



SHAKU R A M E N

Small Bites

Togarashi Spicy Bean Sprouts	\$3
<i>crisp bean sprouts lightly tossed in Japanese spices and sauce</i>	
Burdock Fries	\$6
<i>lightly fried burdock strips with house made seaweed seasoning served with mayo and shichimi sauce</i>	
Szechuan Smashed Cucumbers	\$3
<i>fresh cucumber marinated in our blend of spices and oil</i>	
Sayonara Shishito Peppers	\$9
<i>flash fried with garlic, sesame oil, sea salt, topped with bonito flakes and lemon</i>	
Eda”Mommy”	\$7
<i>flash fried in sesame oil and lightly salted</i>	
Ludicrous Lechon	\$6
<i>fried pork belly pieces with shichimi and lemon zest</i>	
Tokyo Taco	\$6
<i>braised kakuni (pork belly) with pico de gallo drizzled with spicy mayo served on a warm tortilla</i>	
Agedashi Tofu	\$9
<i>lightly battered and pan fried tofu topped with sesame, negi, togarashi and our sweet soy marinade</i>	
Tempting Tempura Enoki	\$9
<i>tempura style sprinkled with black truffle powder served with spicy mayo and truffle aioli dipping sauce</i>	
French Kissu	\$15
<i>grilled beef tongue drizzled with our signature scallion sauce</i>	
Kickin Karaage	\$10
<i>fried chicken chunks served with spicy mayo and truffle aioli dipping sauce, choice of L (8pcs) or XL (16pcs)</i>	
Spam Fingers	\$11
<i>breaded and fried spam served with burdock fries accompanied with ketchup and honey mustard</i>	
Stuffed Fishcake Corndog	\$9
<i>tempura fried fish cakes stuffed with gooey mozzarella cheese served with our house mayo and shichimi sauce</i>	

Bao Buns (Steamed or Fried) \$5/\$9/\$13 +\$1 for Kakuni

Pork Chashu Buns	1pc	2pcs	3pc
<i>pickled cucumber, lettuce & hoisin sauce</i>	<i>Steamed</i>	<i>Fried</i>	
Chicken Chashu Buns	1pc	2pcs	3pc
<i>pickled cucumber, lettuce & hoisin sauce</i>	<i>Steamed</i>	<i>Fried</i>	
Karaage Buns	1pc	2pcs	3pc
<i>pickled cucumber, lettuce & spicy aioli sauce</i>	<i>Steamed</i>	<i>Fried</i>	
Kakuni Buns	1pc	2pcs	3pc
<i>pickled cucumber, lettuce & spicy aioli sauce</i>	<i>Steamed</i>	<i>Fried</i>	

Kushiyaki (Grilled) Skewers

• Leeks (2 Pcs)	\$3
• Scallion (2 Pcs)	\$3
• Garlic (2 Pcs)	\$3
• Mushroom (2 Pcs)	\$3
• Corn (2 Pcs)	\$3

Drink Menu

Soju	
<i>Jinro is back</i>	\$11.99
<i>Chamisul Fresh</i>	\$11.99
<i>Chamisul Original</i>	\$11.99
DIY Flavor Soju	
<i>Strawberry</i>	\$14.99
<i>Lemon / Lime</i>	\$14.99
<i>Lychee</i>	\$14.99
<i>Yogurt</i>	\$14.99
<i>Melona</i>	\$14.99
Beer	
<i>Sapporo (on tap)</i>	\$7.00
<i>Coors Light</i>	\$6.00
<i>Terra</i>	\$7.00
Wine By The Glass	
<i>Red</i>	\$5.00
<i>White</i>	\$5.00
Sakes	
<i>Winter Warrior 720ml</i>	\$39.99
<i>Otokoyama Sake Cup 180ml</i>	\$9.99
<i>Snow Tiger Unfiltered 200ml</i>	\$9.99

Beverages

Sodas	
<i>coke, diet coke, ginger ale, sprite</i>	\$2.00
Japanese Sodas	
<i>ramune – original</i>	\$5.00
Cold Tea	
<i>green tea, black tea</i>	\$5.00

• Yakitori Marinated Chicken Thigh (2 Pcs)	\$7
• Black Berkshire Pork Belly (2 Pcs)	\$7
• Bacon Wrapped Enoki (2 Pcs)	\$7
• Washugyu (1 Pc)	\$12
• A5 Wagyu (1 Pc)	\$20

complimentary filtered water and hot tea
complimentary frozen jelly dessert



SHAKU R A M E N

Ramen

(Choice of Wavy or Straight Noodles, Regular or Spicy) +\$1 for Black Garlic Oil

Tokyo Tonkotsu Ramen	\$16
<i>16 hours of slow boiled pork tonkotsu broth topped with kikurage (wood ear mushroom), menma (marinated bamboo shoots), ajitama (soft boiled egg), negi (scallion), nori (seaweed) and 3 pcs of our marinated pork chashu</i>	
Miso Tasty Ramen	\$15
<i>umami broth with miso base topped with kikurage (wood ear mushroom), menma (marinated bamboo shoots), ajitama (soft boiled egg), negi (scallion), nori (seaweed) and 3 pcs of our marinated pork or chicken chashu</i>	
Hokkaido Shio Ramen	\$15
<i>our light pork and chicken broth with salt base topped with kikurage (wood ear mushroom), menma (marinated bamboo shoots), ajitama (soft boiled egg), negi (scallion), nori (seaweed) and 3 pcs of our marinated pork or chicken chashu</i>	
Very Veggie Shoyu Ramen	\$15
<i>vegetable broth with our house soy sauce base served with kale noodles topped with bean sprouts, corn, carrots, negi (scallions), shiitake and kikurage (wood ear mushroom) finished with bok choy</i>	
Shinjuku Shoyu Ramen	\$15
<i>vegetable broth with soy sauce base topped with kikurage (wood ear mushroom), menma (marinated bamboo shoots), ajitama (soft boiled egg), negi (scallion), nori (seaweed) and 3 pcs of our marinated pork or chicken chashu</i>	
Kani King Crab Miso Ramen	\$35/\$50 100g/200g
<i>crab based cream broth with kani miso base topped with king crab leg, corn, negi (scallions) and menma (marinated bamboo shoots)</i>	
Shakunetsu Hadoken Ramen	\$19
<i>our house tonkotsu broth with red miso, butter and spice blend served with sliced leek, bok choy, sesame, bean sprouts, negi, spinach, chili oil, togarashi and 2 pcs of our thick kakuni</i>	

Donburi Rice Bowls

Veggie Curry	\$10
<i>our homemade curry made with onion, potato, tomato, carrot and garlic topped with scallion, fried garlic and pickled red ginger</i>	
Hurry Curry	\$13
<i>our veggie curry topped with scallion, fried garlic and pickled red ginger with choice of karaage, chashu or kakuni</i>	
Carnivore Curry	\$15
<i>meat and curry lovers unite with our generous serving of house made curry with chunks of pork belly, washugyu and A5 Wagyu</i>	
Classic Chashu Don	\$13
<i>Pork Chicken pork or chicken chashu topped with negi (scallions), spinach, fresh wasabi and onsen tamago (lightly poached egg)</i>	
Karaage Don	\$13
<i>fried chicken topped with negi, lemon and pickled red ginger drizzled with spicy mayo and sweet butadon sauce</i>	
Konichiwa Kakuni Don	\$15
<i>braised pork belly topped with negi (scallions), spinach, fresh wasabi and onsen tamago (lightly poached egg)</i>	
Butadon Bouquet	\$32
<i>350g of marinated grilled pork belly arranged over rice, topped with negi (scallions), spinach, fresh wasabi and onsen tamago (lightly poached egg) served on a hot skillet</i>	
Spicy Cheese Butadon Bouquet	\$35
<i>350g of spicy marinated pork belly arranged over rice, with heaping amounts of melted mozzarella cheese topped with negi (scallions) and spicy bean sprouts served on a hot skillet</i>	
Wagyu TKG	\$45/\$70
<i>65g 130g seared A5 wagyu served with seasoned garlic rice topped with chopped raw onion, fresh wasabi, ajitama (soft boiled egg) finished with our umami egg yolk sauce</i>	
Kani King Crab Don	\$35/\$50
<i>100g 200g king crab served with lemon butter sauce drizzled over rice topped with negi (scallions), spinach, fresh wasabi, ikura and onsen tamago (lightly poached egg) finished with a smear of king miso</i>	

Extras

• Veggies (each)	\$2	• Pork Chashu (3 pieces)	\$5
menma (bamboo shoots)	negi (scallions)	• Chicken Chashu (3 pieces)	\$5
nori (seaweed)	kikurage (wood ear)	• Kakuni (2 pieces)	\$5
enoki	shiitake	• Extra Broth	\$6
carrots	corn	• Ikura	\$6
bean sprouts	spinach	• Kani Miso	\$5
• Pickled Red Ginger		• Kaedama (Extra Noodle)	\$4
• Ajitama (Soft Boiled Egg)		• Rice	\$2
• Black Garlic Oil		• Spice Bomb	Free

Lunch Special Combo

12-3PM Weekdays Only

1. Choice of Any Regular Ramen or Donburi
2. Choice of Chicken or Pork Chashu Bao
3. Choice of Szechuan Smashed Cucumber or Togarashi Spicy Bean Sprout
4. Choice of Soda or Cold Tea

\$20