

家系

E. A. K.

since 2008

(♣) - Vegan food (VO) - Vegan option (★) - Recommended

BUT FIRST, RAMEN.



ABOUT

The origin of E.A.K. Ramen is Machida Shoten in Japan, started back in 2008 in Machida City, Japan. Machida Shoten was our first shop to fulfill our goal to spread the IEKEI style of ramen to the world. Our purpose was to be a shop that is loved by everyone, but especially by locals. We wanted to provide the best possible ramen, service and atmosphere to our neighbors. With this in mind, we started our mission to spread IEKEI to the world.

Currently, we operate throughout Japan, Asia and parts of Europe.

After capturing a major part of Japan, we decided the time was right to cross over the Pacific and enter the US market. Up until now, the US has been introduced to a limited amount of ramen styles. Some stores did try to recreate the IEKEI style, but since it is so distinct, fell short. We felt that this did not do IEKEI justice and needed to be properly represented.

OUR PHILOSOPHY

Spreading IEKEI to the world.

What is IEKEI

IEKEI is a style of ramen that is a marriage between Tonkotsu style from the West (Kyushu) and Shoyu style from the East (Tokyo). It is very distinct, having thick broth which is a mixture of chicken and pork. Topping of spinach and chashu, a large piece of nori and the noodles are thick, bold and straight.

Small Bites こざら料理

Cold れい菜

Umami Pickled Vegetables (♣) 6.80

White radish, celery, cauliflower, carrots, cucumber pickled Japanese vinegar and white wine vinegar mixed with Umami kombu dashi and a hint of chili pepper.

Spicy Menma with Cilantro (♣) 6.80

Bamboo shoots marinated, cilantro and Mini tomatoes, homemade spicy garlic sauce.

Homemade Cucumber Kimchi (★) 6.80

Our homemade spicy leek mixed with kimchi and marinated cucumber.

Green Salad (♣) 5.80

Mixed leaf, broccoli, snap peas, with homemade vegan onion dressing.

Hot おん菜

Edamame (♣) 6.80

Soybeans that are boiled and lightly salted.

Garlic Edamame (♣) (★) 7.80

Soybeans that are boiled and lightly salted, then grilled with garlic aioli sauce.

Spicy Garlic Edamame (♣) 7.80

Soybeans that are boiled and lightly salted, then grilled with garlic aioli sauce and spicy sauce.

Eggplant Stir-fried (♣) 7.80

Fried Eggplants, Japanese style sweet savory, Mirin, Shoyu, garlic aioli, topped with fried garlic flake.

Shishito Peppers Stir-fried (♣) 7.80

Fried Shishito Peppers, Japanese style sweet savory, Mirin, Shoyu, garlic aioli, topped with fried garlic flake.

Brussel Sprouts Stir-fried (♣) 7.80

Fried Brussel Sprouts, Japanese style sweet savory, Mirin, Shoyu, garlic aioli, topped with fried garlic flake.

French fries (♣) 7.80

French fries with nori flakes served.
- 2 choices of sauces -
- Ponzu - Sweet chili - Honey mustard
- Spicy garlic - Curry mayo - Spicy mayo

Hot Appetizers おいしいいろいろ

Pork Belly (Butakaku) 11.80

Braised pork belly simmered in a soy based sauce seasoned egg, spinach.

Shrimp Garlic with Broccoli (★) 10.80

Shrimp stir fried with broccoli and our garlic aioli seasoning with butter shoyu.

Takoyaki 7.80

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

Gyoza ぎょうざ

Homemade Ginger Pork Gyoza (★) 8.80

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 - Honey mustard
- Spicy garlic - Curry mayo - Spicy mayo

Chicken Karaage (we use juicy thigh) (★) 8.80

Lightly salted crispy fried chicken, with shishito peppers and lemon.

Tofu Karaage (♣) 8.80

Tofu treated with our special garlic sauce, and then deep fried to create an unimaginable texture with shishito pepper and lemon.

Sizzler Teppan Grill 鉄板グリル

Tofu Agedashi (♣) (★) 10.80

Silky tofu lightly battered and fried, edamame, served with assorted mushrooms and umami dashi sauce.

Yakiniku Beef 10.80

Grilled beef with onions marinated in our original BBQ sauce, boiled bean sprouts and cabbage, red ginger and sesame seeds.

Buns Original E.A.K バンズ

Pork Belly Bao 6.80

Tender pork belly, (Butakaku) lettuce, boiled egg, mustard mayo sauce.

Tofu Bao 6.80

Tofu karaage, lettuce, shishito peppers, homemade BBQ sauce.

Shrimp Bao 6.80

Deep fried shrimp, lettuce with sweet chili sauce, homemade tartar sauce.

Chicken Bao 6.80

Juicy fried chicken thigh, lettuce, shishito peppers, honey mustard sauce.

Fried Rice いためし

E.A.K. Fried Rice (★) 9.80

Pork fried rice with green onions and egg shot served table, side in a piping hot iron skillet.

Spicy Fried Rice 10.80

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 (♣) 10.80

Assorted mushrooms sauted in garlic aioli sauce, with sweet corn, edamame topped with shoyu tare.

Veggie Fried Rice (♣) (★) 10.80

Chopped red, yellow and orange bell peppers, mini tomato, celery and cauliflower topped with cilantro (all ingredients besides cilantro are chopped and cannot be taken out individually) on rice served in a piping hot skillet. Very hot! Please be careful!

Original Sushi Rolls ロール寿司

California Roll 9.80

Avocado, Imitation crab, Cucumber, Tobiko, Karashi mayo, Sesami.

Avocado Cucumber Roll (♣) 9.80

Avocado, cucumber, Sesami, Fried onion, Eel sauce.

Tofu Vegan Roll (♣) 10.80

Deep fried Tofu, Avocado, Cucumber, Sesami, Fried onion, Spicy garlic, Plam(Ume) sauce.

Shrimp Roll 11.80

Deep fried shrimp, Lettuce, Fried onion, Tobiko, Sweet chili sauce, Sesami.

Spicy Tuna Roll 11.80

Spicy tuna, Avocado, Cucumber, Fried onion, Tobiko, Eel sauce, Sesami.

Spicy Salmon Roll 11.80

Spicy salmon, Avocado, Cucumber, Fried onion, Tobiko, Eel sauce, Sesami.

Rice Bowls どんぶりごはん

Poke (Tuna or Salmon) (★) 14.80

Avocado, crunchy garlic chips, edamame, sliced shishito peppers, sliced onions, topped with nori and golden sesame seeds in our specialty BBQ poke sauce on a bed of rice.

Salmon Ikura Avocado 17.80

Slices of salmon, salmon roe, and avocado, served with nori and sesame seeds on a bed of rice.

Salmon Avocado 13.80

Slices of salmon and avocado, served with nori and sesame seeds on a bed of rice.

Avocado (♣) 10.80

Slices of avocado, lettuce and mini tomatoes, with homemade vegan onion dressing, on a bed of rice.

Pork Belly Chashu 11.80

Braised pork belly simmered in a soy based sauce, lettuce, soft-boiled egg, ginger, sesame seed on a bed of rice.

Yakiniku Beef 11.80

Grilled beef with onions marinated in our original BBQ sauce lettuce, soft-boiled egg, ginger, sesame seed on a bed of rice.

White Rice 2.80

Steamed Japanese Rice.

Extra Topping for Rice Bowl

Salmon 3.80 Ikura 4.80

Avocad 3.00 Chicken Breast 3.00

- 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 has a policy not to reimburse or return the food and drink items ordered by the customers. Our employees explain to you, as per request, all the ingredients and tastes of each item before we serve you. Thank you.

Draft Beer

Sapporo Lager Japan	glass 6. ⁸⁰ pichers 17. ⁰⁰
Orion Rice Lager, Okinawa Japan	glass 7. ⁸⁰ pichers 18. ⁰⁰
California IPA IPA Los Angeles, CA	glass 8. ⁸⁰ pichers 19. ⁰⁰
Matcha Beer Green tea and beer	glass 7. ⁸⁰

Bottled Beer

Kawaba Sunrise Ale Amber ale, Gunma Japan, 330ml, 5.2% Alc	8. ⁸⁰
Kawaba Snow Weizen Wheat, Gunma Japan, 330ml, 5.2% Alc	8. ⁸⁰
Kirin Light Premium Light Beer, Japan, 355ml, 3.2% Alc, 95Calories	6. ⁸⁰

Cocktail Soju

Lemon Sour Lemon, soda, soju with sugar syrup	8. ⁸⁰
Calpico Sour Calpico, soda, soju and lime	8. ⁸⁰
Oolong Tea Hai Iced oolong tea and soju with sugar syrup	7. ⁸⁰
Green Tea Hai Iced green tea, soju with sugar syrup	7. ⁸⁰
Lychee Sour Lychee, soda, soju and lime	8. ⁸⁰
Soju Mojito Mint, lime, soda and soju with sugar syrup	9. ⁸⁰

California Wine

White Murphy-Goode Sauvignon Blanc	glass 8. ⁰⁰ bottle 30. ⁰⁰
Kendall-Jackson Chardonnay	glass 10. ⁰⁰ bottle 38. ⁰⁰
Red Murphy-Goode Cabernet Sauvignon	glass 9. ⁰⁰ bottle 34. ⁰⁰
Carmel Road Pinot Noir	glass 10. ⁰⁰ bottle 38. ⁰⁰

Sake

Hot Sake Hakutsuru, Junmai	9. ⁸⁰
Mio Sparkling Sake 300ml Japan.	16. ⁸⁰
Plum Sake Wine On the rocks or club soda	9. ⁸⁰
Hakkaisan Premium 300ml Niigata Japan. Junmai dai ginjo extra dry	25. ⁸⁰
Makiri Premium 300ml Yamagata Japan. Junmai ginjo extra dry	19. ⁸⁰
Kurosawa Nigori 300ml Nagano Japan. Un-filtered, semi-dry	14. ⁸⁰
Organic Sake 300ml California. Junmai ginjo extra dry	13. ⁸⁰
Kikusui Can 200ml can, Niigata Japan. Honjozo Nama genshu	8. ⁸⁰

Non Alcohol Drinks

Iced Green Tea	3. ⁸⁰	Iced Oolong Tea	3. ⁸⁰
Hot Tea	3. ⁸⁰	Mexican Coke	3. ⁸⁰
Calpico Soda	3. ⁸⁰	Calpico Water	3. ⁵⁰
Ramune	2. ⁸⁰	Ginger Ale	2. ⁸⁰
Diet Coke	2. ⁸⁰	San Pellegrino	6. ⁸⁰

Homemade Refreshing Flavored Soda

- Lychee	- Green Apple	5. ⁸⁰
- White Peach	- Grapefruit	

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E.A.K. Original Ramen

Tonkotsu 家系とんこつ

The E.A.K Shoyu オリジナルしょうゆ 14.⁸⁰
Our signature Yokohama style pork and chicken broth, shoyu tare and thick noodles, topped with spinach, chashu, and nori.

Zebra Shio 焦がしニンニクバターしお 15.⁸⁰
Our signature Yokohama style pork and chicken broth, shio tare and thick noodles, topped with spinach, chashu, butter, garlic oil and nori.

Oh So Hot ! Miso うまからみそ 16.⁸⁰
Our signature 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

Tokyo Chicken Shoyu (chuka soba) 15.⁸⁰
Chicken and umami vege broth. thin noodles, chicken breast, menma, naruto, diced onions and green onions.

Recommended Toppings

Pork belly chashu	3. ⁰⁰	Chicken breast	3. ⁰⁰
Seasoned egg	2. ⁰⁰	Spicy chichen	2. ⁰⁰
Tofu	2. ⁰⁰	Spicy bomb	1. ⁰⁰

Vegan やさいきのこ

Umami Mushroom Shoyu (♣) きのこしょうゆ 16.⁸⁰
Umami dashi broth (konbu and shiitake). spinach noodles, shoyu tare. shiitake, maitake, shimeji and mushroom, topped with baby corn and snap pea.

Green House Shoyu (♣) やさいしょうゆ 16.⁸⁰
5 kinds vegetable broth, and kombu umami dashi shoyu tare sansho and thin noodles. mixed leaf, lotus root, baby corn, mini tomatoes, snap pea, sesame seeds oil.

V-Garden Shio (♣) やさいしお 16.⁸⁰
5 kinds vegetable broth, and kombu umami dashi, shio tare. garlic aioli, black pepper, thin noodles. broccoli and cilantro, yellow and red bell peppers, tomatoes, cauliflower celery.

Go Green Miso (♣) やさいみそ 16.⁸⁰
5 kinds vegetable broth, and soy milk, vegan miso tare, fried garlic and thin noodles. mixed leaf, lotus root, baby corn, mini tomatoes, snap pea.
Choose a spicy level - Mild - Spicy - Hot

Cold Ramen 冷たいらーめん

Lemon Garden (♣) やさいしお 16.⁸⁰
5 kinds vegetable broth, and kombu umami dashi, Shio tare, garlic olive oil and thin noodle, diced onion, Lemon, yellow and red bell peppers, tomatos, cauliflower and celery, Cilantro, spicygarlic sauce on the side.

Ramen Salad (♣) やさいしょうゆ 16.⁸⁰
Mixed leaf on a bed of spinach noodles, topped with avocado, tofu, edamame and red ginger, mixed homemade umami onion dressing, with a hint of spice.

Desserts

Mochi Ice Cream (contains Coconutmilk Vegan) - Green tea - Mango - Strawberry - Citrus - Chocolate	2. ⁸⁰	Matcha Cheesecake	4. ⁸⁰
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SO HAPPY HOUR

WEEKDAYS MON to FRIDAY
5PM - 7PM
ALL FOODS , ALL DRINKS

30%OFF

- Orders are accepted by 7PM - No happy hour for to-go orders
- Please do not take any happy hour foods and drinks outside



FOLLOW US

What's your E.A.K.?

Take some photos and get a free bowl of ramen!

1. Follow [@eakramenamelrose](#)
2. Take some photo and share your experience at E.A.K. Ramen and tag [@eakramenamelrose](#) using [#WhatsYourEAK](#)
3. Winners will be selected weekly

