

## APPETIZERS

<b>TAKOYAKI (6PCS)</b> GOLDEN, OCTOPUS-FILLED BATTER BALLS WITH CABBAGE, DRIZZLED WITH OUR SPECIAL SAUCE, AND GARNISHED WITH BONITO FLAKES AND PICKLED RED GINGER	<b>10.00</b>
<b>SEAWEED SALAD</b> REFRESHING MIXED SEAWEED WITH SESAME FLAVOR	<b>6.50</b>
<b>TOFU NUGGETS (5PCS)</b> CRISPY, DEEP-FRIED TOFU AND VEGETABLE CAKES	<b>7.50</b>
<b>AGE SHUMAI (6PCS)</b> CRISPY, DEEP-FRIED CRAB DUMPLINGS	<b>9.50</b>
<b>CHICKEN WINGS (5PCS)</b> CRISPY, DEEP-FRIED CHICKEN WINGS SEASONED TO PERFECTION	<b>10.50</b>
<b>CROQUETTE (2PCS)</b> CRISPY, DEEP-FRIED POTATO CAKE	<b>7.50</b>
<b>GESO</b> SEASONED AND DEEP-FRIED SQUID LEGS, CRISPY AND SAVORY	<b>11.00</b>
<b>KAKI FRY (5PCS)</b> BREADED AND DEEP-FRIED OYSTERS, CRISPY ON THE OUTSIDE AND TENDER ON THE INSIDE	<b>10.50</b>
<b>GYOZA (5PCS)</b> HOMEMADE POTSTICKERS, PAN-FRIED TO A CRISPY GOLDEN PERFECTION	<b>9.00</b>
<b>KUROBUTA SAUSAGE (5PCS)</b> JAPANESE-STYLE BOILED BLACK PORK SAUSAGE	<b>8.00</b>
<b>IKA FRY (5PCS)</b> BREADED AND DEEP-FRIED CALAMARI, CRISPY ON THE OUTSIDE AND TENDER ON THE INSIDE	<b>10.00</b>
<b>YAKITORI (1PC)</b> GRILLED CHICKEN SKEWERS, GLAZED WITH OUR SPECIAL SAUCE	<b>3.50</b>
<b>KARAAGE</b> JAPANESE STYLE FRIED CHICKEN	<b>9.50</b>
<b>EDAMAME</b> JAPANESE BOILED SOYBEANS	<b>5.50</b>

## SALADS

<b>BAN BAN JI SALAD</b> FRESH SALAD WITH SHREDDED CHICKEN, BABY GREENS, TOMATO, CUCUMBER, AND A DRIZZLE OF SESAME OIL TOPPED WITH OUR HOUSE SPECIAL PEANUT BUTTER DRESSING	<b>16.00</b>
<b>RAMEN SALAD</b> RAMEN NOODLE SALAD SERVED ON A BED OF BABY GREENS, WITH TOMATO, CUCUMBER, CORN, SESAME SEEDS AND DRIZZLED WITH OUR HOUSE SPECIAL SOY SAUCE-BASED DRESSING	<b>16.00</b>
<b>TOFU SALAD</b> FRESH TOFU ON A BED OF BABY GREENS, ACCOMPANIED BY TOMATO, CUCUMBER, AND SESAME SEEDS, ALL DRIZZLED WITH OUR HOUSE SPECIAL SOY SAUCE-BASED DRESSING	<b>16.00</b>



### PLEASE NOTE

- NO SUBSTITUTIONS; SPECIAL REQUESTS MAY INCUR AN ADDITIONAL CHARGE.
- AN 18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.
- INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES. CONSUMING RAW OR UNDERCOOKED EGGS AND MEATS MAY INCREASE THE RISK OF FOODBORNE ILLNESS, ESPECIALLY FOR THOSE WITH DIETARY RESTRICTIONS OR MEDICAL CONDITIONS.

★ SIGNATURE RAMEN ★

SHIRO



SHIRO (WHITE) TONKOTSU RAMEN

17.50

CREAMY PORK-BASED BROTH WITH CHASHU, STEAMED CABBAGE, KIKURAGE MUSHROOMS, RED GINGER, GREEN ONIONS, SEASONED AJITAMA EGG, AND SESAME SEEDS

KURO



KURO (BLACK) TONKOTSU RAMEN

17.50

RICH PORK-BASED BROTH WITH CHASHU, STEAMED CABBAGE, KIKURAGE MUSHROOMS, RED GINGER, GREEN ONIONS SEASONED AJITAMA EGG, SESAME SEEDS, AND A DRIZZLE OF MA-YOU (BLACK GARLIC OIL)

AKA



AKA (RED) TONKOTSU RAMEN **SPICY**

17.50

SPICY PORK-BASED BROTH WITH CHASHU, STEAMED CABBAGE, KIKURAGE MUSHROOMS, RED GINGER, GREEN ONIONS, SEASONED AJITAMA EGG, AND SESAME SEEDS



SHOYU RAMEN

16.50

SOY SAUCE-BASED BROTH WITH CHASHU, STEAMED CABBAGE, KIKURAGE MUSHROOMS, BAMBOO, SEASONED AJITAMA EGG, GREEN ONIONS, AND FISH CAKE



KARAMISO RAMEN **SPICY**

17.00

SPICY MISO-BASED WITH SEASONED GROUND CHICKEN, VEGETABLES, AND CHILI THREADS FOR AN EXTRA KICK



MISO RAMEN

16.50

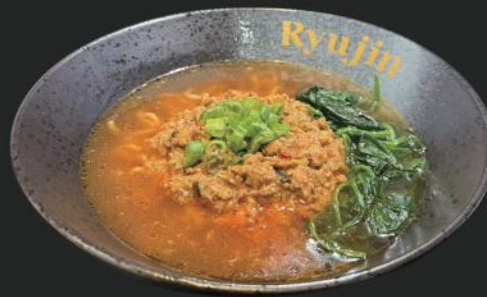
SOYBEAN PASTE BROTH WITH CHASHU, GROUND PORK, STEAMED CABBAGE, KIKURAGE MUSHROOMS, SEASONED AJITAMA EGG, CORN, AND GREEN ONIONS



**KUROGOMA TANTAN RAMEN** **SPICY**

**17.00**

SPICY BLACK SESAME-FLAVORED BROTH TOPPED WITH GROUND PORK, TANTAN SAUCE MIXED WITH MINCED SHIITAKE MUSHROOMS, BAMBOO, AND GREEN ONIONS



**TANTAN RAMEN** **SPICY**

**16.50**

SPICY SOY SAUCE-BASED BROTH WITH GROUND PORK, MINCED SHIITAKE MUSHROOMS, AND BAMBOO, MIXED WITH A RICH SESAME PASTE SAUCE, AND TOPPED WITH GREEN ONIONS



**MABO RAMEN** **SPICY**

**16.50**

SPICY SOY SAUCE-BASED BROTH WITH GROUND PORK, TOFU, AND GREEN ONIONS



**SHIO RAMEN**

**16.00**

SALT-BASED BROTH WITH CHASHU, STEAMED CABBAGE, KIKURAGE MUSHROOMS, CORN, SEASONED AJITAMA, WAKAME SEAWEED, AND GREEN ONIONS



**YASAI RAMEN(VEGETARIAN)**

**16.00**

VEGETABLE-BASED MISO-FLAVORED SOUP WITH SPINACH NOODLES (NO EGG), KIKURAGE MUSHROOMS, STEAMED CABBAGE, CORN, CARROTS, ONIONS, AND GREEN ONIONS



**KIDS RAMEN(10 YRS & UNDER)**

**9.50**

SOY SAUCE-FLAVORED BROTH WITH A SEASONED EGG, FISH CAKE, AND ONE PIECE CHASHU

## ★ ADDITIONAL TOPPINGS

WAKAME (SHIITAKE)	1.50
CORN	1.50
CABBAGES	1.50
KIKURAGE (WOOD EAR MUSHROOM)	1.50
TOFU	2.50
AJITAMA (SEASONED SOFT-BOILED EGG)	2.50
MENMA (BAMBOO SHOOTS)	2.50
CHASHU (2 PCS)	3.50
EXTRA NOODLES	3.00
DOUBLE NOODLES	4.00
EXTRA BROTH	3.50

## COLD NOODLES

### HIYASHI TANTAN RAMEN

16.00

CHILLED RAMEN SERVED WITH SPICY TANTAN SAUCE, CUCUMBER, SEASONED EGG, AND TOPPED WITH OUR HOUSE SPECIAL DRESSING

### HIYASHI CHUKA

17.50

CHILLED RAMEN WITH CHASHU, TOMATO, CORN, CUCUMBER, AND EGG, TOPPED WITH OUR HOUSE SPECIAL DRESSING

### NIKUMISO RAMEN

16.00

CHILLED RAMEN TOPPED WITH MISO-SEASONED GROUND CHICKEN, CUCUMBER, AND A SEASONED EGG

### TSUKEMEN

16.00

CHILLED RAMEN NOODLES SERVED WITH A WARM SOY SAUCE-BASED DIPPING SAUCE ON THE SIDE, TOPPED WITH GREEN ONIONS, GROUND PORK, CHASHU, SEASONED AJITAMA EGG, BAMBOO, AND SEAWEED

## RICE BOWLS

### BEEF CURRY

16.00

TENDER BEEF AND VEGETABLES SERVED IN A RICH CURRY SAUCE, SERVED OVER STEAMED RICE

### CHICKEN CURRY

16.00

TENDER CHICKEN AND VEGETABLES IN A FLAVORFUL CURRY SAUCE, SERVED OVER STEAMED RICE

### PORK CHAHAN

17.00

BBQ PORK FRIED RICE WITH VEGETABLES, FISH CAKE, AND EGG

### CHASHU DON

14.00

DONBURI WITH TENDER SLICES OF CHASHU, SEASONED EGG, AND GREEN ONIONS, SERVED OVER RICE

### GYU DON

16.00

THINLY SLICED BEEF COOKED WITH ONIONS IN OUR HOUSE SPECIAL SAUCE, SERVED OVER RICE AND TOPPED WITH RED GINGER

### KATSU DON

16.00

BREADED PORK CUTLET, DEEP-FRIED AND SIMMERED IN OUR HOUSE SPECIAL SAUCE WITH YELLOW ONIONS, GREEN ONIONS, AND EGG, SERVED OVER RICE

## DESSERTS

**MOCHI ICE CREAM** (2 PCS — CHOICE OF GREEN TEA, STRAWBERRY OR VANILLA)

4.00

**GREEN TEA ICE CREAM**

4.00

**LYCHEE SHERBET**

4.00

**MILLE CREPE** (MATCHA OR VANILLA)

8.00