



NEW!

シーフード

## SEAFOOD

\$16.50

A Shio based soup, the seafood ramen is perfectly paired with wakame, shrimp, mussels, ika, and sweet corn. Oishi!



塩

## SHIO

\$13.25

A favorite among many Japanese locals! The tonkotsu based soup is seasoned with homemade Shio (sea salt) flavor - giving this ramen a well balanced flavor of pork and a light creamy broth.



醤油

## SHOYU

\$13.25

A soya flavored ramen, this is one of our lightest soup. Complete with a marinated egg this ramen is tangy, salty, and savory.



MEAT FREE!

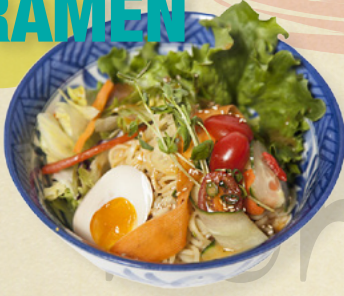
ベジタリアン

## VEGETARIAN

\$13.00

The vegetable based broth is served with a generous portion of corn, bamboo, kikurage fungus, and other seasonal veggies.

## summertime RAMEN



## 冷やしラーメン

## COLD RAMEN SALAD \$14.50

Cold ramen is perfect for indulging in the comforting flavours of ramen in a refreshing dish perfect for hot summer days. This cold soupless ramen has crisp veggies, crushed peanuts, ramen egg and tender chicken karaage, tossed in our in-house vinaigrette. Served with a miso sauce on the side.

CHANGE CHASHU MEAT TO BUTA KAKUNI MEAT + \$2.50

## トッピング TOPPINGS

BAMBOO SHOOTS メンマ	\$1.00	KIM CHI キムチ	\$3.50
BUTA KAKUNI 豚角煮	\$4.95	NORI 海苔	\$1.25
BUTTER バター	\$1.00	WOOD EAR FUNGUS キクラゲ	\$1.00
CHASHU チャーシュー	\$3.75	MINCED PORK 坦々肉	\$3.00
CORN コーン	\$1.00	NOODLE 替え玉	\$3.95
ONIONS ネギ	\$1.00	GARLIC にんにく	\$1.00
EGG たまご	\$1.75	NARUTO なると	\$1.25

\* ramen is dine-in only

\* packing leftover ramen is discouraged as flavours and textures will change over time

\* All ramen soup (except the vegetarian ramen) is made with our special pork bone recipe that is simmered for over 8+ hours. Please understand that it is a pork flavored soup and cannot be changed or altered during time of ordering.

ラーメン RAMEN



# RAMEN ラーメン



豚角煮

## BUTA KAKUNI \$15.75

Our home made miso soup based ramen topped with marinated Japanese braised pork belly, corn, green onions, kukurage mushroom, bamboo shoots, naruto, and nori.



カレー

## CURRY \$14.25

A creamy blend of spicy Japanese curry mixed and tonkotsu soup creates an exotic flavor that will tickle your taste buds.



担々麵

## TAN TAN \$14.25

Flavored with a homemade peanut paste and spicy sesame, this ramen is served with spicy ground pork, peanuts, green onions, and nori.



味噌

## MISO \$13.25

A perfect mixture of tonkotsu soup base and special homemade miso paste will satisfy the deepest hunger.



とんこつ

## TONKOTSU \$14.25

The heart of all our ramen! The many hours of simmering make this ramen hearty and milky smooth.



スパイシー味噌

## SPICY MISO \$14.25

The mixture of different spices adds a savory kick to a traditional flavor.

CHANGE CHASHU MEAT TO BUTA KAKUNI MEAT + \$2.50

## ミニ丼 mini DONBURI



ブタ飯  
BUTA  
MESHI  
\$4.75



明太子丼  
MENTAIKO  
DON  
\$5.25



蟹いくら丼  
KANI  
IKURA DON  
\$5.25



たこわさび丼  
TAKOWASBI  
DON  
\$5.25



担々丼  
TAN TAN  
DON  
\$4.75

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10.2017