

# 拉麵さん (RAMEN-SAN)

## APPS

- smoked salmon nigiri » wasabi caviar 9
- raw tuna » sesame crisps, poblano, avocado 13
- hamachi sashimi » yuzu ponzu 14
- shrimp & pork wontons » xo sauce 9
- gyoza » berkshire pork, angel's wings 9

## MANTOU BUNS 5 (5pc) CHICKEN WINGS 9

- fried chicken
- pork belly
- shiitake
- spicy szechuan 🍡
- sticky thai

## SALADS

- salad-san » carrot-ginger dressing 6
- sashimi salad » tuna, mizuna, lotus chips 14

## RAMEN

all ramen are served with tokyo wavy noodles from sun noodle

shio » chicken broth, molten egg, tofu, nori 13

🍡 kimchi & fried chicken » fried garlic, buttered corn 16

smoked brisket & burnt garlic » enoki, molten egg 15

🍡 spicy miso » ground pork, napa cabbage, kung pao chilies 15

shiitake » vegetarian broth, mushroom, tofu 14

tonkotsu » pork broth, chashu pork, molten egg 14

sumo bowl » chashu pork, smoked brisket, spicy crushed egg 18

## LATE NIGHT FRIED RICE (after 10pm)

## VERY COLD

asahi draft 7

## COLD

- cilantro-lime margarita 11
- singapore sling 10
- hisato-san 9
- matcha bees knees 11
- ol' fashioned 11

## SAKE BOMBS 8

- original
- yuzu
- kimchi 🍡

## CUP OF BROTH TO GO 5

- chicken broth
- shiitake broth

## RAMEN ADDITIONS

- fried garlic .50
- molten egg 1
- buttered corn 1
- kimchi 2
- tofu 2
- fried chicken 3
- soy sauce chicken 3
- chashu pork 4
- smoked brisket 5
- xo wontons 5

KAE-DAMA!  
noodle refill 2.50

# 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

FRIED GARLIC: thinly sliced, crispy fried. mints available at the host stand

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

LOTUS CHIPS: crispy fried root of the lotus flower

MANTOU BUN: chinese steamed buns

MIZUNA: peppery greens - think japanese arugula

MOLTEN EGG: our soft boiled farm egg. set white with a runny yolk

NIGIRI: raw fish over pressed japanese rice - typically...

PONZU: simply soy and citrus

RAYU/LAYU: toasted sesame chili oil. long lingering heat

SASHIMI: sliced raw fish

SHIITAKE BROTH: our vegetarian broth. mushrooms and aromatics simmered for hours

SHIO BROTH: classic, clear chicken broth finished with salt and szechuan pepper

SMOKED BRISKET: smoked 18hrs by our boys at bub city. respect

SPICY MISO: blend of miso paste, roasted kung pao chilies and sesame oil

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