

RAMEN, HIYASHI CHUKA, AND ABURAMEN

FOR THE RAMEN, IT'S SAPPORO STYLE WHICH IS DISTINGUISHED BY THE CHINTAN STOCK; A CLEAR BROTH MADE WITH QUALITY PORK, BEEF, AND CHICKEN THAT REQUIRES OVER 16 HOURS OF CAREFUL PREPARATION TO ACHIEVE IT'S DELICATE YET COMPLEX DEPTH. OUR NOODLES ARE CUSTOM MADE FOR US BY NISHIYAMA SEIMEN COMPANY IN SAPPORO, JAPAN.

ALL OF OUR RAMEN, **EXCEPT THE VEGGIE OPTION**, COMES WITH EGG BASED NOODLES THAT ARE TOPPED WITH GARLIC, ONIONS, BEAN SPROUTS, GROUND PORK, CHASHU, NORI, AND SCALLIONS.

CHOOSE FROM A SMALL SIZE OR REGULAR SIZE AND DON'T FORGET TO ADD SOME KOZARAS FOR THE ULTIMATE HAIKAN EXPERIENCE.

SHIO | SM \$8.50 | REG \$14.75

THIS RAMEN SHOWS OFF THE DELICATE & COMPLEX CHINTAN STOCK THE BEST. OUR SHIO HAS A HINT OF SEAFOOD FLAVOR.

****WARNING: SHELLFISH ALLERGEN****

SHOYU | SM \$8.75 | REG \$15.25

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. TOPPED W/ HALF EGG.

SPICY SHOYU | SM \$9 | REG \$16.25

TO MAKE A SPICY RAMEN W/ A SHOYU (SOY SAUCE) BASE WAS A BIT TRICKY. UNLIKE MISO, THE AROMATIC QUALITY OF THE SHOYU IS A BIT MORE DELICATE & FRAGILE. WE WERE VERY CAREFUL IN FINDING THE RIGHT "SPICINESS" THAT BALANCED WELL W/ THE QUALITY OF SHOYU.

MISO | SM \$8.75 | REG \$16

WE USE A LIGHTER, GENTLER MISO W/ SESAME SEEDS TO MATCH OUR STOCK.

VEGGIE | SM \$9 | REG \$15.50

VEGAN & VEGETARIAN FRIENDLY! A MIX OF VEGETABLE STOCK & MISO AS THE SOUP BASE. IT'S SLIGHTLY SPICY & VERY RICH IN FLAVOR. THIS BOWL COMES WITH EGG-LESS NOODLES AND TOPPED WITH CORN, HOMINY DRAINED, FRESH WOODDEAR MUSHROOMS, ROMAINE LETTUCE, ONION, GARLIC, BEAN SPROUTS. **ALTHOUGH THE NOODLES FOR THE VEGGIE RAMEN ARE EGG-LESS, CROSS CONTAMINATION W/ THE EGG-BASED NOODLES DURING THE COOKING PROCESS IS UNAVOIDABLE.**

****WARNING: PEANUT ALLERGEN****

HIYASHI CHUKA | SM \$8 | REG \$13.75

CHILLED RAMEN NOODLES WITH SHOYU FLAVORED SAUCE, CUCUMBER, CHERRY TOMATO, CILANTRO, GROUND CHICKEN, AND SZECHUAN OIL (BROTH-LESS).

ADD AN ONSEN EGG FOR \$0.50

MAPO TOFU ABURAMEN | \$14

DRY NOODLE DISH WITH JAPANESE/ CHINESE STYLE MAPO TOFU, GROUND CHICKEN, SICHUAN OIL, SCALLIONS, AND CILANTRO (ONE SIZE).

EXTRA TOPPINGS

EXTRA NOODLES \$2.50 // NITAMAGO (MARINATED SOFT-BOILED EGG - **NOT VEG**) // WOOD EAR MUSHROOMS \$1.75 // EXTRA SOUP \$5 //

CHASHU (ROAST PORK - **SHELLFISH ALLERGEN**) \$2 //

MENMA (BAMBOO - **NOT VEG**) \$1.75 // BUTTER \$0.35 //

WAKAME (RAW SEAWEED) \$0.50 // CORN \$0.50 //

NORI (2 PC) \$0.50 // PORK BELLY \$3 // EXTRA GROUND PORK \$1 //

SPICE BOMB (**CONTAINS PORK**) \$1 // VEGGIE SPICE BOMB \$1 //

ONSEN EGG (SOFT POACHED EGG IN THE SHELL - **VEGETARIAN**) \$1



KOZARAS

SMASHED CUCUMBERS \$3

CUCUMBER IN A RAYU-SHOYU DRESSING

AMAZU VEGGIES \$8

LOTUS ROOT, POTATO, KABOCHA, CARROTS, ZUCCHINI, CHERRY TOMATO, AND SOY-VINEGAR GLAZE

CRISPY PORK BELLY \$7

KOREAN HOT PEPPER SAUCE, WATERMELON, CUCUMBER, CILANTRO

CRAB RANGOONS (5 PC) \$7.25

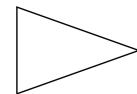
FRIED CREAMY CRAB & CREAM CHEESE WONTONS W/ OLD BAY & SWEET JALAPENO JELLY

FRIED CALAMARI \$6.50

PICKLED ONION, SCALLIONS, SHISO, CRISPY GARLIC, AND CREAMY SESAME-MAYO SAUCE

CRISPY PIG EARS \$6

CHASHU REDUCTION, YUZU VINAIGRETTE, NAMASU, CILANTRO



DESSERTS

MOCHI ICE CREAM \$5

PLEASE ASK SERVER FOR DAILY FLAVORS

PURIN \$3

JAPANESE VANILLA CUSTARD W/ CARAMEL SAUCE

***NOT VEGETARIAN**

NON-ALCOHOLIC DRINKS

CALPICO \$3.50

HAWAIIAN KONA COFFEE \$4.50

UCC COLD GREEN TEA \$3.75

MEXICAN COKE \$4

MEXICAN SPRITE \$4

DIET COKE \$2.50

GINGER ALE \$2.50

CLUB SODA \$2.50

RED BULL (REG OR SUGAR FREE) \$3

HOT TEA (GREEN OR JASMINE) \$3

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 & TREE NUTS.

DRAFT BEERS

SAPPORO \$7 (16oz) // \$15 (24oz)

LAGER – USA, 5.0% ABV

CALVERT BREWING “EXCELLENT ADVENTURE” HAZY IPA \$8
(12oz)

IPA – Upper Marlboro, MD, 7.0% ABV

CAN & BOTTLED BEERS

ECHIGO RED ALE \$12

SAPPORO BLACK LAGER \$12

ORION RICE LAGER \$12

GINGA KOGEN HEFEWEIZEN \$10

SAPPORO PURE \$6

COCKTAILS

TOKYO TEA \$12

OUR TAKE ON THE LONG ISLAND TEA W/ VODKA, RUM, GIN,
TEQUILA, TRIPLE SEC, & MIDORI

HANA MATSURI (ON DRAFT) \$10

VODKA, HIBISCUS, CALPICO, & LEMON

PIKA-APPLE \$12

MEZCAL, LIME, PINEAPPLE-JALAPENO SHRUB, PINEAPPLE
JUICE, & JALAPENO

“BALLER” HIGHBALL \$13

ST. GEORGE’S BALLER WHISKEY FINISHED WITH UMESHU, CLUB
SODA, & LEMON

BEAGAN’S HAWAIIAN SUNSET READY-TO-DRINK COCKTAIL \$8

JOSE CUERVO STRAWBERRY MARGARITA READY-TO-DRINK
COCKTAIL \$8

DEL MAR WHITE PEACH WINE SELTZER CAN \$8

HIGH NOON SUN SIPS PINEAPPLE HARD SELTZER \$7

SAKE

TANUKI CUP SAKE (200ML) \$8

KUNIZAKARI NIGORI CUP SAKE (200ML) \$8.50

JOTO ONE CUP SAKE (200ML) \$8.50

SOTO JUNMAI CAN SAKE \$12

TOZAI “SNOW MAIDEN” SAKE BOTTLE (300ML) \$35

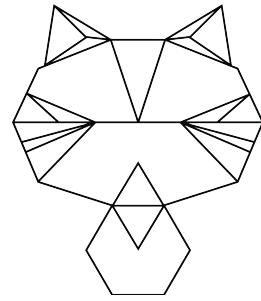
SUIGEI “DRUNKEN WHALE” SAKE BOTTLE (720ML) \$50

WINE

SAUVIGNON BLANC CAN (250ML) \$8

PINOT NOIR CAN (250ML) \$8

IMAGERY PINOT NOIR BOTTLE (750ML) \$30



HAIKAN 

