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MERCH

T-Shirt **20**

Snapback **25**

Pullover Hoodie **35**

Beanie **15**

APPETIZERS

Chicken Karaage 7

crispy soy marinated chicken thigh served with a side of yuzu kosho mayo & a lemon wedge

Okonomi Fries 6

fries topped with tonkatsu sauce, dashi mayo, katsuo furikake, bonito flakes, green onion

Yaki Gyoza 9

homemade pork, shrimp, cabbage & shiitake dumplings, pan fried and served with vinegar soy

Takoyaki 7

octopus filled wheat balls topped with tonkatsu sauce, dashi mayo, aonori seaweed, bonito flakes

Chashu Don 4

chashu jus tossed pork & chicken served with rice

Mapo Tofu Don 7 *vegetarian*

fried tofu tossed with spicy shiitake sauce served with rice

Edamame 5 *vegetarian*

steamed young soybeans sprinkled with coarse sea salt

Spicy Edamame 5.5 *vegetarian*

steamed young soybeans sauteed in shichimi & garlic chili sauce

RAMEN

all ramen come with green onion & sesame

Tonkotsu 14

creamy pork broth, pork belly, soft egg, wood ear, bamboo shoots

Karashi Tonkotsu 15

creamy pork broth, spicy paste, black garlic oil, pork belly, soft egg, bean sprouts, mustard greens
mild, habanero +0.5, reaper +1

Miso 14

available pork-free
miso broth, pork belly, chicken breast, soft egg, bamboo shoots, buttered corn, fried garlic

Karashimiso 15

available pork-free
miso broth, spicy paste, pork belly, chicken breast, soft egg, bean sprouts, buttered corn, fried garlic
mild, habanero +0.5, reaper +1

Curry 12 *vegetarian*

available vegan
curry broth, soft egg, bean sprouts, collard greens, carrots, wood ear, red ginger

Creamy 12 *vegetarian*

available vegan
cabbage broth, soft egg, carrots, collard greens, wood ear, buttered corn, mustard greens

SIDES

Chashu 3 *1pc*

braised rolled pork belly

Smoked Chashu 3 *1pc*

smoked pork belly

Muneniku 2.5 *2pc*

poached chicken breast

Narutomaki 2.5 *5pc*

pink swirl fishcake

Ajitama 1.5

soy marinated soft or hard boiled egg

Menma 1.5

braised thick bamboo shoots

Kikurage 1

wood ear mushrooms

Moyashi 1

bean sprouts

Tomorokoshi 1

buttered corn

Collard Oshitashi 1

konbu braised collard greens & smoked shiitake

Takana 1

house fermented & seasoned mustard greens

Benishoga 1

pickled red ginger

Yakinori 1

toasted seaweed

Parmesan 1

Spicy Paste 1

homemade spice
mild, habanero +0.5, reaper +1

Kaedama *3

extra serving of noodles

Okawari *7

extra serving of broth

**only available in conjunction with a ramen order*

HOUSE SPECIALS

Dracula's Bane 15

creamy pork broth, roasted garlic puree, black garlic oil, pork belly, soft egg, bean sprouts, mustard greens, red ginger, fried garlic

Karemen 15

Japanese curry & soy chicken broth, panko crusted pork cutlet, hard egg, collard greens, carrot, red ginger

Mazemen 15

chilled noodles tossed in a sweet-n-tangy sauce, smoked pork belly, hard egg, corn, mustard greens, ciltantro, serrano peppers
mild, habanero +0.5, reaper +1

Thai Green Curry 15

pork-free spicy chicken-coconut curry broth, crispy thigh, collards, bean sprouts, basil, lime

DRINKS

Draft Beer 5

Sapporo, Kirin Ichiban, Asahi Super Dry +1

Bottled Beer 4

Kirin Light

House Sake 4 *small / 7 large*

Hot or Cold

Sho Chiku Bai Nigori 11

coarsely-filtered sweet sake

Mio Sparkling Sake 13.5

Non-Alcoholic 2

Brewed Iced Tea, Coca Cola, Diet Coke, Dr Pepper, Sprite
free refills for dine in

DESSERT

Green Tea Ice Cream 2.5

White Peach Sorbet 3.5

Please let us know of any allergies prior to ordering. Not all ingredients are listed.

Ask for a manager if you are not satisfied with anything in this restaurant while you dine with us and we will make every effort to fix it.