

RAMEN HOOD



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RAMEN

All of our bowls come with: Bean Sprouts, Scallions, Bok Choy, King Oyster Mushrooms, Nori, and Chili Threads

OG Ramen

Sunflower Seed Broth 13 with Vegan Egg 15

Spicy Ramen

Spicy Sunflower Seed Broth 13 with Vegan Egg 15

Garlic Ramen

Garlic Sunflower Seed Broth, Roasted Garlic 13
with Vegan Egg 15

The OG Rice Bowl

Ramen Broth Rice, Sunflower Seed Broth, Vegan Egg 13

Smokey Ramen

Smoked Onion Broth 13
with Vegan Egg 15

Cup of Broth 5

EXTRAS

Vegan Egg 2

Extra Noodles 2

Spicy Paste 1

Bean Sprout 2

Side A Rice 2

Scallions 1

Bok Choy 2

Roasted Garlic 2

Garlic Paste 1

Nori (2pcs) 2

Rice Noodles 1

King Oyster Mushrooms (2pcs) 2

Kotteri 1

SMALL PLATES

Broccoli

Broccoli, Soy Chili Glaze, Scallions 6

Banh Mi Poutine

Thrice-Cooked Fries, Hoisin Gravy, Pickled Vegetables,
Sriracha, Daiya Cheese, Jalapeños, Cilantro 6

Cucumber Salad

Cucumbers, Roasted Sesame Vinaigrette,
Ginger/Garlic/Scallions 6

Ahi "Tuna" Crisps

Spicy "Tuna" Beets, Crispy Rice Shell, Yuzu Avocado
Puree, Sesame Seeds, Chili Threads 6

Avocado Toast

Crispy Rice Cake, Yuzu Avocado, Herb Salad, Togarashi,
Chili Threads 6

Our broth is made by simmering kelp and shiitake mushrooms to extract their maximum umami. Then we roast sunflower seeds with white miso and combine that mixture with the kelp/mushroom stock. Then it is all pressure cooked to release the natural oils and starches from the seeds. What's left is a rich, creamy, broth that rivals its non-vegan counterparts in both flavor and texture.

The vegan 'egg' is made in two parts. The "white" of the egg is made out of our #RICHASSBROTH that has been seasoned with sea salt and gelled with agar, a seaweed extract. The "yolk" is a combination of nutritional yeast, black salt and sodium alginate. We spherify the yolk using a little magic and place it in the center of the white. The yolk pops just like the real thing!



#RAMENHOOD #RICHASSBROTH
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