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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, Dbonito 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

MERCH

T-Shirt **20**

Snapback **25**

Pullover Hoodie **35**

Beanie **15**

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.

RAMEN

all ramen come with green onion & sesame

Tonkotsu 16.5

creamy pork broth, thin noodles, pork belly, soft egg, wood ear, 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, wood ear, red ginger

Creamy 12 *vegetarian*

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

SIDES

Chashu 3.5 1pc
five spice-soy braised pork belly

Tonkatsu 8 1pc
panko crusted pork loin

Muneniku 3 2pc
poached chicken breast

Narutomaki 3 5pc
pink swirl fishcake

Ajitama 2
sweet soy aged boiled egg

Kyokuta Menma 2.5
simmered thick bamboo shoots

Kikurage 1
seasoned wood ear 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

Extra noodles available by request only

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

Pozole Verde 15

limited availability - no modifications
jalapeño-tomatillo broth, red corn masa noodles, pork cushion, hominy, cabbage, onion, radish, avocado, sour cream, 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