



前菜

APPETIZERS

Pork Gyoza 5
pan fried pork & cabbage dumplings served with vinegar soy

Chicken Karaage 6
crispy chicken thigh with yuzu kosho mayo and shichimi togarashi spice

Chashudon 4
chopped chashu served over koshihikari rice

Paozu 3
fold over bun filled with chopped chashu, slaw, and housemade cucumber pickles

Edamame 4
steamed young soybeans sprinkled with coarse salt

ラーメン

RAMEN

Tonkotsu 11
pork broth, garlic, aromatic lard or mayu, chashu, ajitama, kikurage mushroom, menma, green onion, sesame furikake
extra toppings: takana +1, benishoga +1

Miso/Karashimiso 11
miso broth, aromatic lard, chashu, muneniku, ajitama, menma, corn, green onion, sesame furikake, fried garlic
extra toppings: parmesan +1

Paitan 11
chicken broth, herb schmaltz, muneniku, ajitama, menma, oshitashi, onion, green onion, sesame fukirake, fried leeks

Al Pastor 11
chile de arbol & oregano seasoned pork broth, marinated pork shoulder, charred pineapple, onion, cilantro, green onion, lime

**spice responsibly - no remakes*

余分なトッピング

SIDES

Tontoro 3
shredded pork cheek

Chashu 3.5
braised pork belly

Muneniku 3
poached chicken breast

Narutomaki 2
pink swirl fishcake

Ajitama 1
soy aged 6-minute egg

Menma 1
bamboo shoots

Moyashi 0.75
bean sprouts

Yakinori 1
toasted seaweed

Kaedama *2.5
extra serving of noodles

Broth *4
extra serving of broth

Mild Spice 0.5
homemade spicy paste

**only available in conjunction with a ramen order*

主菜 飲料

ENTREE

Ebi Furai 15
panko-crust black tiger shrimp served with cabbage slaw and koshihikari rice

DRINKS

Draft Beer 5
Sapporo, Kirin Ichiban, Bud Light

Bottled Beer 5
Kirin Light, Asahi Super Dry

House Sake 4 *small* / 9 *large*
Hot or Cold

Nigori Unfiltered Sake 9

Single Serve Sake 7
unique sake, keep the cup!

Mio Sparkling Sake 9

Non-Alcoholic 2
Sweet or Unsweet Iced Tea, Coca Cola, Diet Coke, Dr Pepper, Sprite,
free refills for dine in

MERCH

商品

T-Shirts **20**

Hats **25**

Hoodies **35**

Beanies **15**

デザート

DESSERT *not available for takeout*

Devious Ice Cream 2.5

rotating ice cream flavors in partnership with Chef Meriel Young at Devious Desserts