



## EAK Ramen

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# RAMEN

### The E.A.K. 15 / SHOYU

Pork and chicken broth, pork chashu, seasoned egg, spinach, nori

### Zebra 16 / SHIO

Pork and chicken broth, pork chashu, seasoned egg, spinach, nori, butter, roasted umami garlic oil

### Oh So Hot! 17 / MISO

Pork and chicken broth, pork chashu, seasoned egg, nori, bean sprouts, cabbage, spinach, spicy miso with ground chicken

### Go Green! 14 / MISO

Vegetable broth, thin noodles, seasoned egg, soy milk, kabocha, baby corn, cabbage, bean sprouts, mini tomatoes, shredded red chili pepper garnish

### V-Garden 17 / SHIO \*Vegan

VEGAN, Vegetable broth, thin noodles, yellow and red paprika, tomatoes, cauliflower, broccoli, celery, garlic, radish sprouts

Add free diced onion and/or grated garlic for real IEKEI style

## TOPPINGS

Seasoned egg 2

Menma 1

Pork belly Chashu 3

Kimchi 1

Nori seaweed 1

Spinach 1

Butter 1

Spicy bomb 1

Garlic oil 1

Green onions 1

Parmesean cheese 1

Cabbage 1

Cilantro 1

Sweet corn 1

Bean sprouts 1

Umeboshi plum 1

Brussel sprouts 1

Spicy miso w/ ground chicken 2

Extra noodle (1/2 size) 3

Extra soup 3

## 家系(IEKEI)

*iekei* (pronounced E-A-K) is a style of ramen that originated from Yokohama Japan. It is a perfect balance of the popular Tonkotsu style of Kyushu in the West, and Shoyu style from Tokyo in the East. What makes our ramen distinct is that we use thick straight noodles to compliment the savory broth. Our EAK style is a modern take on the original iekei style. We're delighted to bring this style of ramen to you. Don't be afraid to go nuts on this bowl of ramen and slurp.