

拉麵さん

(RAMEN-SAN™)

APPS

smoked salmon nigiri » wasabi caviar/toasted nori 9
raw tuna » corn tempura/shishito/avocado 13
cucumber & uni » sesame/bonito/togarashi 14
shrimp & pork wontons » xo sauce 9
gyoza » berkshire pork/angel's wings 9
eel & foie gras rice bowl » fresh wasabi/sweet soy 16

MANTOU BUNS (1pc)

pekin duck 4
fried chicken 3
pork belly 3

CHICKEN WINGS (5pc)

szechuan style 9
spicy curry 9
sticky thai 9

SALADS

salad-san » carrot-ginger dressing 6
sashimi salad » tuna/mizuna/lotus chips 14

RAMEN

shoyu » tare/bamboo shoots/molten egg 12
brisket & black garlic » bamboo shoots/wakame/enoki 14
shiitake » tofu/ichimi/nori 13
tonkotsu » garlic/chashu pork/rayu 13
sesame miso » egg/corn/chashu pork 14
kimchi & fried chicken » sweet corn/garlic 16
sumo bowl » chashu/brisket/egg/spicy bean sprouts 17

BAR

asahi draft 6
ice cold mug
singapore sling 10
hisato-san 9
flor de cana rum
pineapple/passionfruit
aragoshi yuzu sake 9
old fashioned 13
yamazaki 12yr/big ice cube
cilantro-lime margarita 9
casamigos reposado
yuzu/spicy lime

ADDITIONS

kimchi 2
molten egg 2
battered corn 1
chashu pork 4
fried chicken 5
shrimp wontons 5
smoked brisket 6

KAE-DAMA!

noodle refill 1.50

THE FIVE COMPONENTS OF OUR RAMEN

BROTHS

TONKOTSU: traditional hearty pork broth from hakata

SHOYU: classic, clear chicken broth finished with soy sauce

SHIITAKE: our vegetarian broth

SEASONINGS

TARE: our special seasoned soy sauce that adds flavor & balance

BLACK GARLIC: fermented garlic with a rich umami flavor

KIMCHI: traditional Korean spiced and fermented cabbage

SEASAME MISO: blend of miso paste and toasted black and white sesame seeds

NOODLE

tokyo wavy, made to our specifications by ken shiro at sun noodle
consists of flour, water and kansui

MEAT

CHASHU PORK: berkshire pork belly, spice rubbed and roasted

KATSU FRIED CHICKEN: natural chicken breast, panko fried

SMOKED BRISKET: 18-hour all natural bub city brisket

TOPPINGS

MOLTEN EGG: soft boiled milos farm egg, marinated in sesame and soy

RAYU: toasted spicy chili and sesame oil

WAKAME: sweet japanese seaweed

ICHIMI: spicy dried japanese red pepper