In Japan, ramen is culture. It is a style of Japanese cuisine built around community and made with love. On a basic level, ramen $(\overline{\supset} \neg \checkmark \lor ramen)$ is a Japanese noodle soup dish. It consists of Chinese-style wheat and egg noodles served in a meat and fish-based broth, flavored with soy sauce, miso, and salt (塩 shio). Each bowl is adorned with toppings such as braised pork ($\mathcal{F} \vee - \mathcal{V} \neg - chashu$), dried seaweed (海苔 nori), kamaboko, naruto-maki, green onions, bamboo shoots, and a soft boiled egg. Nearly every region in Japan has its own variation and style, from the tonkotsu (pork bone broth) ramen of Kyushu to the miso ramen of Hokkaido.

This is my variation. My ramen is Tokyo-style inspired, and these are my recipes. I hope you enjoy.

- Chef Ken Tominaga





RAMEN Gluten-free noodles avalable upon request TOKYO ROAST CHICKEN chicken & seafood broth, cured egg, bamboo, spinach, yuzu kosho **BRAISED PORK BELLY** pork, chicken, & dashi broth, chashu, wakame, soy cured egg, wilted spinach

SHRIMP & CRAB DUMPLING 16 ginger clam broth, bamboo, wakame, sweet corn, mizuna MUSHROOM & TOFU 11 shitake mushroom, soy milk, mizuna, hon-shimeji, sweet corn, nori

ADDITIONAL ITEMS

\$2.00

\$12.00

\$12.00

12

12

BUTTERED CORN SOY CURED HEN EGG

BRAISED PORK BELLY

EXTRA NOODLES

DONBURI

steamed rice, toasted sesame, nori

KUROBUTA PORK spinach, scallion

HERITAGE CHICKEN braised, fried & skewered

BEEF SHORT RIB house blended curry, crispy shallot

SESAME SALMON umami spinach, spicy kewpie

SALAD

market greens, summer vegetables, daikon sprouts, chilled noodles

GRILLED SALMON sesame, crispy salmon skin

MARINATED CHICKEN ginger, creamy sesame

SEARED BEEF TATAKI scallion, garlic MUSHROOM & TOFU

eyrngii mushrooms, crispy tofu

DAILY SPECIAL

N/A

COMING SOON TO A RAMEN BAR NEAR YOU

DESSERTS

\$4.00

COFFEE JELLY soy-caramel pudding, coffee jelly, sesame PABU CHOCOLATE

white chocolate-green tea mousse, plum sake jam

SAKE ROLL CAKE whipped cream, berries



BEVERAGES

ON TAP

KIRIN LIGHT - LAGER	\$4.00
NORTH COAST SCRIMSHAW - PILSNER	\$6.00
MOMOKAWA JUNMAI GINJO	\$8.00

LAMILL COFFEE & ESPRESSO

\$2.75
\$2.50
\$3.00
\$3.25
\$3.75
\$3.00
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\$3.50
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\$4.25

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness