

# PASSION *for* **RAMEN**

We use the best locally sourced ingredients and craft our ramen noodles, in-house, to create the perfect bowl of ramen for you. We keep our noodles and broth fresh by not adding any MSG or chemical preservatives.

Our mission is to share with you our passion for ramen, tsukemen, as well as contemporary Japanese culture.



Chef, Takashi Tamai, received training in ramen and tsukemen from Menya Itto, one of the most popular ramen and tsukemen restaurants in Tokyo (featured in the documentary movie “Ramen Heads”).

With his experience in Itto and years of research and passion, we are able to deliver handmade authentic ramen and tsukemen for you. So come slurp up a delicious bowl of ramen with us!

## **THICKNESS** *and* **FLAVOR** *of broth*

### LIGHT

Kimchi Ramen ♪  
Chicken Ramen  
Spicy Chicken ♪  
Shoyu Ramen  
Truffle Ramen  
Tomato Ramen

### MEDIUM

Miso Ramen  
Vege Miso  
Spicy Miso ♪  
Corn Potage

### RICH

Ramen Star  
Chocolate  
Ramen

### SUPER RICH

Tsukemen Star  
Curry  
Tsukemen

## SHAREABLES

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<b>GYOZA</b> pan-fried dumplings 6 pcs	9	<b>VEGETABLE GYOZA (V)</b> deep-fried veg dumplings 6 pcs	9
<b>NIKUMAN</b> BBQ pork filled steamed buns 2 pcs	8	<b>SHUMAI</b> steamed shrimp dumplings 3 pcs	7
<b>TAKOYAKI</b> octopus in a grilled dashi-flavored batter 5 pcs	7	<b>SHISHITO PEPPERS (V)</b> Japanese chili peppers with mayo	7
<b>AJI FRY</b> deep-fried golden-brown mackerel 2 pcs	8	<b>GESO-AGE</b> deep fried squid tentacles	9
<b>KARA-AGE</b> ramen star original fried chicken 2 pcs	11	<b>JAPANESE FRENCH FRIES (V)</b> with Japanese style sauce	7
<b>MISO GLAZED EGGPLANT (V)</b>	10	<b>SWEET CHILI WINGS</b>	10
<b>EDAMAME (V)</b>	5	<b>SPICY EDAMAME (V)</b>	6

## BUNS

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2 pcs

PORK 12 / BEEF 12 / FISH 12 / VEGETABLE (V) 12

## RAVIOLI

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4 pcs

CHILI RELLENO (V) 10 / TRUFFLE (V) 11 / BUFFALO 12 / LOBSTER 13

## YAKITORI

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1 skewer (except Teba)

*Yakitori is a Japanese beloved culinary dish consisting of skewered chicken, beef, pork, seafood, and vegetables. Our secret techniques for Yakitori with the savory glaze sauce creates an irresistible aroma resulting in a perfectly tender and flavorful yakitori.*

<b>MOMO</b> chicken thighs	5	<b>MUNE</b> chicken breasts	5
<b>TEBA</b> chicken wings 2 skewers	12	<b>TSUKUNE</b> chicken minced skewer (optional yolk)	6

(V) = vegetarian menu

\*Some items may arrive later than entrees due to preparation time and volume of orders in the kitchen

## TEMAKI

*Sushi Hand Roll*

TUNA	5	SPICY TUNA	5.75
SALMON	5	SPICY SALMON	5.75
CALIFORNIA	5	SHRIMP TEMPURA	6
UNAGI	5	SOBORO BEEF	5
AVOCADO (V)	4.5	AVOCADO & SALMON	6
GLAZED PORK	5	ROAST BEEF	6

## DONBURI

*Well-seasoned rice bowl with your choice of protein, topped with a poached egg, fried wonton, green onion, pickled veggies, nori, and sauce for extra flavor. Served with miso soup.*

<b>UNAGI-DON</b> Unagi (eel), avocado, kanikama with a sweetened eel sauce	17	<b>GYUDON</b> seasoned beef, yellow onion, red ginger, simmered in a mildly sweet flavored soy sauce	17
<b>POKE</b> choice of tuna, salmon, spicy tuna, or spicy salmon, tomato, pickled vegetable, corn with sweet and spicy sauce	18	<b>GLAZED PORK</b> roasted and caramelized pork shoulders and mixed green with a savory honey soy sauce	17
<b>ROAST BEEF</b> roast beef and mixed green with Japanese style onion sauce and white sauce	19	<b>BEEF CURRY</b> housemade Japanese curry with Angus soboro beef, mixed green, and pickled veggies	18
<b>MISO EGGPLANT (V)</b> eggplants with a savory miso glazed sauce topped with pickled veggies, and choice of Angus soboro beef or tofu	17	<b>VEGETABLE LOVERS (V)</b> a pierogi, kabocha, tomato, eggplant, pickled veggies, corn, and seaweed with wasabi soy sauce	17

## ZOSUI

*A rice dish using our signature ramen broth to create a creamy and comforting rice porridge or Italian risotto. Comes with meat or a pierogi, a poached egg, kanikama, shrimp, green onion, fried onion, and menma. Served with miso soup.*

<b>RAMEN STAR</b>	17	<b>SPICY RAMEN STAR</b>	17.75
<b>CHICKEN</b>	17	<b>SPICY CHICKEN</b>	17.75
<b>MISO</b>	17	<b>SPICY MISO</b>	17.75
<b>VEGETABLE (V)</b>	17	<b>SPICY VEGETABLE (V)</b>	17.75

# RAMEN

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<b>EVERYTHING RAMEN STAR</b> housemade rich broth from pork and chicken bones topped with everything toppings and pickled ginger	<b>28</b>	<b>SPICY CHICKEN RAMEN</b> housemade chicken broth with spicy base seasonings topped with sous vide chicken breast, housemade hot paste, corn, fried wonton, fried garlic, and menma	<b>19</b>
<b>TRUFFLE RAMEN</b> housemade truffle broth topped with wagyu beef truffle ravioli, truffle caviar, glazed pork, and menma	<b>19</b>	<b>SPICY MISO RAMEN</b> housemade miso broth with spicy base seasonings topped with pork chashu, Angus soboro beef, housemade hot paste menma, and corn	<b>19</b>
<b>RAMEN STAR</b> housemade rich broth from pork and chicken bones topped with pork chashu and pickled ginger	<b>18</b>	<b>KIMCHI RAMEN</b> housemade spicy seasoned kimchi broth topped with pork chashu, Angus soboro beef, and kimchi	<b>18</b>
<b>CHICKEN RAMEN</b> housemade chicken broth topped with sous vide breast chicken, menma, cornfried wonton, and fried garlic	<b>18</b>	<b>CHOCOLATE RAMEN</b> Ramen star broth with white and dark chocolate flavor bases topped with chocolate ravioli, pork chashu, strawberry, and chocolate whipped cream	<b>19</b>
<b>MISO RAMEN</b> housemade miso broth topped with pork chashu, Angus soboro beef, menma, and corn	<b>18</b>	<b>CORN POTAGE RAMEN</b> housemade corn potage broth topped with glazed pork, corn, roasted bacon, eggplant, and finely grated Parmesan cheese	<b>18</b>
<b>TOMATO RAMEN</b> housemade tomato broth topped with glazed pork, roasted bacon, fried tomato, and finely grated Parmesan cheese	<b>18</b>		

# VEGETARIAN RAMEN

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<b>VEGETABLE SHOYU RAMEN</b> housemade vegetable broth topped with pierogi, corn, menma, and mixed green	<b>18</b>	<b>VEGETABLE MISO RAMEN</b> housemade vegetable miso broth topped with pierogi, corn, menma, and mixed green	<b>18</b>
<b>VEGETABLE TOMATO RAMEN</b> housemade tomato broth topped with pierogi, fried tomato, and finely grated Parmesan cheese	<b>18</b>	<b>VEGETABLE CORN POTAGE RAMEN</b> housemade corn potage broth topped with pierogi, corn, eggplant, and finely grated Parmesan cheese	<b>18</b>

Please ask about our rice noodles and gluten free options.

# RAMEN FOR KIDS

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**ANY RAMEN** (exlcude everything ramen star) smaller portion **11**

\*All of our noodles are freshly made in house; all ramen dishes are topped with green onions and bean sprouts.

\*Our housemade broths contain no chemical seasonings like MSG (chemical SALTY flavors).

\*Consult with your server for questions or flavor preferences such as rich, light, spicy, etc, i.e., more or less spicy or salty.



## MAZEMEN

"Mixed noodles". Ramen noodles mixed in rich and flavorful sauces topped with a variety of toppings.

<b>SPICY MAZEMEN</b>	<b>18</b>	<b>POKE MAZEMEN</b>	<b>19</b>
Angus soboro beef, kimchi, pickled ginger, sesame seeds, green onion, corn, and fried wonton with spicy sauce		choice of tuna, salmon, spicy tuna, or spicy salmon topped with pickled veggies, corn, tomato, and seaweed mix with wasabi sauce	
<b>PORK GLAZE MAZEMEN</b>	<b>18</b>	<b>ROAST BEEF MAZEMEN</b>	<b>20</b>
glazed pork, a poached egg, mixed green, fried wonton, and roasted bacon with black pepper sauce		roast beef, a poached egg, mixed green, green onion, fried wonton, with Japanese style onion sauce and white sauce	

## TSUKEMEN

"Dipping ramen noodles". Thicker noodles made with whole wheat flours with intensely flavorful and super rich dipping broth.

<b>TSUKEMEN RAMEN STAR</b>	<b>24</b>	<b>CURRY TSUKEMEN</b>	<b>23</b>
housemade tsukemen broth, extra rich umami cooked at a rolling boil for six days topped with sous vide pork, fried wonton, menma, green onion, and nori		housemade Japanese curry sauce topped with Angus soboro beef, tamago, pickled veggies, mixed greens, and fried wonton	

\* choice of cold noodles is available

\* longer prep time due to the thicker noodles

\* "sous vide", cooked at a very precise temperature

\* limited availability due to the longer preparation process

## ADDITIONAL TOPPINGS

<b>Kaedama</b>	extra half noodles	<b>3</b>	<b>Hot Paste</b>	special house blend paste	<b>2</b>
<b>Tamago</b>	seasoned soft-boiled egg *	<b>2.5</b>	<b>Nori</b>	roasted seaweed	<b>2</b>
<b>Chashu</b>	housemade pork belly	<b>4</b>	<b>Menma</b>	seasoned bamboo	<b>3</b>
<b>Glazed Pork</b>	housemade pork shoulder	<b>4</b>	<b>Kimchi</b>	fermented spicy veggies	<b>5</b>
<b>Chicken</b>	sous vide chicken breast	<b>4</b>	<b>Gyokai</b>	fish powder	<b>1</b>
<b>Beef</b>	Angus soboro beef	<b>4</b>	<b>Cheese</b>	finely grated Parmesan cheese	<b>3</b>
<b>Pierogi</b>	potato veggie pierogi	<b>3.5</b>	<b>Poached egg</b>	soft-boiled egg*	<b>2.5</b>
<b>Chilld Tofu</b>	cold healthy bean curd	<b>3.5</b>	<b>Fried wonton</b>	crispy wonton dough	<b>2</b>
<b>Lover's</b>	tamago and nori	<b>4</b>	<b>Fried garlic</b>	minced fried garlic	<b>1</b>
<b>Special</b>	tamago and chashu	<b>6</b>	<b>Mixed green</b>	fresh organic greens	<b>2</b>
<b>Everything</b>	tamago, chashu, menma, nori, corn, soboro beef, vegetables, fried wonton	<b>10</b>	<b>Corn</b>		<b>2</b>
			<b>Butter</b>		<b>1</b>

\*Please inform your server in advance of your allergens such as dairy, eggs, wheat, soybeans, fish, meat, etc

\*Consuming soft cooked meaty like poultry, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions so please inform your server in advance

## SALAD

<b>HOUSE SALAD (v)</b> mixed greens, pickled veggies, fried wonton, cherry tomato, and lime with wasabi and sesame dressing sauce	8	<b>SEAWEED SALAD (v)</b> house salad with seaweed and sesame seeds	9
<b>SOUS VIDE CHICKEN</b> house salad with sous vide chicken and choice of sweet chili sauce or black pepper sauce	11	<b>ROAST BEEF</b> house salad with roast beef and Japanese style onion sauce and white sauce	12

## DESSERT

<b>CRÈME BRULEE</b>	7	<b>HOUJI TEA FLAN</b>	7
<b>JAPANESE CHEESE CAKE</b>	7	<b>TIRAMISU</b>	7
<b>CHESTNUT CAKE</b>	6	<b>CUSTARD CREAM PUFF</b>	6
<b>CHOCOLATE RAVIOLI</b>	7	<b>MILLED CREPE CAKE</b>	6
<b>MATCHA GREEN TEA ICE CREAM</b>	6	<b>MOCHI ICE CREAM</b> green tea/strawberry/mango/chocolate	6

## KAKIGORI

*An iconic Japanese summer festival dessert, kakigori is a light and fluffy fine shaved ice reminiscent of snow, with a variety of flavorful syrup and toppings.*

<b>REGULAR</b>	9	<b>LARGE</b>	for two guests	13
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Ask server for available flavors

## NON ALCOHOLIC

<b>Soda</b> Coke, Diet Coke, Sprite	3.5	<b>Juice</b> Guava, Cranberry, Pineapple	4.5
<b>Calpico</b> (a lactic acid fermentation drink) Original or Cranberry with choice of water or soda	4.5	<b>Ginger Beer</b>	4.5
<b>Ramune</b> Original, Strawberry or Peach	4.5	<b>UCC Coffee</b> Hot black or Cold sweet milk blend	4.5
<b>Yuzu-Nade</b> Original or Cranberry with choice of water or soda	5.5	<b>Green Tea</b> Hot or Iced	3.5
<b>Non-Alcoholic Beer</b> Athletic Brewing Regular, IPA or Light	6.5	<b>Kombucha</b> (a probiotic drink) Mojito or Pineapple peach	6
		<b>Sparkling Natural Mineral Water</b>	4