

Tonkotsu Ramen

Our Tonkotsu stock is made with 100% Berkshire pork. The bones are boiled for many hours giving our stock a rich and milky finish. Tonkotsu Ramen is available in the following different flavors (Shio = Salt; Shoyu = Soy Sauce; Miso = Fermented Soy Bean):

- **SHIO TONKOTSU** *chashu, ½ egg, bamboo, wood ear mushrooms, scallions, seaweed* **\$13.00**
- **TONKOTSU BLACK** *same toppings as shio tonkotsu with burnt garlic oil* **\$14.00**
- **TONKOTSU RED** *same toppings as shio tonkotsu with chili garlic oil (mildly spicy)* **\$14.00**
- **SHOYU TONKOTSU** *chashu, ½ egg, bamboo, wakame seaweed, wood ear, scallions* **\$13.00**
- **MISO TONKOTSU** *chashu, ½ egg, bamboo, bean sprouts, scallions, seaweed* **\$13.00**
- **SPICY MISO TONKOTSU** *same toppings as miso tonkotsu with spicy broth* **\$14.00**

Shoyu Ramen

- **SHOYU** *clear broth made from Chicken & Berkshire pork bones, soy sauce flavored. Comes with chashu, ½ seasoned soft boiled egg, bamboo, spinach, fish cake, scallions, and wakame seaweed* **\$13.50**

Vegetarian Ramen

- **CREAMY MISO VEGETARIAN** *½ egg, bamboo, wood ear, bean sprouts, scallions, roasted seaweed, and pickled ginger* **\$13.50** (recommendation: make red, black, or spicy **+\$1.00**)

Lunch Combos 11am - 3pm (Dine-In Only)

- **COMBO A** - House Made Pork Gyoza (3 pcs) + **\$3.50**
- **COMBO B** - Chicken Karaage (3 pcs) + **\$3.75**
- **COMBO C** - Chahan (Fried Rice) + **\$3.50**
- **COMBO D** - Curry Sauce over rice + **\$3.25**

Extra Toppings

+\$1.00 Spicy Paste Black Garlic Oil Red Chili Garlic Oil Corn Butter Pickled Ginger Scallions Wakame Seaweed Roasted Seaweed (4 pcs)	+\$1.50 Bamboo Shoots Blanched Spinach Blanched Bean Sprouts Wood Ear Mushrooms Whole Seasoned Soft Boiled Egg +\$2.00 Kimchee Fish Cake (5 pcs)	+\$3.50 Extra Pork Chashu (3 pcs) Braised Pork Belly (3 pcs) Additional Extras White Rice \$2.00 Sub noodles for Kale noodles + \$1.50 * Extra Full Serving of Noodles \$2.00 * Extra Full Serving of Kale Noodles \$2.50 * <i>be sure to save some soup</i>
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Appetizers

- House-made Pork Gyoza 5 pcs \$6.95
- Chicken Karaage (Japanese fried chicken) 5 pcs \$8.50
- Slurp Wings (sweet soy-ginger glazed; choice of **mild** or **spicy**) 5 pcs \$8.50
- Kurobuta Sausages 5 pcs \$6.95
- Panko Fried Oysters 5 pcs \$8.95
- Edamame \$4.95
- Seaweed Salad \$5.95

Small Rice Bowls

- Chahan (pork fried rice) \$7.50
- Curry Sauce \$6.95
- Pork Chashu (scallions, fried garlic, pickled ginger) \$7.95
- Chicken Karaage Curry (3pcs w/curry sauce) \$8.95
- Kurobuta Sausage Curry (3pcs w/curry sauce) \$7.95
- Ikura (soy marinated salmon roe) w/julienned scrambled eggs \$10.50

**\$10 minimum per credit card * 3 credit cards maximum per table * 18% gratuity included on parties of 6 or more*

Non Alcoholic Drinks

Calpico: Plain, Lychee, or Mango (Bottled)	\$2.75
Japanese Soda: Grape Ramune, Melon, Creamy Melon, Creamy Mango, or Strawberry	\$2.75
Ooi Ocha Green Tea (Bottled)	\$2.95
Kona Iced Coffee (Can)	\$2.75
Aloha Maid (Can): Iced Tea, Orange-Pineapple or POG	\$2.25
Coke, Diet Coke, 7up (Can)	\$2.00
Water (Bottled)	\$1.50
Sparkling Water	\$2.00
Hot Tea	\$1.00

Alcoholic Drinks

BOTTLED BEER

Sapporo Premium	\$5.00
Sapporo Light	\$5.00
Large Sapporo (20 oz.)	\$8.00
Sapporo Black (22 oz. Can)	\$9.00
Echigo Red Ale	\$7.00
Echigo Stout	\$8.00
Kawaba Snow Weizen	\$7.00
Kawaba Sunrise Ale	\$7.00

SAKE

House Sake **\$6.00 small/\$10.00 large**
served hot or cold

Ozeki One Cup **\$7.00**
180 ml Junmai Daiginjo - refreshing and well balanced sake

Hakushika Snow Beauty **\$15.00**
300 ml Junmai Nigori - Unfiltered creamy sake with mild sweetness

Hakutsuru Sayuri "Little Lily" **\$15.00**
300 ml Junmai Nigori - Unfiltered light sake with cream, cherry blossom, and white grape elements

Ozeki Rai **\$14.00**
300 ml Junmai - smooth taste on palate with a rich mellow aroma

Ikezo Sparkling Jelly Sake **\$6.00**
peach, yuzu, or mixed berry flavored

Mochi Ice Cream

(Please see table menu or ask server for current flavors)

1 piece \$1.75 - 3 pieces \$5.00 - 6 pieces \$9.00