

RAMEN

The E.A.K. 12

Pork and chicken broth, pork chashu, seasoned egg, spinach, nori

Zebra 13

Pork and chicken broth, pork chashu, seasoned egg, spinach, nori, butter, roasted umami garlic oil

GreenHouse 14

Vegan ramen. Thin noodles, vegetable broth, cabbage, lotus root, bean sprouts, baby corn, mini tomatoes, kabocha, radish sprouts

Oh So Hot! 14

Pork and chicken broth, pork chashu, seasoned egg, nori, bean sprouts, cabbage, spinach, sesame oil, spicy miso with ground chicken

Go Green! 11

Thin noodles, vegetable broth, seasoned egg, soy milk, kabocha, baby corn, cabbage, bean sprouts, mini tomato, shredded red chili pepper peel garnish

Tonkotsu Shoyu is our signature style.

Pork and chicken broth.

Our noodles are thick and straight which will compliment the rich and tasty broth.

The noodles are formulated made to our custom specs to give our own original texture.

The veggie and vegan ramen will come with thin noodles unless specified.

Sorry, no substitutions on the toppings.



TOPPINGS

We offer free diced onions and grated garlic since these are the traditional toppings of iekei style ramen.

Free!

Grated garlic
Diced onion

Seasoned egg 2

Menma 1

Pork belly Chashu 3

Kimchi 1

Nori seaweed 1

Spinach 1

Spicy bomb 1

Garlic oil 1

Green onions 1

Parmesean cheese 1

Cabbage 1

Cilantro 1

Spicy leek 1

Butter 1

Sweet corn 1

Bean sprouts 1

Umeboshi plum 1

Brussel sprouts 1

Sofritas 2

Spicy miso w/ ground chicken 2

Extra noodle (1/2 size) 3

Extra soup 3

家系 (IEKEI)

iekei (pronounced E-A-K) is a style of ramen that originated from Yokohama Japan. It is a perfect balance of the popular Tonkotsu style of Kyushu in the West, and Shoyu style from Tokyo in the East.

What makes our ramen distinct is that we use thick straight noodles to compliment the savory broth. Our EAK style is a modern take on the original iekei style. We're delighted to bring this style of ramen to you. Don't be afraid to go nuts on this bowl of ramen and slurp.

RAMEN

APPETIZER

DRINKS & DESSERT