

**FOOD BEFORE RAMEN,
WITH RAMEN,
AFTER RAMEN,
OR SUBSTITUTION OF RAMEN**

★ = Popular ♥ = Recommended ♣ = Vegan

APPETIZER

Edamame 5 ♣

Lightly salted

Hiyayakko 5 ♣

Chilled tofu with homemade chili sauce, grated ginger and scallions

Today's pickled vegetables 6 ♣

A selection of vegetables pickled in a jar

Takoyaki 6

Savory round octopus pancake with a sweet and spicy sauce

Mentaiko 8

Spicy cod roe (Japanese bottarga) lightly seared with shiso leaf

Spicy menma with cilantro 6 ♣ ♥

bamboo shoots marinated in homemade spicy sauce topped with cilantro

Kimpira 6 ♣ ♥

Burdock and lotus roots sliced and lightly mixed with chili and sesame oil

Karaage fried chicken 7 ★

Lightly salted crispy fried chicken served with sauce of your choice:

- ponzu sauce
- sweet chili,
- curry
- honey mustard
- spicy garlic
- homemade tartar

Asian fries 6

French fries with mayo and spicy bottarga dip

Butakaku 7

Braised pork belly simmered in a soy based sauce

Homemade cucumber kimchi 6 ♥

Spicy pickled cucumber kimchi

DIY spicy salmon & avocado handrolls 8

Wrap your own, great for sharing, with side of nori and lettuce

Salmon carpaccio 10

Norwegian salmon marinated with radish sprouts in a onion based vinaigrette

Agedashi tofu 7 ♣

Silky tofu lightly battered and fried. Garnished with radish sprouts and spicy grated daikon, brussel sprout served with a homemade dashi sauce

Tofu gyoza 6 ♣

Homemade grilled dumplings filled with tofu, ginger, natural chilis and blend of spices
Very Hot! Please be careful!

Homemade ginger gyoza 8 ★

Homemade grilled dumplings filled with seasoned pork, chives and ginger
Very Hot! Please be careful!

Crispy gobo chips 6 ♣ ♥

Fried burdock roots with nori and light salt

BUNS

Butakaku bao 5 ★

Braised pork belly bun

Shrimp cutlet bao 6

Bun with juicy shrimp cutlet and homemade tartar sauce

Gyoza bao 5

Juicy homemade ginger gyoza stuffing served in a bun with honey mustard sauce

SALAD

Spinach green salad 8

Spinach, bacon, Japanese Ranch dressing with parmesan cheese

Superfood salad 8 ♣

Baby kale, spinach, seaweed, hijiki, cucumber, shoyu based onion dressing

RICE DISHES

Niku maki onigiri 5

Rice ball wrapped with pork belly

E.A.K. fried rice 8 ♥

Pork fried rice served table-side in a piping hot iron skillet. *Very Hot! Please be careful!*

Sofritas bowl 8 ♣

Shredded tofu with an assortment of roasted and natural chilis, blend of natural spices on rice

Chashu bowl 9

Pork chashu and ajitama on rice

Salmon and avocado bowl 9 ♥

Norwegian salmon and avocado on rice

Open faced rice toast w/ burdock root 5 ♣

Crispy brown and quinoa rice topped with lightly fried burdock roots

Open faced rice toast w/ ginger pork 6

Crispy brown and quinoa rice topped with lotus root, pork marinated in a special ginger tare sauce

APPETIZER

DRINKS & DESSERT