

拉麵さん

(RAMEN-SAN)TM

RAW

smoked salmon 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

-tempura shiitake » tobanjan, mizuna greens

CHICKEN WINGS 11 (5pc)

 -spicy szechuan

-sticky thai

-salt and pepper

DUMPLINGS 9

 -spicy fried tofu

-xoxo shrimp/pork

-traditional gyoza

RAMEN

all ramen are served with tokyo wavy noodles from sun noodle

shio » chicken broth, molten egg, tofu, nori 13

tonkotsu » traditional broth, chashu, molten egg 14

 kimchi & fried chicken » fried garlic, buttered corn 16

 spicy miso » ground pork, kung pao chilies, napa cabbage 15

shiitake » mushroom broth, tofu, fried shiitakes 14

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

RAMEN ADDITIONS

fried garlic .50

buttered corn 1

fried chicken 4

 sesame chili .50

bok choy 2

chashu pork 4

molten egg 1

fresh tofu 2

xoxo wontons 5

VERY COLD

asahi draft 7

COLD

cilantro-lime marg 11

japanese ol' fashioned 16

shimmy shimmy ya 13

penicillin #2 11

 hot 97 12

japanese yuzu highball 14

SAKE BOMBS 8

-original

-yuzu

 -kimchi

VEG 4

-fried brussels

-garlic pea tips

-chinese broccoli

 -spicy kimchi

LATE NIGHT FRIED RICE

after 10pm!

KAE-DAMA! noodle refill 3

SPRING 2018

THE COMPONENTS OF OUR RAMEN

ANGEL'S WINGS: crispy goodness formed from the natural starches in our handmade gyoza

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

GYOZA: say it with us, GEE-Y0000-ZAAHH. not potstickers

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

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

SASHIMI: sliced raw fish

SHIO BROTH: classic, clear chicken broth finshed 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 8hrs

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