen.

It's these small details, the shizuku, that make all the difference.

Desserts

Proudly homemade!

Yuzu White Chocolate Cheesecake 8€

Yuzu is a Japanese citrus fruit

Matcha White Chocolate Fondant 7€

Matcha is finely ground powdered Japanese green tea

Black Sesame Panna Cotta 7€

Topped with muscovado sugar syrup

Ice Creams

Mochi Ice Cream (2 pcs) 6€

Vanilla, Chocolate, Coconut, Matcha, Sakura

Artisanal Ice Cream

One scoop 3.5€ / two scoops 6.5€ / three scoops 9€

Vanilla, Matcha, Black Sesame, Yuzu

Shogun 11€

Yuzu ice cream finished with sake

Inspired by the French dessert “Colonel” (lemon sorbet with vodka), given a Japanese twist



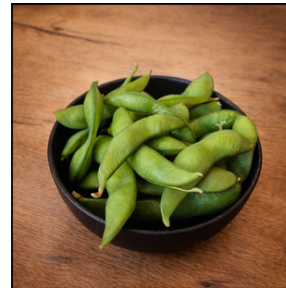
Gyoza



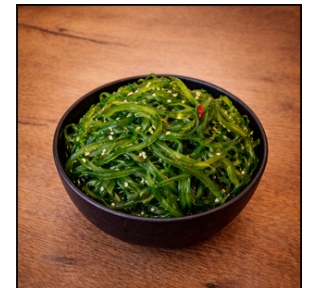
Karaage



Takoyaki



Edamame



Wakame



Shoyu



Tonkotsu



Tori paitan



Tantanmen



Vegetarian Paitan



Hiyashi tantanmen



Yuzu Cheesecake



Matcha Fondant



Black sesame
Panna Cotta



Mochi Ice Cream

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Soft Drinks

Sodas 33cl 4€

Coca-Cola, Coca-Cola Zero, Canada Dry,

Lipton Peach Ice Tea

Ramune 20cl 4,5€

Japanese lemonade

Mineral Water 50cl 4€

Evian, Badoit

Mineral Water 1L 6,5€

Evian, Badoit

Sparkling Lychee 5,5€

Sparkling Yuzu 6€

Espresso / Americano 2,5€

Coffee with Milk 3,8€

Japanese Tea (Hot or Cold) 3€

Sencha: green tea

Genmaicha: green tea with roasted rice

Hojicha sakura: roasted green tea with sakura blossoms

Alcoholic Drinks

Asahi Beer 33cl 4,8€

Umeshu 7cl 7€

Japanese plum liqueur

Yuzushu 7cl 7€

Yuzu liqueur

Japanese Whisky 4cl 9€

Umeshu soda 8€

Umeshu with sparkling water

Yuzushu soda 8€

Yuzushu with sparkling water

Highball 8€

Whisky with sparkling water

Ume highball 9€

Whisky, umeshu & sparkling water

Yuzu highball 9€

Whisky, yuzushu & sparkling water

Umeshu (14.5% ABV) Full Bottle 72cl 38€

Kyōto Junmai Ginjo Sake

Tamanohikari Manekitsune (15.4% ABV)

15cl 12€/Small Bottle 30cl 18€/Full Bottle 72cl 32€

Aperitifs / Digestifs

Kir 5€

blackcurrant / blackberry / peach

Martini (Red or White) 5€

Campari 5€

Pastis 5€

Suze/Suze Cassis 5€

Americano 8€

Get 27/31 6€

Whisky 4cl

Oban 9€

Gin (4cl)

Gordon's 5€

Beefeater/Bombay Sapphire/Tanqueray 6€

Nikka/Silent Pool/The Botanist 8€

Vodka (4cl)

Eristoff/Smirnoff/Sobieski 5€

Absolut (Original/Lemon/Vanilla)/Skyy vodka 6€

Belvedere/Grey Goose/Nikka 8€

Rhum (4cl)

Havana Club Especial 6€

Diplomatico 8€



KAGUA Blanc (33cl - 8% ABV) 8€

Refreshing Belgian-style beer with yuzu flavor and yeast aromas

Appearance: Pale yellow color, slightly cloudy, with a creamy and lasting head.

Aroma: Fresh and vibrant Japanese yuzu notes dominate, balanced by subtle phenolic aromas from the yeast.

Taste: Light malt and hop flavors supported by delicate bitterness and a smooth wheat texture.

Body: Medium to full-bodied, with gentle natural carbonation from bottle refermentation. Smooth and elegant, perfect with delicate or fusion cuisine.



KAGUA Rouge (33cl - 9% ABV) 8€

Rich and full-bodied Belgian-style beer with roasted malt and spicy sansho pepper notes

Appearance: Deep copper color with red highlights and a creamy, persistent head.

Aroma: Harmonious blend of roasted malt and Japanese spices, especially sansho pepper.

Taste: Perfect balance between malt sweetness and hop bitterness, enhanced by aromatic complexity and refreshing spicy notes.

Body: Full-bodied beer with soft natural carbonation from bottle refermentation. Velvety texture that pairs wonderfully with sauces and grilled meats.

Wine list

Red wine

	Half Bottle 37,5 cl	Full Bottle 75 cl
Morgon AOP	15 €	25 €
Saint-Émilion Grand Cru AOC	25 €	39 €

White wine

	Half Bottle 37,5 cl	Full Bottle 75 cl	
Muscadet AOP	11 €	18 €	
Chablis AOC	20 €	35 €	
Monbazillac AOC		18 €	Full bottle 50 cl
Sauternes AOC			22 €

Rosé wine

	Half Bottle 37,5 cl	Full Bottle 75 cl
Côtes de Provenances AOC	15 €	25 €

House wines (Produced in France)

	Glass	25 cl	50 cl
Rouge, blanc, rosé	3 €	4,5 €	7 €