

# 拉麵さん

(RAMEN-SAN)<sup>TM</sup>


## 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


## DUMPLINGS

- xoxo shrimp & pork 9
- crispy berkshire 9
- wagyu gyoza 12

## 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 15
  -  kimchi & fried chicken » fried garlic, buttered corn 16
  -  spicy miso » ground pork, kung pao chilies, napa cabbage 14
  - 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  |

KAE-DAMA! noodle refill 3


## VERY COLD

asahi draft 7


## COLD

- cilantro-lime marg 11
- japanese ol' fashioned 16
- penicillin #2 11
- hisato-san 12
- japanese yuzu highball 13

## SAKE BOMBS 8

- original
- yuzu
-  -kimchi

## VEG 4

- fried brussels
- chinese broccoli
-  -spicy kimchi

LATE  
NIGHT  
FRIED  
RICE  
after 10pm!

# 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 chopped, 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 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 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