

#### APPETIZERS Chicken Karaage 7

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 6

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

## Takoyaki 7

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

**Mapo Tofu Don 8** *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



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

#### RAMEN

all ramen come with green onion & sesame

**Tonkotsu 15** creamy pork broth, thin noodles, pork belly, soft egg, woodear, bamboo shoots

### Karashi Tonkotsu 15

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 15

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

## Karashimiso 15

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 13** vegetarian available vegan curry broth, kale noodles, soft egg, bean sprouts, yu choy, carrots, woodear, red ginger

**Creamy 13** vegetarian available vegan cabbage broth, kale noodles, soft egg, carrots, yu choy, woodear, buttered corn, mustard greens

## SIDES

Chashu 2.5 *1pc* five spice-soy braised pork belly

Tonkatsu 8 *1pc* panko crusted pork loin

Muneniku 2.5 2pc

Narutomaki 3 5pc 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

**Oshitashi 1** yu choy - leafy Chinese green

Takana 1 house fermented & seasoned mustard greens

Kimchi 1 country-style fermented cabbage *contains shellfish* 

Benishoga 0.5 pickled red ginger

Yakinori 0.5 toasted seaweed

Parmesan 1

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

#### About our Noodles

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

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

Lemongrass are made with King Arthur 14% flour, ginger powder, lemongrass "tea", 55/45 kansui blend

Kale are egg-free from Myojo

Kaedama 2 extra noodles *by request only* 

# HOUSE SPECIALS

all ramen come with green onion & sesame

### Dracula's Bane 16

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

## Karemen 18

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

## Thai Green Curry 15

pork-free

spicy coconut-chicken broth, lemongrass noodles, crispy thigh, yu choy, bean sprouts, Chinese eggplant, basil, lime

## Kimchi 18

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* 

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.