RAMEN

CLASSIC

Momonoki Tonkotsu Ramen 17.5 straight noodle, pork broth, black garlic oil, pork belly, scallions, soy bamboo shoots, chili paste

Spicy Miso Ramen 17.5
wavy noodle, chicken broth, pork belly, stir fried
pork, bean sprouts, cabbage, allium
Spice level selection:
O(very mild) / 1(mild) / 2(hot) / 3(fire)

Kakuni Spicy Miso Tonkotsu 19.5 wavy noodle, chicken broth, thick cut braised pork belly, bean sprouts, scallions Spice level selection: O(very mild) / 1(mild) / 2(hot) / 3(fire)

Chicken Yuzu Shoyu Ramen 17.5 straight noodle, chicken broth, chicken breast, corn, scallions, yuzu peels

Pork Yuzu Shoyu Ramen 18.5 straight noodle, combination of chicken & pork broth, pork belly, bamboo shoot, scallions, yuzu peels

Soy Milk Miso Ramen 18 wavy noodle, shiitake katsu, poached egg, corn, cabbage, reddish, house chili oil, nori seasoning. | vegan version available |

Recommend

Truffle Duck Shoyu 21 wavy noodle, miso marinated duck breast, chicken breast, bamboo shoot, Asian chives, ramen egg, truffle sauce

BROTHLESS

Sesame Cold Noodle | contains nuts | 17.5 wavy noodle, cucumber, carrots, corn, bean sprouts, chicken breast, ramen egg, garlic, sesame dressing

Stir Fried Mentaiko Noodle 17.5 thick wavy noodle, creamy spicy cod roe, onion, poached egg, AO nori

Classic Mazemen 18.5 thick wavy noodle, stir fried pork , allium, cucumber, poached egg, nori, Chinese peppercorn

Sichuan Beef Mazemen | contains nuts | 18.5 thick wavy noodle, stir fry beef, sesame peanut sauce, house chili oil, Sichuan pepper, chives, cilantro

TSUKEMEN | DIPPING RAMEN

Spicy Miso Tsukemen 18
thick noodle, pork miso dipping broth, pork belly,
stir fried pork, ramen egg, bamboo shoot,
bean sprouts, scallions
spice level selection:
O(very mild) / 1(mild) / 2(hot) / 3(fire)

Sweet Potato Chips 5.5 house made sweet potato chips

Shiitake Nuggets 8 katsu fried shiitake mushrooms, cabbage, Japanese tartar, chili aioli, katsu sauce

Duo Miso Soup 5 Dashi(fish base), tofu, wakame seaweed, scallions

> **Ginger Salad 6** spring mix, cherry tomatoes, radish, ponzu vinaigrette

Chicken Nuggets |Chicken Kara-Age| 10 fried marinated chicken thigh, Japanese mayo ,shichimi, lemon

Garlic Black Pepper Edamame 7

Cucumber Wakame Seaweed Salad 7 cucumbers, radish, wakame seaweed, sesame ,dashi vinegar

Classic Takoyaki 9.5 octopus, wasabi mayo, takoyaki sauce, bonito flakes

Dinosaur Egg 9.5 panko fried egg & pork meat ball, chili aioli ,tonkatsu sauce, scallions

Crispy Spicy Tuna 13.5 spicy tuna, crispy rice, avocado, sweet soy ,chili aioli, cilantro jalapeno Please note: This dish may take 15 minutes or longer to prepare. Thank you for your patience!

ADD-ON

Protein

Seared Pork Belly 4.25 Chicken Breast 3.75 Ramen Egg 2.75 Poached Egg 2.75

Veggie

Soy Braised Bamboo Shoots 3.25 White Cabbage 3.25 Avocado 2.75 Bean Sprouts 3.25 Scallions 2.25 Corn 2.25 Nori 2 Tofu 2.25 Shiitake Katsu 3.25 Sweet Shiitake 3.25

Sauce | Spice

Black Garlic Oil 2.25 Grated Garlic 1 Extra Spicy 1

Noodle | Rice Straight Noodle 4.25 Wavy Noodle 4.25

Thick Noodle 4.25

White Rice 2.75

Nomonoki

SMALL PLAT

RICE BOWL

COOKED

Salmon Chazuke 17 flash fried salmon, poached egg, wakame, scallions, house everything seasoning, crispy rice balls, miso daishi

Seared Pork Belly Bowl 14 pork belly, scallions, cucumber, pickled daikon, ramen egg. onion salsa

Chicken Kara-Age 14 fried chicken nuggets over rice, cabbage, wasabi mayo, scallions, ramen egg

Katsu Don | Chicken or Pork | 16.5 panko fried protein over rice with tsuyu onion, egg, scallion

Gvu Don 15 thin sliced beef brisket, onions, pickled red ginger, scallions

CURRY RICE

Serve w/ cabbage, cucumber, cherry tomatoes, ramen egg

Shrimp Katsu Curry 16.5 panko fried shrimp, tartar sauce, ground beef

Chicken Kara-Age Curry 16.5 chicken nuggets, shichimi

Pork Katsu Curry 16.5 panko fried pork, mozzarella

RAW

available with mixed greens or half green /half rice

Salmon Shiitake 16.5 diced salmon sashimi, sweet shiitake, wakame, radish, cucumber, sweet potato chips, house chili soy, chili aioli

Poke 17.5 diced salmon & tuna sashimi, avocado, scallions, pickled daikon, house chili soy

Spicy Tuna Tartare 16 Spicy tuna, avocado, wakame, radish, sweet potato chips, chili aioli, scallions

KATSU SANDO

A Japanese sandwich with a breaded and panko-fried cutlet. All sandwiches are served w/ house-made milk bread, shredded cabbage, Japanese mayonnaise, topped w/ katsu sauce, and come with a side.

PROTEIN CHOICE:

Fried Chicken 14

Shrimp & Japanese Tartar 15

Avocado Shiitake 13.5

Cheese Pork Cutlet 14.5 mozzarella filled katsu, American cheese

Recommend ADD-ON : Curry Dip 2

Sando Sides Cucumber Wakame Salad, Ponzu Salad or Sweet Potato Chips

GREEN | VEGAN OPTIONS AVAILABLE |

Tofu Avocado Salad | contains nuts | 14 Grape tomato, poached egg, bonito flakes, sesame dressing.

Avocado Shiitake Rice 14 cucumber, radish, wakame seaweed, pickled daikon, ramen egg, house chili soy.

Almond Milk Overnight Oats 12 almonds, chia seeds, oats, almond milk, banana, strawberry, raspberries, chocolate chips, honey

Beverage

NON-ALCOHOLIC

Strawberry Black Tea 6.5 Choya Soda | Yuzu or Plum | 5.5 Melon Cream Soda 7 Mexican Coke 5 Topo Chico 5 Bottled Water 5 Bottled Sparkling Water 5 Coke |Diet Coke | Sprite | Ginger Ale 4



*raw or undercooked meats, poultry, seafood, shellfish, dairy may increase your risk of foodborne illness.

"dangers of undercooked food included on the menu".