

拉麵さん

(RAMEN-SAN™)

RAW

hamachi nigiri » wasabi caviar 9

raw tuna » sesame crisps, poblano, avocado 13

salad-san » carrot-ginger dressing 6

MANTOU BUNS 5 (ea)

-fried chicken » shredded cabbage, japanese mustard

-pork belly » spicy mayo, kimchi cucumber

CHICKEN WINGS 11 (5pc)

 -spicy szechuan

-sticky thai

DUMPLINGS 9

 -xoxo shrimp/pork

-crispy berkshire

RAMEN

all ramen are served with tokyo wavy noodles from sun noodle

imperial shio » veg broth, molten egg, tofu, nori 13

 spicy yuzu » smoked chicken thigh, enoki, molten egg 13

tonkotsu » traditional broth, chashu, molten egg 14

 kimchi & fried chicken » fried garlic, buttered corn 16

sumo bowl » chashu, xo wontons, spicy crushed egg 18

RAMEN ADDITIONS

fried garlic .50

buttered corn 1

fried chicken 4

 sesame chili .50

fresh tofu 2

chashu pork 4

molten egg 1

spicy crushed egg 2

xoxo wontons 5

VERY COLD

asahi draft 7

COLD

cilantro-lime marg 11

japanese ol' fashioned 16

toki-mon 13

capri san 11

singapore sling 11

SAKE BOMBS 8

-original

-yuzu

 -kimchi

VEG 4

-fried brussels

-chinese broccoli

 -spicy kimchi

LATE
NIGHT
FRIED
RICE
after 10pm!

KAE-DAMA! noodle refill 3

SPRING 2018
*sorry, no cash, credit cards only

THE COMPONENTS OF OUR RAMEN

BURNT GARLIC: slow cooked until dark with a savory bitterness

CHASHU PORK: berkshire pork belly, spice rubbed and oven roasted

ENOKI MUSHROOMS: long and thin with small caps

FRIED GARLIC: thinly sliced, crispy fried

KIMCHI: traditional spiced and fermented cabbage. yes, we know it is not japanese

KUNG PAO CHILIES: spicy stuff. check yourself before you wreck yourself

MANTOU BUN: chinese steamed bun

MOLTEN EGG: our soft boiled farm egg. set white with a runny yolk

NIGIRI: raw fish over pressed japanese rice - typically...

NORI: dried seaweed, lightly toasted

ONSEN EGG: slow cooked in a gentle warm bath

RAYU/LAYU: toasted sesame chili oil. long lingering heat

SHIO BROTH: classic, clear veg broth finished with salt and szechuan pepper

SPICY CRUSHED EGG: soft-cooked eggs crushed with tobanjan and sesame

TONKOTSU: traditional hakata-style broth made from pork bones. rolled hard for 10hrs

TOKYO WAVY NOODLE: made to our specs by kenshiro-san at sun noodle. arigatou gozaimasu

WAKAME: sweet japanese seaweed

XO SAUCE: xo meaning special - not hugs and kisses. savory and packed with umami

YUZU: japanese citrus fruit - like a grapefruit and a lemon had a baby, baby

all ingredients may not be listed - please alert your
server of any allergies or dietary restrictions