

NO RAMEN NO LIFE

Ken Ken Ramen is an authentic Japanese Ramen restaurant for the present age!

For over 5 years, **Ken Ken Ramen** has been serving authentic Japanese style ramen in a fun, psychedelic and energetic ambiance for friends and fans in the Mission District of San Francisco.

We're your local ramen spot focusing our love and passion into each bowl.

We specialize in southern Hakata style serving deep rich Tonkotsu ramen as well as Tokyo style classics like Miso, Yuzu Shio, Shoyu Ramen and specials like Tantanmen as well as seasonal crab ramen. Our ramen broth is made in house using time, craft and premium ingredients. No MSG, no pre-made ingredients. 100% from scratch. We aim to serve the best ramen just like in Japan.

Special cocktails, premium Japanese beers, sakes and world class teas round out our offering for the Mission District favorite.

RAMEN MENU

Authentic Japanese Ramen in a fun psychedelic jungle

APPETIZERS / SALADS

Edamame	\$4	Jellyfish Salad	\$6	Crunch Root Salad	\$8
Topped with citrus salt		Jellyfish cucumbers, kikurage, mushrooms with spicy shoyu dressing		Daicons, red radish, fried burdock root, tofu, mizuna greens with house garlic onion vinaigrette	
Black Garlic	\$7	Seaweed Salad	\$8	Crispy Tofu	\$6
Organic local slow roasted garlic. Sweet and special.		Assortment of seaweed with spicy shoyu dressing		Lightly fried tofu with sweet and sour sauce, topped with green onions and togarashi strands	
Kara-age	\$8				
Japanese style fried chicken with our house spicy sauce.					Ask about our special appetizers

RAMEN MENU TUESDAY TO THURSDAY

Classic Hakata Tonkotsu	\$14	Veggie Shoyu	\$14	Vegan Shoyu	\$14
Tonkotsu broth, topped with cha-shu (braised pork), slow cooked egg, green onion, kikurage mushrooms, pickled ginger and mayu (garlic oil)		Vegan broth made with seaweed and shitake, topped with, mizuna, bok choy, slow cooked egg, green onion, bamboo shoots, kikurage, mushrooms, wakame and lightly fried kabocha squash.		Vegan broth made with seaweed and shitake, topped with mizuna, bok choy, green onion, bamboo shoots, kikurage, mushrooms, wakame and lightly fried kabocha squash.	
Shoyu Tonkotsu	\$14				
Tonkotsu broth blended with aged soy sauce, topped with cha-shu, slowcooked egg, green onion, kikurage mushrooms, pickled ginger and mayu (garlic oil)					

RAMEN MENU FRIDAY TO SUNDAY

Miso Ramen	\$15	Yuzu Shio	\$14	Veggie Miso	\$15
Blend of red and white miso with pork and chicken stock, topped with cha-shu (braised pork), slow cooked egg, purple cabbage, bok choy, green onion, bamboo shoots, wakame and baby corn.		Salta and yuzu-kosho (citrus pepper) base with pork and chicken stock, topped with cha-shu (braised pork), slow cooked egg, organic mizuna greens, bok choy, green onion, bamboo shoots, kikurage mushrooms and wakame		Vegan broth blended with red and white miso, topped with organic purple cabbage, bok choy, slow cooked egg, green onion, bamboo shoots, baby corn, wakama and lightly fried kabocha squash.	
Shoyu	\$14	Tan Tan Men	\$15	Vegan Miso	\$15
Original aged soy sauce with pork and chicken stock. Topped with cha-shu (braised pork), slow cooked egg, bok choy, green onion, bamboo shoots, wakame and baby corn.		Miso broth with spicy minced pork, chili oil, mushrooms topped with bok choy, green onions bean sprouts, mayu (garlic oil), togarashi strands, slow cooked egg. (limited availability)		Vegan broth blended with red and white miso, topped with purple cabbage, bok choy, green onion, bamboo shoots, wakame, lightly fried kabocha squash.	

RAMEN EXTRA TOPPINGS

Cha-shu (braised pork)	3	Slow cooked onsen tamago (egg)	2	Green onion, kikurage mushrooms, pickled ginger (each)	2
Kae-dama (extra noodles)	2			Extra Veggies	2

DRINKS

Premium Japanese Beers, Sake, Cocktails and Teas

BEERS

Black Sands Beer - 7	Premium draft beer from local brewery Black Sands - Ask for weekly special.
Asahi Draft 6	Premium smooth lager from Osaka 5% ABV
Yo Ho Yuzu Salt Ale 8	Light and Refreshing, made with yuzu peel & rock salt 4% ABV
Yo Ho Wednesday Cat White Beer 8	Sweet and wheaty with notes of banana bread and citrus
Yo Ho India Pale Ale 8	Deep amber with citrus & straw hop flavors
Hitachino Saison du Japan with Koji Yeast 9	Fruity, dry with medium bitterness, brewed with local wheat and malted rice, sake yeast
Golden State Cider 6	Dry craps hard apple cider (gluten free) 6.9% ABV
Aspall Blush Cider 9	Hard Apple Cider with a dash of Blackberry juice (Gluten-free) 5.7% ABV

SAKE

Hot House Sake	Well rounded fruity mildly sweet - Bottle 8
Kara-Tamba	Hon Jozo dry, crisp Cup 8 Bottle 17
Jitsuraku	Junmai - slightly fruity, medium body Cup - 8 Bottle 17
Sayuri Nigori	unfiltered, creamy texture Cup 10 Bottle 24
Dassai Dai Ginjo	Premium Extra smooth & velvety Bottle 30

WINE - 9

Ruffino Prosecco	Pine Ridge Chenin Blanc Vignier
10 span Pinot Noir	

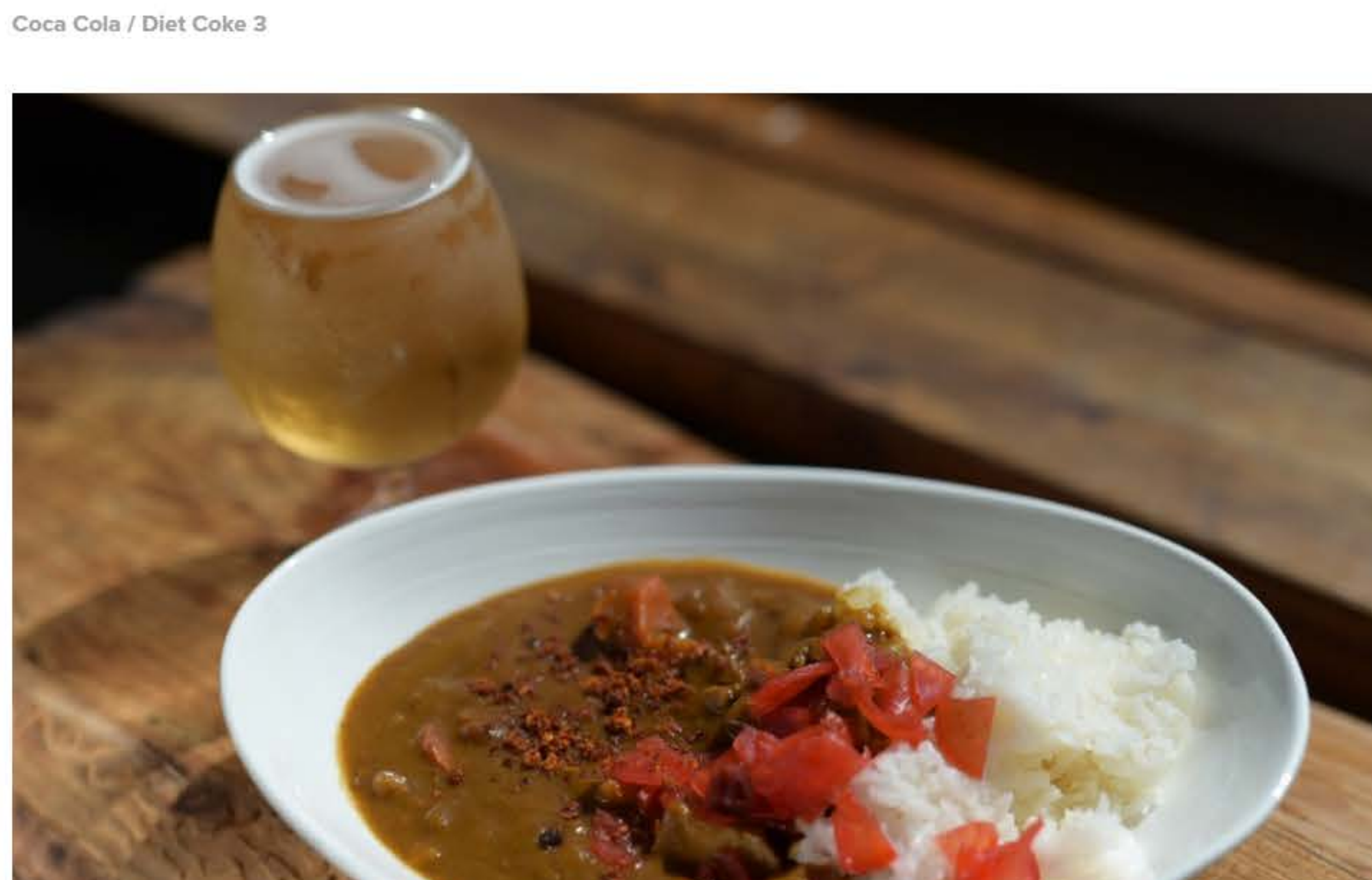


TEA POTS - PREMIUM TEAS BY TEA PEOPLE

Genmaicha 5
Muscat Oolong 5
Coconut Green Tea 5
Chamomile Mint (caffeine-free) 5

OTHER BEVERAGES

Housemade cold brewed Nitro infused Rose Black Tea - 5
Guava Juice 4
Passionfruit Juice 4
Coconut Water 4
Coca Cola / Diet Coke 3



LUNCH MENU (MONDAY TO SATURDAY 11:30 TO 3PM OR TILL SOLD OUT!)

CURRY

Our homemade blend of Japanese spices and curry is made with our famous ramen broth, served with pickled radish.

Pork Curry 10	Braised Pork with stewed veggies in pork ramen stock curry
Veggie Curry 10	Veggie ramen stock with mix of vegetables and curry rue
Half & Half 10	Mix of pork and veggie curries
Lunch Combo 13	Curry + Mini Salad (choose from seaweed, hijiki or jellyfish salad)

LUNCH SIDES

Edamame 4
Seaweed Salad 7
Hijiki Salad 7
Ocean Nut Mix 3
Jellyfish Salad 5

We do our best but sometimes we sell out! Thanks for your support!

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Authentic Ramen for the Mission District

Ken Ken Ramen
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San Francisco CA, 94117
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Ramen Dinners
Tuesday — Sunday
6 — 10pm (9pm Sunday)

Lunch Menu
Featuring Japanese Curry made with Ramen Stock
Monday — Saturday
11:30 — 3pm