



RAMEN FLIGHT

Additional toppings for second course ramens are available for an upcharge.

- BATA (BUTTER) \$0.35 /
- CHASHU \$1.75 / CORN \$0.50 /
- EXTRA NOODLES \$2.50
- MENMA (BAMBOO) \$1.75 /
- NITAMAGO (SEASONED EGG) \$1.50 /
- NORI (2 PC) \$0.50 /
- WAKAME (SEAWEED) \$0.50 /
- WOOD EAR MUSHROOMS \$1.75 /
- SPICE BOMB \$1.00 /
- VEGGIE SPICE BOMB \$1.00

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DESSERT

最初

HIYASHI CHUKA

Chilled ramen with tuna conserva, warm kewpie mayo espuma, cucumber, dill, shichimi, nori, soy dressing

PAIRING // GRAPE CHUHAI

二番目

SMALL RAMEN (choice of one)

SHIO

This ramen shows of the delicate and complex chintan stock the best. Our Shio has a hint of seafood flavor.

SHOYU

Our Shoyu is a taste of the classic Showa period. The first golden age of ramen. The complex stock is brightened by fresh soy sauce flavor, and topped with half an egg.

SPICY SHOYU

To make a spicy ramen with shoyu (soy sauce) base was a bit tricky. Unlike the miso, the aromatic quality of the shoyu is a bit more delicate and fragile. We were very careful in finding the right "spiciness" that blended well with the quality of the shoyu.

MISO

We use a lighter, gentler, miso with sesame seeds to match our stock

VEGETABLE

100% Vegan. A mix of vegetable stock and miso as the soup base. It's slightly spicy and very rich in flavor. Toppings include corn, hominy, fresh wood ear mushrooms, iceberg lettuce, onion, garlic, bean sprouts, and corn sprouts. (contains peanuts)

PAIRING // BLOOD ORANGE SHANDY

三番

MAZEMEN

Brothless chicken-mapo tofu ramen

PAIRING // SHERRY MANHATTAN

CHOCOLATE-TOFU GANACHE

Sake lees white chocolate sauce and raspberries

PAIRING // HOT MISO BUTTER RUM

PLEASE BE AWARE THAT CROSS CONTAMINATION IS UNAVOIDABLE ON ALL MENU ITEMS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE ALERT YOUR SERVER ABOUT ANY DIETARY OR ALLERGEN CONCERNS, ESPECIALLY SESAME, SOY, PEANUTS AND TREE NUTS.