

STARTERS

- edamame** 枝豆 焼き塩で 5
Japanese soybean tossed with roasted sea salt
- gyoza** 手作り餃子 6
homemade pan-fried pork dumplings, spicy sesame soy sauce
- chashu croquette** チャシューコロツケ 8
panko breaded potato, chashu pork, sweet brown sauce and chipotle aioli
- chicken kara-age** 唐揚 8
deep fried and marinated in soy sauce and garlic, mixed greens
- kishuya wings** 手羽先の粗挽き胡椒 9
choice of crushed black peppercorn and sweet brown sauce or picante sesame
- summer roll** 生春巻 10
cooked shrimp, avocado, cucumber, greens, carrots wrapped in rice paper, sweet chili miso sauce
- calamari** カラマリの唐揚げポン酢で 12
battered squid, yuzu ponzu sauce
- aburi tuna** 炙り鮪 13
seared sashimi grade ahi tuna coated with crusted sesame seed, Korean seaweed crisp, ponzu sauce, wasabi aioli
- kishuya fries** フレンチフライ青のり風味 7
green laver flavor French fries or curry flavor

RICE & BAO

- half fried rice** チャーハン 6
chashu pork, egg and vegetable
- tuna aburi don** まぐろ炙り丼 12
seared ahi tuna, sesame, scallion and seaweed
- kishuya special fried rice** 12
pork, vegetables (corn, onion, scallion, carrot) and egg
- bbq fried rice** チャーハンとBBQ唐揚 13
pork and vegetables fried rice with bbq kara-age
- Pork BAO** 8
braised pork, iceberg lettuce, sweet brown sauce and yuzu aioli
- Chicken BAO** 8
choice of: chicken kara-age, iceberg lettuce, yuzu aioli or pan fried with teriyaki and mayo

SOUP LESS RAMEN

RAMESTA

- shirunashi tantan-men** 16.7
original spicy seasoning, tonkotsu sauce, temomi noodle, with nikumiso, bokchoy and scallion
- shrimp and kinoko** 18.7
sauteed shrimp, assorted kinoko mushrooms scallion, seaweed flake and garlic butter with temomi noodle

NO
ADDED
MSG

RAMEN

- shoyu tonkotsu** とんこつ醤油 11.7
Kishuya original seasoning soy sauce and tonkotsu (pork) broth, topped with pork chashu, ni tamago, naruto, menma, scallion and nori
- kuroshio** くろしお 12.7
Kishuya original seasoning sea salt and chicken katsuo dashi broth, topped with chicken or pork chashu, naruto, menma, scallion, grilled tomato and onion chips
- miso** みそ 13.7
Kishuya original seasoning miso and chicken katsuo dashi broth, temomi noddles topped with pork chashu or chicken, assorted vegetables, menma, corn and naruto
- chashu men** チャシュー麺 14.2
shoyu tonkotsu with extra chashu pork
- kinoko** きのこ 15.7
Kishuya original seasoning soy sauce and tonkotsu (pork) broth, topped with pork belly, assorted mushrooms, broccoli rabe, and scallion
- tantanmen (spicy)** 担々麺 14.7
Kishuya original spicy seasoning and tonkotsu (pork) broth, Temomi noodles topped with nikumiso, bokchoy, naruto, menma and scallion
- kogashi** こがし 14.7
Kishuya original seasoning soy sauce and tonkotsu (pork) Broth, topped with kogashi garlic paste, pork chashu, Nikumiso, ni tamago, naruto, menma and scallion
- yasai (vegetables)** 野菜 14.2
Kishuya original seasoning sea salt and chicken katsuo dashi broth, spinach noodle, topped with tofu, grilled tomato and assorted vegetables
- vegetarian ramen** 15.7
Kishuya original vegetarian broth and spinach noodle with assorted vegetable

Additional Toppings

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|---|-----|---|-----|
| chashu pork (roasted sliced pork) | 3 | spice bomb (5 Japanese spices paste) | 2.5 |
| chashu chicken (roasted sliced chicken) | 3 | ni tamago (soft boiled seasoned egg) | 2 |
| pork belly (roasted sliced pork belly) | 4 | bokchoy | 2 |
| nikumiso (seasoned ground pork) | 3 | broccoli rabe | 2 |
| wild mushrooms (shimeji, shitake, enoki, oyster, eringi and button mushroom) | 4 | scallion | 2 |
| atsuage (fried tofu) | 2 | menma (bamboo shoots) | 2.5 |
| grilled tomato | 2.5 | corn | 2 |