

北海道
山頭火

HOKKAIDO RAMEN
SANTOUKA



TO OUR GUEST

As long as the quality of the food is maintained, you can request to customize your bowl as you like.

Such as to remove toppings, adjust the level of saltiness, fattiness,
and /or to request the texture of the noodle to be either softer or harder.

If you have a food allergy, please notify your server.



らーめん
山頭火

Santouka's famous silky "Tonkotsu" broth is the creation of our authorized craftsperson by braising the pork bones for more over than 20 straight hours.

HOKKAIDO RAMEN SANTOUKA



豚骨チャーシューしおらーめん：肉好きのための一品

TONKOTSU CHA-SHU RAMEN \$14.25

Flavor choice: Shio/Shoyu/Miso

+50 ¢ for Karamiso

Cha-shu Ramen comes with 5 pieces of Cha-shu (Braised pork belly).

※Photo is Tonkotsu Cha-shu Shio Ramen (Salt Flavor)



豚骨とろ肉らーめん：豚のほほ肉を使用した貴重なチャーシュー

TONKOTSU TORONIKU RAMEN \$16.25

Flavor choice: Shio/Shoyu/Miso

+50 ¢ for Karamiso

Our unique "toro-niku" ; made of cheek meat which only very few portion could be taken from each pig. Enjoy the ultimate tenderness.

Prices listed are for Regular size. \$1.00 more for Large, \$1.00 less for Small.



豚骨しおらーめん：癖のない豚骨スープはまるく深い味わい

TONKOTSU SHIO RAMEN \$11.25

Our signature silky tonkotsu broth enhanced with simple salt flavor. Enjoy deep layers of the umami.



豚骨しょうゆらーめん：ほのかに香るかつお節とまるやかな醤油風味

TONKOTSU SHOYU RAMEN \$11.25

Savory & complex flavor of soy sauce combined with silky tonkotsu broth with hint of bonito dashi.



豚骨みそらーめん：じっくり寝かせたこく味噌

TONKOTSU MISO RAMEN \$11.25

Robust miso paste and silky broth, with hint of bonito dashi creates the great balance of thickness and mildness.



豚骨辛味噌らーめん：唐辛子の香りを大切にしたい一杯

TONKOTSU KARA MISO RAMEN \$11.75

Miso based ramen with a hint of hot spice gives a nice kick to the flavor. Enjoy the aroma of the hot pepper.

RAMEN TOPPING

Each topping \$1.25

Nori (Dry Seaweed) **Menma** (Bamboo Shoots) **Kikurage** (Kikurage Mushrooms)
Naruto (Fish Cake) **Negi** (Green Onion) **Cha-shu** (Braised pork belly)



BARA TORO CHA-SHU \$5.00

Pork cheeks and braised pork belly. 3 pieces each.



AJI-TAMA* \$2.00
 marinated soft boiled egg.



3 YAKUMI \$3.00
 Dry Seaweed (Nori),
 Bamboo Shoots,
 Kikurage Mushrooms.



CORN & BUTTER \$2.80
 Sweet corn and Butter.

*Consumption of raw or undercooked meat, poultry, seafood, or eggs may increase the risk of food borne illness.

Rice Dishes



① **SHIYAKE IKURA* GOHAN \$7.50**

Rice bowl topped with grilled salmon & salmon roe.

③ **GOHAN** Rice bowl. **\$1.50**



② **CHA-SHU GOHAN \$6.00**

Rice bowl topped with Cha-Shu (slices of braised pork belly).

Side Dishes



④ **TORONIKU PAO ZI \$4.00**

Steamed bun filled with braised Toroniku (pork cheeks) with sweet miso, onion puree, and cilantro.



⑤ **KARAAGE \$6.00**

Deep-fried chicken



⑥ **GREEN SALAD \$6.80**

Green salad with original dressing.



⑦ **EDAMAME \$2.00**

Boiled edamame with sea salt sprinkled.

*Consumption of raw or undercooked meat, poultry, seafood, or eggs may increase the risk of food borne illness.

RAMEN COMBO

All ramens are additional
 \$1.00 for a Regular, \$2.00 for Large
Choose 1 flavor from

- SHIO
- SHOYU
- MISO
- KARA
MISO
+50¢



SHIYAKE IKURA* GOHAN COMBO
\$16.50 Small Ramen / Shiyake Ikura

Side Menu Choice

Choice of Aji-tama or Egg Salad for your ramen combo



AJI-TAMA



EGG SALAD



CHA-SHU GOHAN COMBO
\$15.00 Small Ramen / Cha-shu



KARAAGE COMBO
\$15.00 Small Ramen / Karaage

Dessert



ICE CREAM MITSUMAME \$4.00
 Santouka's original kanten jello with 3 types of beans topped with vanilla ice cream.

Drinks

[SOFT DRINK]

Soda \$2.00

*Coke/Diet Coke/ Sprite

Itoen Tea \$3.00

*Iced green tea / Iced jasmine tea
 Iced oolong tea / Iced hojicha

Hot Tea \$1.00

*Free refill

*Consumption of raw or undercooked meat, poultry, seafood, or eggs may increase the risk of food borne illness.