RAIJIN RAMEN

< NO SUBSTITUTIONS PLEASE >

TONKOTSU

Tonkotsu pork broth, thin straight noodles with chashu, menma, seaweed,green and fried onion, tamago, pickled ginger, sesame seeds.

** Black Roasted garlic* 14.5

Tonkotsu pork broth, thin straight noodles with chashu, menma, seaweed,green and fried onion, tamago, pickled ginger, sesame seeds.

** Red Spicy chili* 14.5

Tonkotsu pork broth, thin straight noodles with chashu, menma, seaweed,green and fried onion, tamago, pickled ginger, sesame seeds.

** White* 14

MISO

Miso pork broth, medium curly noodles with chashu, menma, seaweed,green onion, corn & tamago.

** Spicy* 15

** Regular* 14.5

UMAMI SHOYU

pork & bonito broth, soy sauce-flavored, medium curly noodles, chashu, menma, iwanori seaweed & bok choy.

** Umami Shoyu* 14.5

VEGGIE

Creamy veggie broth, medium curly noodles with zucchini, bok choy, corn, green & yellow onion, seaweed, bean sprouts & cabbage, carrots & pickled ginger.

Veggie (vegan) 15

*** CONSUMER HEALTH ADVISORY: Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.**
**** LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES BEFORE ORDERING!**

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SIDE DISHES

Gyoza - *pork with veggies potstickers* . . 6.5

Tsumami Chashu -
marinated slow cooked pork 8.5
Karaage - *marinated fried chicken*. . . . 6.5
Edamame - *steamed soybeans* 4
Takoyaki - *octopus balls* 6.5
Ika geso - *fried calamari*. 6.5
Takokara - *fried octopus* 6.5

HOW TO EAT RAMEN

1.- Chopsticks Only. **Forks are for amateurs!**
2.- Sip the broth first. **Allow the aroma to take over!**
3.- Attack the Ramen as soon as we drop it off, don't let your noodles get limp & soggy. No time to be polite & wait until your friend's ramen arrives. **Be careful, it will be hot!**
4.- Ramen was always meant to be a SOLO effort. **NO SPLIT BOWLS PLEASE!**
5.- Lastly, Slurp like your life depended on it. **Makes Ramen taste better!**

OTHER RAMEN!

Chicken 14.5
Soy sauce flavored chicken broth, breast meat, medium curly noodles with green & yellow onion, seaweed, bean sprout, cabbage & carrots.

EXTRA TOPPINGS

Menma - *bamboo shoots* 1
Tamago - *egg* 1.5
Green Onion 1
Fried Onion 1
Red Ginger 1
Corn 1
Spicy garlic 1
Butter 1
Dry Seaweed 1
Bok Choy 1
Zucchini 1
Chashu - *marinated pork (1 piece)* 2.5
Broth 6.5

KAE DAMA:

is a noodle refill, when you are ready to extend your eating to another round, simply say to your server "KAE-DAMA".
Remember not to drink all of your broth when ordering this system 2.95