



SIDES



Organic Edamame \$5.55

Shelled organic edamame, warmed and salted.



Lucky Miso Cucumber \$5.55

Sliced cucumbers, marinated in a bright and tangy salt-and-vinegar dressing. A refreshing and palate-cleansing start to the meal.



Handmade Pork Gyoza \$7.77

Ground pork mixed with cabbage, garlic, and scallion, seasoned with soy sauce and a touch of oyster sauce. hand wrapped in dough, pan-fried for a crisp bottom and steamed to tender perfection. (5 Gyoza).



Handmade Veg Gyoza: \$7.77

Cabbage, garlic, carrots, onions, scallions, tofu, GF Tamari, salt, pepper. 5 Gyoza

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DONBURI or RICE BOWLS



Chashu Pork Belly Rice Don \$12.22

Warm organic rice topped with bite size Chashu Pork belly, chopped scallions with pickled red cabbage with a marinated organic egg.



Spicy Tan Tan Rice Don: \$12.22

Warm organic rice topped with tan tan pork, chopped scallions with pickled red cabbage, with an organic marinated organic egg.


*Don means a rice dish topped with any ingredients.

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Ramen


Noodle size:

Large: \$22.22 Regular: \$19 Small: \$16 Sampler: \$5

 **#1 Tonkotsu Ramen:** Pork and chicken bone broth, layered with succulent chashu pork belly, marinated organic egg, crisp cabbage, fresh bean sprouts, and chopped scallions. Finished with a garnish of tangy organic pickled red cabbage.




 **#2 Tan Tan Ramen:** Pork and chicken bone broth, layered with spicy tan tan ground pork, infused with a touch of oyster sauce for depth and umami, crisp cabbage, fresh bean sprouts and chopped scallions. Topped with a marinated organic egg and pickled red cabbage.

 **#3 Chicken Noodle Ramen:** Chicken bone broth, a bright and comforting bowl featuring our lighter-style chicken bone broth. Topped with tender shredded chicken, edamame, carrots, chopped scallions, a marinated organic egg, and topped with organic pickled cabbage.



 **#4. Vegetarian Mushroom Dream Ramen:** Rich, savory Mushroom Broth, topped with our marinated and golden baked organic tofu, marinated organic egg, crisp cabbage, fresh bean sprouts, chopped scallions and topped with pickled organic red cabbage.

 **#5. Vegan Mushroom Dream Ramen:** No egg. Rich, savory Mushroom Broth, topped with our marinated and golden baked organic tofu, crisp cabbage, fresh bean sprouts, chopped scallions and topped with pickled red organic cabbage. Served with either Our Homemade noodle or with GF Rice Noodle!



#6 Pay-It-Forward \$5, \$10, \$20

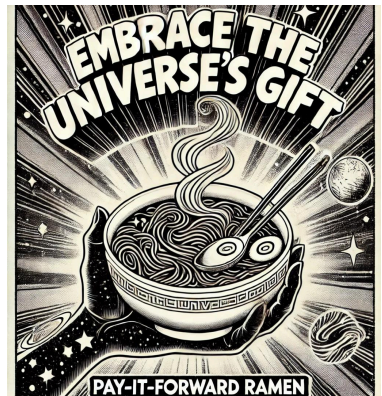
Share the love! Buy a bowl for someone in need and help spread joy, one ramen at a time.

#777 Universe's Gift

A heartfelt bowl of ramen, crafted to nourish body and soul. If you don't have the means to pay, this one's on us. Enjoy with no charge, as a gift from the universe.

EXTRAS \$3 EACH

- SUN Noodles (egg)
- Gluten-free rice noodles (vegan)
- Homemade organic noodle (vegan)
- Organic Tare
- Chashu Pork
- Extra Tan Tan
- Extra Vegetable
- Extra Tofu
- Bowl of organic rice



JAPANESE DRINKS, DESSERTS & SNACKS

Fresh desserts made in-house daily and Japanese please ask us, what's sweet today.

Ramune (Japanese Carbonated Soft Drink) \$4.44

Small Soft Drinks: \$4.44

Big Soft Drinks: \$5.55

Pocky (popular Japanese snack, thin chocolate coated biscuit stick) \$4.44

Barley Tea (Mugicha in Japanese) \$2.22

Hot or cold, refreshing tea with a slightly nutty flavor. Great with a sweet dessert.

"Sourced with care. We prioritize local and organic ingredients whenever we can."

♥ Thanks to Brattleboro Coop ♥ Leaping Bear Farm ♥ Rebop Farm ♥ New Leaf Farm ♥

