

# 家系

E.A.K.

since 2008

## Tonkotsu 家系とんこつ



オリジナルしょうゆ  
**The E.A.K. Shoyu**  
17.00

Yokohama style pork and chicken broth, shoyu tare and thick noodles, topped with spinach, chashu, and nori.



焦がしニンニクバターしお  
**Zebra Shio**  
18.00

Yokohama style pork and chicken broth, shio tare and thick noodles, topped with spinach, chashu, butter, garlic oil and nori.



うまからみそ  
**Oh So Hot! Miso**  
19.00

Yokohama style pork and chicken broth, miso tare fried garlic and thick noodles. spinach, chashu, bean sprouts, cabbage, spicy ground chicken and nori.  
[ Choose a spicy level - Mild - Spicy - Hot ]

## Chicken 中華そば



さっぱりチキン  
**Tokyo Chicken**  
17.00

Chicken and umami vege broth. thin noodles, chicken breast, menma, naruto, diced onions and green onions.

## Vegan やさい



きのこしょうゆ (V)  
**Umami Mushroom Shoyu**  
19.00

Umami dashi broth (konbu and shiitake), spinach noodles, shoyu tare. shiitake, maitake, shimeji and mushroom, topped with baby corn and snap pea.

## Ramen Topping トッピング

Extra soup	5.00	Extra noodle	3.00	Pork belly Chashu	3.00	Umami Mushroom	3.00
Seasoned egg	2.00	Spicy chicken	2.00	Shredded chicken breast	2.00	Cabbage	1.00
Kimchi	1.00	Spicy bomb	1.00	Baby corn	1.00	Cilantro	1.00
Nori seaweed	1.00	Green onions	1.00	Sweet corn	1.00	Broccoli	1.00
Spinach	1.00	Bean sprouts	1.00	Menma	1.00	Ginger	1.00
Butter	1.00	Tofu	1.00	Garlic oil	1.00	Snap peas	1.00

- 18% gratuity will be added to parties of 6 or more. - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. - Food Allergy Notice : please be advised that food prepared here may contain these ingredients : milk, eggs, wheat, soybean, fish and shell fish. Please ask your server if you have any concerns or if you think their hot.

E. A. K. RAMEN

# Appetizers

V - Vegan food VO - Vegan option ★ - Recommend

## Small Bites こざら料理

### Cold れい菜

**Spicy Menma with Cilantro (V)** 8.00  
Bamboo shoots marinated with homemade spicy sauce topped with cilantro.

**Homemade Cucumber Kimchi (★)** 7.00  
Spicy pickled cucumber kimchi.

### Hot おん菜

**Edamame (V)** 7.00  
Soybeans that are boiled and lightly salted.

**Garlic Edamame (★)** 8.00  
Edamame sautéed with garlic aioli sauce and anchovy paste.

**Spicy Hiyayakko (V)** 7.00  
Chilled tofu with radish sprouts and homemade chili sauce.

**Blistered Shishito Peppers (V)** 9.00  
Garlic aioli roasted shishito peppers.

**Stir-fried Eggplant (V)** 9.00  
Sliced eggplant brushed with Japanese style sweet savory garlic mirin glaze.

**Asian Fries** 8.00  
French fries with seaweed flakes.  
- 2 choices of sauces -  
-Ponzu -Sweet chili -Spicy garlic  
-Curry mayo -Honey mustard -Mentai mayo

## Hot Appetizers おいしいいろいろ

**Pork Belly (Butakaku) (★)** 11.00  
Braised pork belly simmered in a soy based sauce.

**Shrimp Garlic with Broccoli** 11.00  
Shrimp stir fried with broccoli and our garlic aioli seasoning with butter shoyu.

**Takoyaki** 9.00  
Savory round octopus pancake, with a sweet takoyaki sauce, spicy mayo sauce, and nori flakes.

## Buns Original E.A.K. バンズ

**Butakaku Bao** 7.00  
Bun with tender pork belly, lettuce, boiled egg, and Japanese mayo.

**Chicken Bao** 6.00  
Bun with juicy fried chicken with lettuce and home-made sauce.

## Salad サラダ

**Green Salad (V) (Chicken, Salmon, Avocado +2)** 5.50  
Mixed leaf, broccoli, avocado, with homemade vegan onion dressing.

## E. A. K. Special

### Gyoza ぎょうざ

**Homemade Ginger Pork** 10.00  
Homemade grilled dumplings filled with seasoned pork, chives and ginger with original gyoza sauce.

### Karaage からあげ

- 2 choices of sauces -  
-Ponzu -Sweet chili -Spicy garlic  
-Curry mayo -Honey mustard -Mentai mayo

**Chicken (we use juicy thigh)** 10.00  
Lightly salted crispy fried chicken, with shishito peppers and lemon.

(We use juicy thigh meat so it may look pink when you bite into it. We take extra care to make sure the correct temperature is met so do not be alarmed. It is the characteristic of dark meat and does not mean it is under cooked).

## Fried Rice いためし

**E.A.K. Fried Rice (★)** 10.00  
Pork fried rice with green onions and egg shot served table, side in a piping hot iron skillet.

**Spicy Fried Rice** 11.00  
Pork fried rice with green onions and egg shot served table side in a piping hot iron skillet, above fried rice with a spicy bomb on top.

**Mushroom Fried Rice (V)** 11.00  
Assorted mushrooms sautéed in garlic aioli sauce, with sweet corn, edamame topped with shoyu tare.

## Mini Rice Bowls どんぶりごはん

**Pork Belly (Chashu) Bowl (★)** 8.00  
Pork Chashu, ajitama, pickled ginger, spinach, sesame seed.

**Salmon Avocado Bowl** 8.00  
Slices of salmon and avocado, served with nori and sesame seeds.

**Avocado Bowl (V)** 8.00  
Avocado and sliced radish sprouts with Japanese shoyu onion sauce.

**Yakiniku Beef Bowl** 8.00  
Grilled beef with onions marinated in our original BBQ sauce lettuce.

**Karaage Bowl** 8.00  
Karaage (fried chicken thighs), green vegetables, tomatoes, and mayo.

**White Rice** 2.00  
Authentic steamed Japanese rice imported from Japan.

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# Drinks & Desserts

## Drafts Beer

<b>Sapporo</b> Lager, Japan	glass 6.00 pichers 18.00
<b>Orion</b> Rice lager, Okinawa Japan	glass 8.00 pichers 24.00
<b>Kirin</b> Lager, Japan	glass 6.00 pichers 18.00
<b>Stella Aritos</b> Pilsner Belgium	glass 8.00 pichers 24.00
<b>Matcha Beer</b>	glass 8.00

## Bottled Beer

<b>Kawaba Sunrise Ale</b> Amber ale, Gunma Japan 330ml, 5.2% Alc	8.00
<b>Kawaba Snow Weizen</b> Wheat, Gunma Japan 330ml, 5.2% Alc	8.00
<b>Kirin Light</b> Premium Light Beer, Japan 355ml, 3.2% Alc, 95Calories	8.00
<b>Lagnitas IPA</b> India Pale Ale (IPA) 355ml, 6.2% Alc	7.00
<b>Brooklyn Lager</b> New York- Vienna Lager 355ml, 5.2% Alc	8.00

## Cocktails

<b>Sake it to Me</b> Sake, Grapefruit, mint leaves, lemon	12.00
<b>Arashiyama</b> Soju, green tea, egg white, lime juice	13.00
<b>Guava Lemo Soju</b> Soju, guava juice, lemon	13.00
<b>Yuzu Mule</b> Soju, yuzu juice, lime juice	12.00
<b>Spicy Mango</b> Soju, mango, lime juice, chilli	12.00
<b>Ginger Smash</b> Sake, lime juice, ginger, cheery juice	13.00
<b>Mint to be Peachy</b> Sake, peach, mint	12.00
<b>Soju Refresher</b> Soju, soda, lemon	11.00
<b>Lychee Invasion</b> Soju, lychee, soda, shiso leaf, lychee juice	12.00
<b>Ume Passions</b> Soju, plum wine, lime juice, ginger beer	13.00
<b>Ringotini</b> Sake, apple puree, pineapple juice, lime juice	13.00
<b>Pink Panther</b> Sake, lime juice, orange bitter, cranberry juice	12.00

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## Wine

<b>White</b> Pinot Grigio - Volpe Pasini, 2016	glass 12.00 bottle 50.00
<b>Red</b> Cabernet Sauvignon - 75 Wine Co 2016	glass 13.00 bottle 55.00
<b>Sparkling</b> Rosé Sparkling - Le Grand Courtaige 187ml	glass 15.00

## Sake

<b>Hot Sake</b> Hakutsuru, Junmai	12.00
<b>Dassai 50 Premium</b> 300ml Yamaguchi Japan. Junmai dai ginjo extra dry	20.00
<b>Kikusui Can</b> 200ml can, Niigata Japan. Honjozo nama genshu	11.00
<b>Kubota Senjyu</b> 300ml Niigata Japan. Ginjyo, classic melon flavor.	15.00
<b>Makiri Sake</b> 300ml Yamagata Japan. Junmai ginjo extra dry	17.00

## Nigori Sake

<b>Dassai Nigori</b> 300ml Yamaguchi Japan. Junmai dai ginjyo nigori.	14.00
<b>Kurosawa Nigori</b> 300ml Nagano Japan. Un-filtered, semi-dry	16.00

## Plum Sake

<b>Plum Sake Wine</b> On the rocks or club soda	8.50
<b>Ippongi</b> 150ml Fukui Japan. Hannyatou "Hot Devil" Spicy Umeshu	15.00

## Unique Sake

<b>Yuzu Omoi</b> 120ml Kyoto Japan. Yuzu sake served by glass.	11.00
<b>Enter Sake</b> 150ml Aichi Japan. DJ Richie Hawtin's sake collection.	14.00
<b>Organic Sake</b> 300ml California Junmai ginjo extra dry	12.00

## Non Alcohol Drinks

<b>Cane sugar cola</b>	3.00	<b>Diet cola</b>	3.00
<b>Ginger Ale</b>	3.00	<b>Calpico</b>	3.00
<b>San Pellegrino</b>	3.00	<b>Iced green tea</b>	3.00
<b>Iced Oolong Tea</b>	3.00	<b>Hot tea</b>	3.00
<b>Lemonade</b>	3.00	<b>Flavored soda</b>	4.00

Choice of : - Lychee - Green apple  
- Grapefruit - White peach

## Desserts

<b>Mochi Ice Cream</b>	6.00
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Please choose a flavor: - Strawberry - Green Tea - Black Sesame