

Sunday Noodles

\$25 per guest for noodles, dessert, and beverage!

Choice of Noodles

- **Kunko Ramen**
porchetta, black & red miso, pickled garlic & mushroom, truffle hijiki
- **Wandering Ramen**
spicy pork-chicken-nduja, bok choy, scallion, bean sprouts, soy egg
- **Shroomen**
roasted trumpet-miatake-crimini, umeboshi, marinated tofu, slow poached egg
- **Hokkaido Coast**
prawns, green coconut curry, soy egg, fried shallot, nori
- **oko burger**
butter brioche bun, yaki glaze, nueske's bacon, pickles, bonito, nori fries

Load that Ramen Up!

- **Grilled Porchetta \$6**
- **Slow Poached Egg \$2**
- **Soy Marinated Egg \$2**
- **Extra Noodles \$3**
- **Nori \$1**
- **Fried Garlic \$1**
- **Angry Red Miso .50**

Choice of Drink

- **House-Made Soda**
- **Choice of draft beer**

Dessert

- **Soft Serve**
seasonal selection

Sunday Snacks

- **Skin Trio 8**
chicken skin, pork skin, salmon skin, fermented black bean aioli
- **Housemade Pickles 7**
daily selection

- **2x Fried Chicken 8**
chile dipping sauce, green tea, lime
- **Fried Chicken Bun 6**
old bay aioli, kimchee, scallion

Booze Sodas \$10

- **chuhai**
mugi shochu, lime, grapefruit, jasmine tea
- **gin+tonic**
old tom gin, house tonic
- **highball**
bonded rye, cardamaro, mineral h20

Sippers+Rippers

some favorite shots with paired backs

- **asahi lager+kikusui funaguchi 8**
- **half acre+fernet branca 8**
- **metropolitan brewing+cyrus noble bourbon 9**
- **isategi cider+fidencio mezcal 11**
- **cognard cremant d'bourgogne+gran classico 12**
- **tissot cremant du jura tissot sparkling rose+niesson rhum agricole 12**
- **maurin white vermouth+green chartreuse 12**