

# SHOYU RAMEN

醤油ラーメン (醬油拉面)

Topping Choices

<b>KINOKO</b> キノコ 蘑菇	11.95
<b>KURO BUTA</b> 黒豚チャーシュー味玉 黒豚腩肉/叉焼, 溏心蛋	12.95
<b>JIGOKU</b> 地獄	13.95

main ingredients

Wasabi oil or truffle oil  
芥末油 / 有機母雞油

Menma, bean sprout, beni shoga, scallion, and sesame seed  
筍乾, 紫菜, 豆芽, 紅生姜

Dashi broth made with soy sauce imported bonito fish and seaweed or mushroom stock  
上等原隻鰹魚乾配以昆布熬煮之醬油清湯

# SHIO RAMEN

塩ラーメン (海鹽拉面)

Topping Choice

<b>TURKEY</b> ターキー 手撕火雞肉	10.95
<b>DACHO</b> ダチョウ 駝鳥肉	13.95

main ingredients

Black mayu and turkey oil  
黑麻油, 自家製蒜油

Scallion, nori, kikurage, tosaka, beni shoga, and sesame seed  
紅生姜, 青蔥絲, 魚板

Organic chicken and turkey bone stock or lobster stock  
有機原隻火雞, 老母雞, 海鹽熬製之湯底

# MISO RAMEN

味噌ラーメン (味噌拉面)

Topping Choices

<b>KURO BUTA</b> 黒豚 チャーシュー 黒豚腩肉/叉焼	13.95
<b>KANI TAMA</b> crab meat, kora-gen, kuro buta, bata yaki, and asari カニ爪 ホタテ 海老 黒豚チャーシュー 蟹肉 帶子 蝦 黒豚腩肉/叉焼	16.95

main ingredients

Black mayu oil and butter  
黑麻油, 牛油

Corn, scallion, nori, bean sprout, and crushed garlic  
甜玉米, 青蔥, 豆芽, 蒜泥

Chicken and turkey bone stock  
雞骨/有機原隻火雞

Three types of miso  
三重混合味噌

# TONKOTSU RAMEN

豚骨ラーメン (豚骨拉面)

Topping Choices

<b>KURO BUTA</b> 黒豚 チャーシュー 黒豚腩肉/叉焼	13.95
<b>DACHO AND KURO BUTA</b> ダチョウ黒豚 チャーシュー黒豚腩肉/叉焼	18.95

main ingredients

Black mayu oil and garlic oil  
黑麻油, 自家製蒜油

Crushed garlic, nori, kikurage, scallion, and menma  
鮮蒜泥, 黑木耳, 青蔥, 乾竹筍

Slow boiled berkshire pork bone stock  
熬以48小時之日本黑毛豬骨濃湯

# JIGOKU RAMEN

地獄ラーメン (地獄拉面)

Jigoku (hell) ramen is our Chicago ramen special made with the spiciest ingredients. Jigoku ramen uses a shoyu broth base topped with asari, ground pork, crispy pork skin, and hot pepper and chili made from hell.

50,000+

**LEVEL 1**

Chinese Tian Jing red chili, Szechuan chili bean sauce, and Thai chili

**LEVEL 2**

Chinese Tian Jing red chili, Szechuan chili bean sauce, and Thai chili

**LEVEL 3**

Chinese Tian Jing red chili, Szechuan chili bean sauce, Thai chili, Piquin chili, and Ghost peppers

**LEVEL 4**

Chinese Tian Jing red chili, Szechuan chili bean sauce, Thai chili, Piquin chili, and Ghost pepper

**LEVEL 5**

Chinese Tian Jing red chili, Szechuan chili bean sauce, Thai chili, Piquin chili, Ghost pepper, and Scorpion pepper

1,000,000+

Scoville Heat Units

**RAMEN CHALLENGE:** Finish the highest level bowl of ramen within 20 minutes, broth included, and it will be on the house!

**WARNING:** We are not liable for any health problems due to the spiciness.

# GYOZA 餃子

Gyoza (gyōza) are dumplings filled with ground meat and vegetables and wrapped in a thin dough. Also known as pot stickers, gyoza originated in China (where they are called jiaozi), but have become a very popular dish in Japan. The typical gyoza filling consists of ground pork, nira chives, green onion, cabbage, ginger, garlic, soy sauce and sesame oil, but some creative gyoza shops have also come up with a range of other fillings.

**KURO BUTA**  
黒豚 日式黒豚腩肉

**CHICKEN**  
鶏肉 雞肉

**SEAFOOD**  
シーフード 魚鮮

**VEGETABLE**  
ベジタブル 蔬菜

7.95

# STRINGS GUIDE 101

1. Do not wait, eat our homemade ramen right away!
2. Mix the broth and take a slurp.
3. Soak the nori in the broth and eat within the first few slurps.
4. Head for the noodles and slurp them up, loudly.
5. Once noodles are gone, enjoy the rest of your soup or order Kae Dama.
6. Get your loyalty card stamped!

It should take no more than 10 minutes to finish.

# RAMEN TERMINOLOGY

Ajitsuke Tamago (Marinated Lava Egg)

Kinoko (Mushroom)

Asari (Clam)

Kora-gen (Collagen Ball)

Bata Yaki (Butter Sauce)

Kuro Buta (Berkshire Pig)

Beni Shoga (Pickled Ginger)

Menma (Bamboo Shoot)

Dacho (Ostrich)

Narutomaki (Fish Cake)

Dashi (Fish Broth)

Nori (Roasted Seaweed)

Ikura (Salmon Roe)

Oshinko Moriawase (Pickled Vegetables)

Kaiso (Variety of Seaweed)

Sasa Dango (Mochi and Red Bean Wrap)

Kani Tama (Crab Omelette)

Tosaka (Seaweed)

Kamo (Duck Breast)

Uni (Sea Urchin)

Kikurage (Black Ear Mushroom)

# KAE DAMA

かえ玉 (續加麵條)

EXTRA NOODLES FOR THE REMAINING SOUP 1.95

RECOMMENDED: RAMEN BOWL NOT MEANT FOR SHARING

## YAKI SOBA

### 焼きそば (日式炒麵條)

Ramen noodle pan fried in duck oil with kikurage mushroom, scallion, fried egg and accompanied by a side of dashi broth with scallion and narutomaki.  
鴨油黑木耳炒麵, 配鰹魚板湯

<b>TURKEY</b> ターキー 手撕火雞肉	11.95	<b>KAMO</b> 鴨胸肉	13.95
<b>KURO BUTA SAUSAGE</b> 黒豚ソーセージ 黒豚香腸	11.95	<b>SPICY CRAB (NO EGG)</b> ピリ辛タラバガニ 辣蟹	13.95
<b>KURO BUTA</b> 黒豚 日式黒豚腩肉	11.95	<b>ADDITIONAL MEAT</b> 追加の肉 添加肉	2.95

## RICE BOWL

### 丼 (米飯料)

<b>OMURETSU (鸡蛋卷)</b> Runny egg on rice		<b>SASHIMI BOWL (刺身蓋飯)</b> Cooked rice topped with raw seafood.	
<b>KURO BUTA</b> 黒豚 日式黒豚腩肉	11.95	<b>SPICY CAT DON</b> いくら丼 三文魚子	9.95
<b>KINOKO</b> キノコ 蘑菇	10.95	<b>IWA NORI DON</b> ピリ辛ホタテ丼 香辣帶子刺身	7.95
<b>KANI TAMA</b> 黒豚 日式黒豚腩肉	12.95	<b>SEAFOOD DON</b> ピリ辛カニに丼 香辣蟹肉海膽刺身	11.95

## SIDES

### おかず (小菜)

<b>AJITSUKE TAMAGO</b> 味付け玉子 溏心蛋	0.95	<b>EDAMAME</b> 枝豆	2.95
<b>TOASTED GARLIC</b> 揚げニンニク 烤蒜	1.95	<b>OSHINKO MORIAWASE</b> お新香盛り合わせ 腌制蔬菜	3.95
<b>SPICY MENMA</b> ピリ辛メンマ 辣筍乾	1.95	<b>KURO BUTA</b> 黒豚 日式黒豚腩肉	5.95
<b>CRISPY PORK SKIN</b> クリスピー豚皮 脆豬皮	1.95	<b>DACHO</b> 鴨胸肉	6.95

## BEVERAGES

### 飲物 (飲品)

Ask server for flavor options

<b>POP</b> 1.95 ソーダ 蘇打	<b>JAPANESE CIDER</b> 2.95 サイダー 日本果醋蘇打	<b>CREAM SODA</b> 2.95 クリームソーダ 奶油蘇打
<b>RAMUNE</b> 2.95 ラムネ 波子汽水	<b>ROYAL MILK TEA</b> 2.95 こうちゃひめ 紅茶姫	<b>STRINGRIA</b> 7.95/11.95 サンテリア 雜果特飲

Gratuity of 18% will be automatically added to parties of 5 or more.  
No split checks. Maximum of 3 credit cards per check.

### PROMO 特典/優惠

#STRINGSRAMEN ON ANY SOCIAL MEDIA TO GET FREE EDAMAME OR AJITSUKE TAMAGO

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## RAMEN HISTORY

Contrary to popular belief, ramen originated in China before traveling into Japan and Japanese cuisine. Some believe that "ramen" is the Japanese pronunciation of the Chinese word "lamian," meaning "hand-pulled noodles." Nearly every region in Japan has its own variation of ramen; while you wait for your ramen, please refer to our "Ramen 101" (back) to know more about the Ramen Culture. Slurp up!

拉麵源自中國, 在日本一般將拉麵列入「中華料理」, 經過幾十年演變後, 日本拉麵在湯料、麵料和麵碼上已經自成一體。

其實, 拉麵風格多變, 沒有「標準味道」, 每個麵店和顧客都有自己的喜好。部分人以為「有紙可圍才是正宗拉麵」, 然而這是嚴重誤會, 事實上, 在日本真正頂級拉麵店都不設選擇, 麵質, 湯的濃度等均由師傅決定。

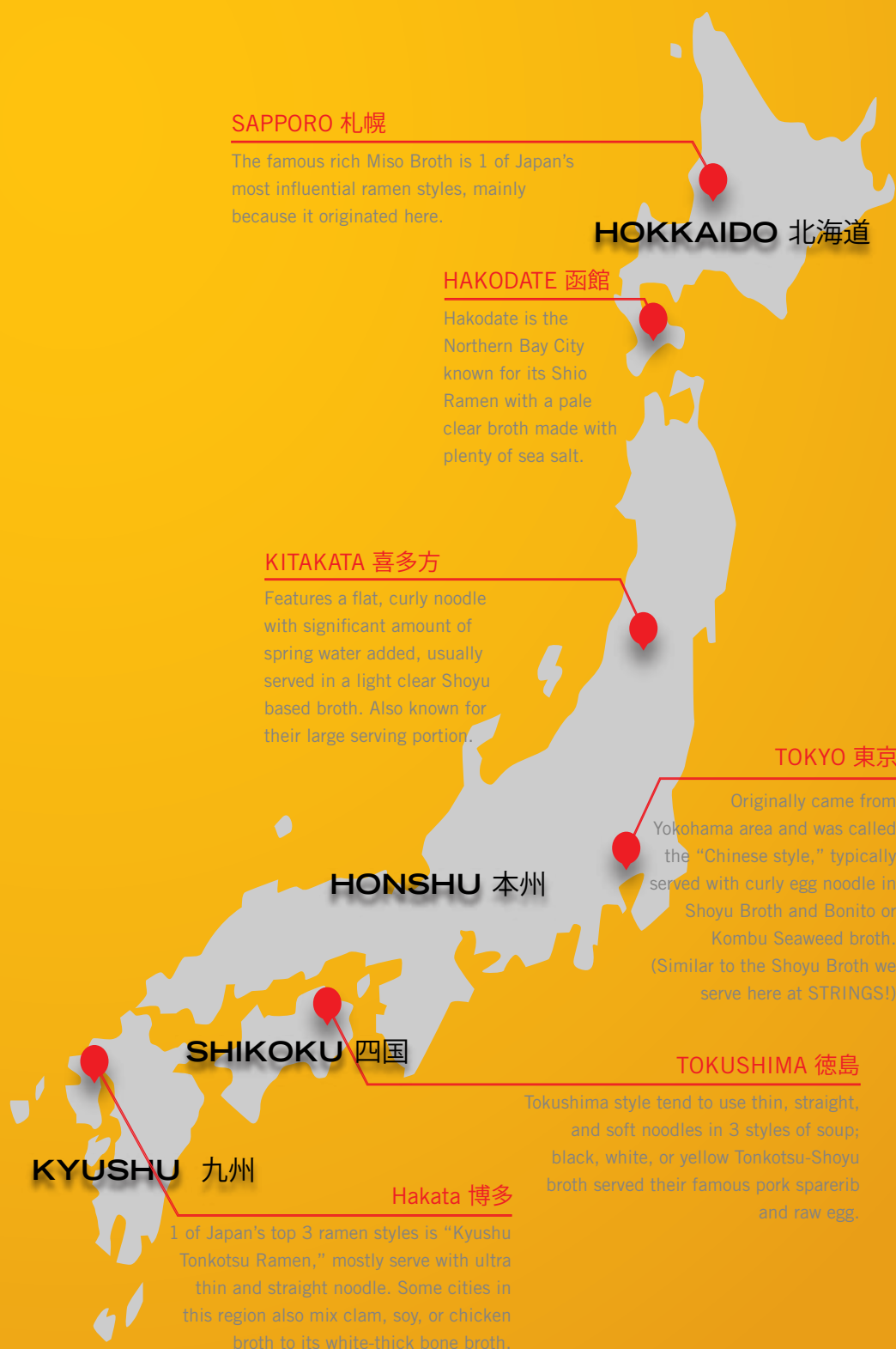
STRINGS 弦屋本舖提供四種原配方湯底, 配入45秒煮成的自家製直麵, 和日本進口黑野豬肉, 原隻鰹魚等食材, 並不時推出季節性的新產品。

### RAMEN 101

A wide variety of ramen exists in Japan, with geographical and vendor-specific differences, even in varieties that share the same name. Here we would like to introduce some major Ramen styles from Japan. Ramen can be broadly categorized by its noodles and broths.

等拉麵的同時, 不妨認識多一點拉麵文化吧!

日本四個主島從東到西, 幾乎各地都有形成自己獨特風格的拉麵, 如日本三大拉麵的札幌(北海道)拉麵、博多(九州)拉麵、喜多方(本州)拉麵, 東京風(醬油+捲麵), 函館風(鹽味清湯+直麵)、其它還有橫濱、和歌山、長崎拉麵等。



PLEASE REFER TO TAKE OUT MENU TO SEE WHAT IS AVAILABLE FOR TAKE OUT