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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 dashi mayo & lemon

Okonomi Fries 6

fries topped with tonkatsu sauce, 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 soybeans sprinkled with coarse sea salt

Spicy Edamame 5.5 *vegetarian*

steamed soybeans sauteed with shichimi & garlic chili sauce

RAMEN

all ramen come with green onion & sesame

Tonkotsu 15

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

Dracula's Bane 16

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

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, wood ear, red ginger

Creamy 13 *vegetarian*

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

SIDES

Chashu 2.5 *1pc*

five spice-soy braised pork belly

Muneniku 2.5 *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

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

Our Homemade Noodles

Thin are made with King Arthur 14% flour, egg white, katsuo dashi, 55/45 kansui

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

Kale are egg-free from Myojo

Kaedama 2

extra noodles *by request only*

DONBURI

no modifications; served with steamed rice

Beef Bulgogi 16

contains shellfish
bulgogi marinated Angus chuck, blistered green onion stems, diced kimchi, sprouts, snow peas, beech mushrooms, carrot, and onions

Chicken Teriyaki 13

marinated chicken thigh, blistered green onion stems, sprouts, snow peas, beech mushrooms, carrot, and onions

Spicy Tuna 16

raw yellowfin tuna tossed with sesame chili, edamame beans, avocado, cucumber, carrot, & green onion with a side of wasabi soy

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.