

HIGH FIVE RAMEN

It's all about the bones. The bones are cooked for hours producing a classic tonkotsu-style, rich and creamy broth combined with miso, sesame, numbing pepper, nori and dried Japanese chilies.

This ramen is personal. The High Five bowl represents thousands of trials, years of exploration, heated debates and a very deliberate decision to offer the one item that changed our lives. This spice in this bowl may hurt you and we realize it's not for everyone. We hope you'll be strong, suffer through and find the sensory joy in this experience as we did.

HIGH FIVE RAMEN, \$14

There may be pain, suffering, sweating, discomfort and a creeping feeling of deep regret that is followed by pure sensory euphoria.

Served with sliced pork belly, alkaline noodles, seasoned egg, black garlic oil, locally grown bean sprouts and fresh scallions.

HALF SPICE

A fine secondary choice. Same as above, with moderate spice.

NO SPICE

Same as above with hints of sweet miso.

KANABO SPICE - "DEMON'S CLUB"

Tonkotsu with increased face numbing, tear jerking, belly warming, unbearable spice. There is no relief. Kanabo style is too spicy for most to enjoy. Please don't order without careful consideration.

SPECIAL RAMEN, \$16

Clam dashi, hama hama clams, bean sprouts, garlic oil.

Light, clean, delicate.

BEVERAGES

Beer, Asahi Super Dry "Canzilla"	\$12
Whiskey, Old Grand Dad	\$4
Sake, Otokoyama	\$20
Sake, Kikusui	\$20

SWEET COCKTAIL SLUSHIES

Coconut Painkiller	\$8
Yuzu Last Word	\$8