

# ラーメン RAMEN



Noodles are cooked firm, please let us know if you prefer softer noodles.

## とんこつ Tonkotsu Shio

Kurobuta Pork, Kikurage, Green Onions, \*Ni-tamago



This is a rich milky pork bone broth that ranges in color from white to brown as a result from boiling pork bones, fat and collagen for a minimum of 20 hours. Our tonkotsu is inspired by a variation of Hakata and Kumamoto style ramen from Kyushu with slightly thicker straight noodles and a soup made with chicken stock as well as pork bones.

## 担々麵 Tan Tan Men

XO Sauce, Kurobuta Pork, Green Onions, Bok Choy, Kaiware Sprouts



Chinese style noodle dish that gained great popularity in Japan. A medium spicy broth infused with sesame flavors and XO made from ground pork, scallops and shrimp.

## とんこつ Tonkotsu Black Garlic

We add Mayu as a component made from charred crushed garlic.

## とんこつ Tonkotsu Spicy

## 辛味噌 Spicy Miso

Kurobuta Pork, Green Onions, Fried Garlic, Kikurage, \*Ni-Tamago, Chili Threads, Mayu, Corn

Indicate Regular Spice or Extra Spicy



A variation of our miso that brings heat with three types of red chili infused into a paste.

## 醤油 Shoyu

Kurobuta Pork, Green Onions, Kaiware, Fish Cake, \*Ni-tamago, Beansprouts



Made from dashi stock, kombu, pork, chicken and soy sauce with wavy noodles.

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## とろ肉丼 kakuni don

Stewed Pork Bowl with rice



## みそ Miso

Kurobuta Pork, Kikurage, Green Onions, \*Ni-tamago  
Bean Sprouts, Corn



Nutty with a slight natural sweetness made from 3 different types of Japanese miso, pork and chicken broth.

## 替え玉 KAE DAMA EXTRA NOODLES

\*Ni Tamago

Kurobuta Pork

Tontoro

Negi

Onsen Tamago\*

Sweet Corn

Bok Choy

## APPETIZERS

### 炒飯 Bacon Takana Fried Rice



### ギョウザ Pork Gyoza



### 蛸焼 Takoyaki Octopus Pancake



### Sautéed Brussel Sprouts



Sesame seeds and sesame oil used in most dishes, please indicate any allergies.

\*Warning: Consuming raw or undercooked meats or shellfish may increase your risk of food borne illness