

しょうゆ
清湯

Shoyu-Chintan

Japanese Shoyu based clear chicken broth topped with pork chashu, chicken chashu, marinated snow peas, and scallions with chicken and duck oil



13



しょう白湯
Shio-Paitan

13

Japanese Salt based milky chicken broth topped with pork chashu, chicken chashu, onion flakes, fresh red onion, marinated snow peas, scallions, and bonito flakes

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Kara-Shoyu

Shoyu-Chintan soup topped with sautéed minced pork, homemade chili oil, and chives



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Homemade miso based vegetable broth topped with seasonal vegetable, scallions, sesame, and peanuts

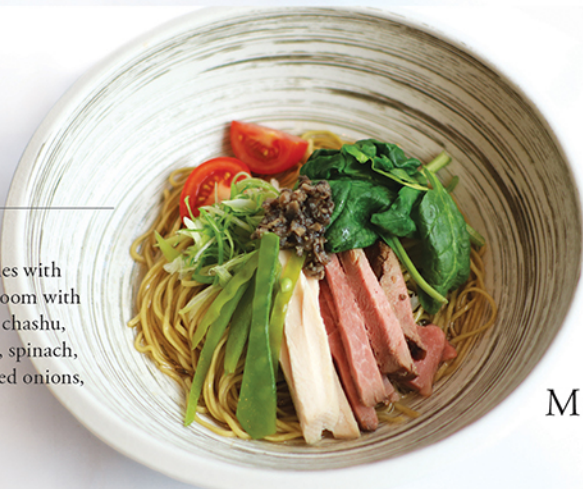


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Veggie-Tantan

12

Soup-less noodles with chopped mushroom with truffle oil, pork chashu, chicken chashu, spinach, tomato, fresh red onions, and scallions

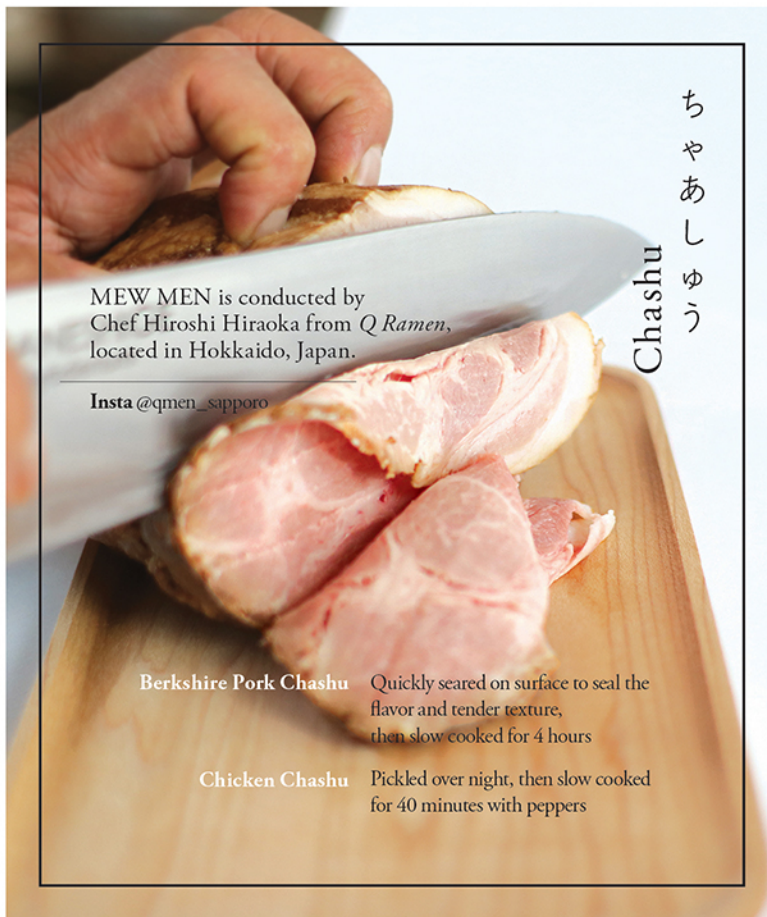


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Maze-Men
Truffle

Extra Toppings

Pork Chashu	4
Chicken Chashu	3
Nori Seaweed	1
Scallion	1
Mushroom with Truffle Oil	2
Homemade Rayu	-
Truffle Oil Sauce	2
Flavored Flakes	1
Soft-boiled Seasoned Egg	1



MEW MEN is conducted by
 Chef Hiroshi Hiraoka from *Q Ramen*,
 located in Hokkaido, Japan.

Insta @qmen_sapporo

Berkshire Pork Chashu Quickly seared on surface to seal the
 flavor and tender texture,
 then slow cooked for 4 hours

Chicken Chashu Pickled over night, then slow cooked
 for 40 minutes with peppers

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 Chashu



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Chashu Platter

チャーシュー盛合せ

Small dish

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|---|-----|
| Avo Ra-yu アボカドラー油 | 4 |
| Mashed avocado with marinated mayu and homemade rayu | |
| Iburigakko Cheese いぶりがっこ漬物チーズ | 4 |
| Smoked radish pickles with cream cheese | |
| Kara Age 唐揚げ | 5/7 |
| Deep-fried chicken with onion sauce 3pc / 5pc | |
| Shiso Kimchi しそキムチ | 3 |
| Kimchi with shiso leaf | |
| Hiroshi Buns ヒロシバンズ | 5 |
| Pork bun by Q Hiroshi | |
| Chashu Don チャーシュー丼 | 8 |
| Pork chashu and chicken chashu over rice
with original onion sauce | |
| White Rice 白飯 | 2 |

Our soup is freshly made everyday with free range chicken
 we receive from local farm in Upstate New York.

While the richness comes from the chicken,
 the flavor comes from Japanese artisanally brewed soy sauce
 we use as a key ingredient for the broth.

The perfect balance between the two presents
 a bowl of satisfaction.