

APPETIZERS Chicken Karaage 8

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

Okonomi Fries 6

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

Yaki Gyoza 10

homemade ground chashu, cabbage & shiitake dumplings, pan fried & served with vinegar soy

Takoyaki 7.5

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

Mapo Tofu Don 9 *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 with shichimi & garlic chili sauce

DESSERT Green Tea Ice Cream 2.5

Pink Guava Sorbet 3.5

MERCH	
T-Shirt 20	Snapback 25
Pullover Hoodie 35	Beanie 15

RAMEN

all ramen come with green onion & sesame

Tonkotsu 16.5 creamy pork broth, thin noodles, pork belly, soft egg, woodear, bamboo shoots

Karashi Tonkotsu 17.5

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

Miso 16

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

Karashimiso 17

available pork-free miso broth, spicy paste, thick noodles, 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, kale noodles, soft egg, bean sprouts, collard greens, carrots, woodear, red ginger

Creamy 12 *vegetarian available vegan* cabbage broth, kale noodles, soft egg, carrots, collard greens, woodear, buttered corn, mustard greens

SIDES

Chashu 4 *1pc* five spice-soy braised pork belly

Tonkatsu 8 *1pc* panko crusted pork loin

Muneniku 3 *2pc*

Narutomaki 3 *spc* pink swirl fishcake

Ajitama 2 sweet soy aged boiled egg

Kyokuta Menma 2.5 simmered thick bamboo shoots

Kikurage 1 seasoned woodear mushrooms

Moyashi 0.5 bean sprouts

Tomorokoshi 1 brown buttered corn

Collard Oshitashi 1 collard greens braised with konbu & smoked shiitake

Takana 2 house fermented & seasoned mustard greens

Kimchi 1.5 country-style fermented cabbage *contains shellfish*

Benishoga 1 pickled red ginger

Yakinori 0.5 toasted seaweed

Parmesan 1

Spicy Paste 1.5 homemade spice *mild, habanero* +0.5, *reaper* +1

About our Noodles

Thin are made by us using King Arthur 14% flour, Japanese fish powder, katsuo dashi, 55/45 kansui blend

Thick are made by us using King Arthur 11.7% flour, Bluebird Grain Farms methow hard red wheat, 20/80 kansui blend

Kale are egg-free from Myojo

HOUSE SPECIALS

all ramen come with green onion & sesame

Dracula's Bane 17.5

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

Karemen 17

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

Thai Green Curry 14

pork-free spicy chicken-coconut curry broth, thin noodles, crispy thigh, collard greens, bean sprouts, fried basil, lime

Kimchi 17

pork-free & contains shellfish spicy kimchi-chicken broth, thick noodles, bulgogi Angus beef, soft egg, kimchi, bean sprouts, green onion *mild, habanero* +0.5, *reaper* +1

DRINKS

Draft Beer 5 Sapporo, Kirin Ichiban, Asahi Super Dry +1

Bottled Beer 4 Kirin Light

House Sake 4 *small* / 7 *large* Gekkeikan Junmai *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*

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.