RAMEN NIGHT

APPETIZERS

MUSHROOM TEMPURA
tempura dipping sauce. GF, Vegan **11**

AGE DASHI TOFU
deep fried tofu, tempura broth, daikon radish, bonito flakes, green onions. GF, can be prepared Vegan **15**

MISO BROCCOLINI
miso sauce, garlic, butter, togarashi
GF, Can be prepared Vegan **12**

KOREAN FRIED CAULIFLOWER
double fried, sweet & spicy sauce, scallions, chili flake, sesame seeds. GF, Vegan **13**

SHRIMP TEMPURA (5)
Skull Island Tiger Prawns, tempura dipping sauce. GF **20**

KARA-AGE
Japanese popcorn chicken, garlic aioli GF **18**

RAMEN

MUSHROOM TEMPURA RAMEN
tempura mushrooms, mushroom broth, nori, scallions, carrots, pickled ginger, noodles. Vegan **18**

CHICKEN KATSU RAMEN
Panko fried chicken, carrots, egg, scallion, nori, black sesame seeds, miso broth, noodles **20**

PORK TANKOTSU RAMEN
pork bone broth, chashu pork belly, nori, egg, wood ear mushrooms, pickled ginger, green onions, noodles Make it spicy 1 **26**

SHORT RIB RAMEN
braised shortribs, broccolini, corn, egg, scallions, Thai chili, broth, noodles **24**

All bowls available gluten free 3



DESSERT

JAPANESE CHEESECAKE
Fluffy cotton cheesecake, powdered sugar, fruit garnish. GF **11**

GINGER MISO POUND CAKE
caramel, candied ginger. GF **10**

COCKTAILS

SAKE & CIDER 11
Nigori sake, hard apple cider, Luxardo cherry syrup

LYCHEE FIZZ 16
Cucumber Vodka, Hendricks gin, Solerno blood orange liqueur, lychee syrup, soda, yuzu

TOKI SOUR 13
Toki blended whiskey, Italicus, chai liqueur, lavender bitters, lemon, egg white, cinnamon

GARI-TINI 15
Sesame-oil-washed Malfy gin, cloudy sake, orange bitters, pickled ginger

MISO BOULVEVARDIER 16
Dewar's White Label, miso-washed Campari, Carpano sweet vermouth, mint

N/A #1 10
Yuzu, sage, bergamot/elderflower shrub, soda

N/A #2 10
Seaquist apple cider, ginger beer, orange bitters, rosemary syrup, soda