



WAKUWAKU

RAMEN & SAKE

カレーラーメン



Curry Ramen 15 🍛
Chicken based broth

湧々特製ラーメン



**Wakuwaku
Signature Ramen 15**

Spicy sesame flavored pork broth (contain soy)

あっさり味噌ラーメン



Classic Miso Ramen 14
Original miso based chicken broth

豚骨ラーメン



Tonkotsu Ramen 13.5
Black garlic flavored pork broth

みそkimuchiラーメン



Miso Kimchi Ramen 15
Miso Kimchi with pork broth

こってり味噌ラーメン



Miso Tonkotsu Ramen 14
Original miso based pork broth

トムヤムラーメン



Tom Yum Ramen 15 🌶️
Spicy Sour Chicken based broth

湧々野菜ラーメン



Vegetable Miso Ramen 13.5 🌶️
Original miso based vegetable broth
(contains soy)

火炎辛ラーメン



Kaen Spicy Ramen 15 🌶️
Chicken based broth with black spicy sesame
Spice level = 🔥 🔥🔥 🔥🔥🔥

柚子塩ラーメン



Yuzu Shio Ramen 13.5
Chicken based broth

醤油ラーメン



Classic Shoyu Ramen 13.5
Chicken based broth

ハムラーメン



Kokonattsu Ramen 15
Honey smoked ham with coconut pork broth



Fried Pork Chop 5



Samurai Duck Bun 9



Spicy Wings 9



Edamame 6



Miso Chicken Salad 11



Seaweed Salad 6



Agedashi Tofu 8



Spicy Shishito Peppers 8



Shumai 6
(Steamed or Fried)



Karifurawa 7
Spicy Cauliflower



Kara-age 9



Squid Kara-age 9
Fried squid tentacles



Takoyaki 8



Aburi Shimesaba 11



Gyoza 7
(Vegetable or Pork)

NEW



Shishamo 9



Japanese Fried Oyster 9



Yaki Hokke 13



Mochi Ice Cream 1



Homemade Kimchi 5

NEW



Idako Kara-age 9

Additional Sides



Smoked Egg 2



Chashu 2



Poached Egg 2



Bok Choy 1



Chicken 2



Sweet Corn 1



Tofu 2



Chicken or Pork Broth 3



Ramen 3



Japanese Spicy Sauce 1



Black Fungus 1



Bamboo Shoots 1



Butter 1

ALSO AVAILABLE
SAPPORO 22 OZ CANS
ASK YOUR SERVER



Sake

KIGEN SAKE

Kigen embodies the samurai code of "Bushido" The Way of the Warrior. The code inspires a sense of loyalty, dedication and courage.

"The Samurai Sake Cup" (180ml).....\$7
Easy-going beverage with a refreshing body and fruity flavor.



OBATA SHUZO

Manotsuru is produced by Obata Shuzo (Sake Brewery) which was founded in 1892 as a local family-owned brewery. They have been brewing handcrafted sake for more than 127 years, following the motto 四宝和醸 (shi-ho-wa-jo) which means "making sake by harmonizing the 4 treasures: rice, water, brewers and terroir of its hometown, Sado Island".

"Demon Slayer" Tokubetsu Honzojo (300ml).....\$22
This "Oni Koroshi" (Demon Slayer) is a super dry sake, so dry that you could slay a demon after taking a sip! Medium-bodied, with notes of dried fruit and a pleasant nuttiness, showing hints of mineral on the very dry finish.



HAKUTSURU

The name Hakutsuru means "white crane". The crane's reserved character and graceful appearance along with the cultural association of seeing a crane in flight as an auspicious sign, makes the crane and ideal symbol to represent the excellent quality of Hakutsuru's sake.

"Sayuri" Junmai Nigori (300ml).....\$12
(720ml).....\$27

Creamy, smooth with a touch of sweetness. Beautiful, unfiltered style. Rich, ripe melon flavors.



Awa Yuki Sparkling Sake (300ml).....\$11
Slightly sparkling, slightly sweet.



HANANOMAI

Hananomai has been creating sake for over 150 years using purely the plentiful underground water from the Akaishi Mountains.

"Classic" Junmai Ginjo (300ml).....\$18
Dry, fruit-forward & light-bodied. Aromas of popcorn and vanilla.



KIKUSUI SHUZO

Kikusui (dews of chrysanthemum) Shuzo was established during the Edo period in Kochi prefecture. The name is said to be derived from an ancient Chinese legend. "Kikujido" is said to have lived until about 700 years old after drinking the dew dripping from the chrysanthemum flowers.

Kukai Mango Nigori (300ml).....\$14
This fun Nigori (cloudy sake) has a fluffy texture and refreshingly sweet mango taste.



KUROSAWA

Kurosawa is the partnership of a young Japanese sake importer with an ancient brewery in the Nagano Mountains.

Junmai Kimoto (300ml).....\$14
(720ml).....\$26

Rich flavor-slightly earthy with some bright tropical notes. A modern expression of the tradition & rustic kimoto style.



HOUSE SAKE

Our carefully selected house sake is brewed under the supervision of Reiko Kushibiki, the first female Sake Master in the U.S.

House Sake (300ml).....\$5
(720ml).....\$7

Silk-smooth and full-bodied.

