



# ramen bar

ラーメン バー

## Appetizers

### Miso Soup \$3

Soy bean paste, soft tofu, wakame and scallions

### Edamame \$4

Fresh steamed soybeans with sea salt

### Gyoza \$6

Pan-fried chicken and pork dumplings

### Shumai \$6

Steamed shrimp dumplings

### Takoyaki \$6

Fried octopus balls drizzled with takoyaki sauce, Japanese mayo and topped with bonito flakes and aonori

### Ebi Tempura \$7

Shrimp and vegetables deep-fried in tempura batter served with tempura sauce

### Tori Kara-age \$6

Juicy Japanese style deep-fried chicken thighs and salad

### Agedashi Tofu \$5

Deep fried tofu in dashi broth garnished with scallions and bonito flakes

### R.B. Burger Chashu \$7/ Ebi \$8

Steamed buns filled (with your choice of marinated chashu pork or shrimp) spring mix, scallions, red pickled ginger, and mixture of eel sauce, spicy mayo and wasabi sauce (2 pcs)

### Cuka Ildako \$6

Marinated and seasoned boiled baby octopus

### Ika Geso Kara-age \$7

Skewered deep-fried squid tentacles served with Japanese mayo and lemon

## Raw

### Tuna Stuffed Avocado \$9

Deep-fried avocado stuffed with spicy tuna and crabmeat, eel sauce, spicy mayo and wasabi mayo

### Sushi Appetizer \$9

Tuna, salmon, yellowtail, shrimp and eel

### Sashimi Appetizer \$9

Tuna, salmon, and chef's selection (6 pc)

### Salmon Tartare \$10

Marinated diced salmon layered avocado, cucumber and mango topped with salmon roe

### Hamachi Carpaccio \$10

## Salads

### Green Salad \$5

Lettuce and mixed vegetable with ginger dressing

### Seaweed Salad \$5

Seasoned Seaweed garnished with red pickled ginger

### Kani Salad \$6

Crab meat, cucumber and masago mixed in spicy mayo sauce

### Avocado Salad \$8

Avocado served with spring mix, tomatoes, carrots, red cabbage and sesame dressing

### Yakitori Salad \$10

Grilled Chicken served with spring mix, tomatoes, carrots, cucumber and ginger dressing

### Rib-Eye Steak Salad \$16

Grilled Rib-Eye Steak served with spring mix, tomatoes, carrots, cucumber and sesame dressing

## Ramen

### Tonkotsu Ramen \$11

Our signature Hakata style "Tonkotsu" (pork bone broth boiled over 24 hrs) noodle soup topped with marinated chashu pork, kikurage, menma, red pickled ginger, sesame, scallions and drizzled with roasted garlic oil (Served with Straight Noodle)

Topping Suggestions: [Marinated Boiled Egg](#) / [2 pc Chashu Pork](#)

### Tonkotsu Chashumen \$13

Tonkotsu flavored noodle soup topped with 3 pieces of marinated chashu pork, kikurage, menma, red pickled ginger, sesame, scallions and drizzled with roasted garlic oil (Served with Straight Noodle)

Topping Suggestions: [Marinated Boiled Egg](#) / [2 pc Chashu Pork](#)

### Kara Kara Tonkotsu Ramen \$13

Heat up with our spicy minced pork noodle soup topped with marinated chashu pork, kikurage, menma, red pickled ginger, sesame and scallions (Served with Straight Noodle)

Topping Suggestions: [Marinated Boiled Egg](#) / [Naruto](#) / [2 pc Chashu Pork](#)

### Shoyu Ramen \$11

Pork broth merged with our soy-flavored wavy noodle soup, topped with marinated chashu pork, kikurage, menma, red pickled ginger, naruto, sesame and scallions (Served with Wavy Noodle)

Topping Suggestions: [Marinated Boiled Egg](#) / [2 pc Chashu Pork](#)

### Shoyu Chashumen \$13

A combination of soy-flavored and pork bone, topped with 3 pieces of marinated chashu pork, kikurage, menma, red pickled ginger, naruto, sesame and scallions (Served with Wavy Noodle)

Topping Suggestions: [Marinated Boiled Egg](#) / [2 pc Chashu Pork](#)

### Chicken Miso Ramen \$12

Miso flavored chicken bone broth (boiled over 24 hrs) noodle soup topped with marinated chicken, minced chicken, kikurage, menma, red pickled ginger, corn, butter, sesame and scallions (Served with Wavy Noodle)

Topping Suggestions: [Marinated Boiled Egg](#) / [Naruto](#) / [Extra Marinated Chicken](#)

### Miso Ramen \$11 / Spicy Miso Ramen \$12

Our tonkotsu broth infused with miso-flavored wavy noodle soup topped with marinated chashu pork, menma, red pickled ginger, naruto, corn, butter, sesame and scallions (Served with Wavy Noodle)

Topping Suggestions: [Marinated Boiled Egg](#) / [Naruto](#) / [2 pc Chashu Pork](#)

### Veggie Miso Ramen \$11 / Veggie Shoyu Ramen \$11

Choice of miso or shoyu-flavored noodle soup topped with cabbage, carrots, red pickled ginger, menma, kikurage, corn, bean sprout, sesame and scallions (Served with Wavy Noodle)

(Your choice of Vegan broth or Pork broth)

### Zenbu No-Se Ramen \$16

Our favorite "All-In" toppings tonkotsu flavored noodle soup topped with 3 pieces of marinated chashu pork, corn, menma, red pickled ginger, kikurage, half boiled egg, naruto, nori, sesame, and scallions drizzled with roasted garlic oil (Served with Straight Noodle)

### Green Curry Ramen Chashu \$13 / Chicken \$12 / Shrimp \$14 / Veggie \$11

Spicy green curry flavor infused with Tonkotsu broth topped with your choice above, half-boiled egg, bean sprouts, menma, kikurage, red pickled ginger, sesame and scallions (Served with Straight Noodle)

Topping Suggestions: [Marinated Boiled Egg](#) / [Naruto](#) / [2 pc Chashu Pork](#)

### Tom Yum Ramen Chashu \$13 / Chicken \$12 / Shrimp \$14 / Veggie \$11

Spicy Thai style Tom Yum flavor infused with Tonkotsu broth topped with your choice above, with half-boiled egg, naruto, menma, kikurage, red pickled ginger, sesame and scallions (Served with Wavy Noodle)

Topping Suggestions: [Marinated Boiled Egg](#) / [Naruto](#)

### Tsukemen ("Dipping Noodles") \$14

Delicious wavy noodles topped with 2 pieces of marinated chashu pork, menma, kikurage, half-boiled egg, naruto, nori, red pickled ginger, sesame and scallions served Separately with a spicy minced pork shoyu Dipping Soup (Dipping sauce contains Sesame Chili Oil)

## Ramen Toppings

**Ajitama** – Marinated Boiled Egg - \$1

**Bakudan** – Original Spicy Paste \$1

**Kikurage** – Mushroom Ear \$1

**Menma** – Seasoned Bamboo Shoots \$1

**Naruto** – Fish Cake \$1

**Shoga** – Red Pickled Ginger \$.50

**Chashu** – (2 pcs) Marinated Pork \$4

**Toriniku** – Marinated Chicken \$3

**Ebi** – (4 pcs) Shrimp \$5

**Tofu** – Steamed or Fried \$3

**Nori** – Seaweed (3 pcs) \$.50

**Corn** – \$.50

## "Kae-dama" – \$2

A system of ordering extra ramen noodles. Once you have finished your first serving of noodles, just say, "**Kae-dama, Kudasai**" to your server for a fresh order of extra noodles! You should have enough soup in your bowl to accommodate the new noodles.

**Choices: Straight Noodle or Wavy Noodle**

If you have a food allergy, please notify your server.

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.\*

**20% gratuity will be added to parties of 5 or more.**

**Limit 2 Credit Cards Per Party & \$15.00 Minimum Per Credit Card.**

## Specialties

(Served with rice & mixed vegetables/spring mix)

### Tori Katsu \$13

Deep fried chicken cutlet in crispy panko breadcrumbs with tonkatsu sauce on the side

### Katsu Curry \$14

Deep fried chicken cutlet in crispy panko breadcrumbs topped with Japanese Curry sauce which consists of onions, carrots and potatoes

### Vegetable Tempura \$13

Assorted vegetables and tofu fried in tempura batter served with rice and tempura sauce

### Wasabi Steak \$23

Rib-eye steak topped with wasabi sauce

### Tori Teriyaki \$14 / Steak Teriyaki \$23

Choice of grilled chicken breast or rib-eye steak topped with teriyaki sauce

### Salmon Teriyaki \$19 / Seared Tuna Teriyaki \$19

Choice of pan fried salmon or seared tuna steak topped with teriyaki sauce

### Sashimi Deluxe \$26

15 pc assortment of the Chef's finest cut of the day served with sushi rice

### Sushi/Sashimi Combo \$29

6 pcs sushi, 9 pcs sashimi and 1 tuna roll

## Donburi – “Bowl”

(Served over rice)

### Chashu-don \$14

Marinated pork belly, red pickled ginger and scallions

### Gyudon \$14

Thinly slice marinated beef, onion, scallions, red pickled ginger and egg

### Tori Katsudon \$14

Deep fried chicken cutlet in crispy panko breadcrumbs pan-fried in an egg mixture of onion, snow peas, and shitake mushrooms topped with pickled daikon

### Ebi Tendon \$14

5 pcs of shrimp tempura and 5 pcs vegetable tempura

### Unadon \$17

Broiled eel with Japanese pickles and pickled shallots

### Sakedon \$17

8 pcs of freshly sliced raw salmon served over sushi rice with Ikura on top

### Tekkadon \$17

8 pcs of freshly sliced raw tuna served over sushi rice with scallions and nori

### ½ Sake/Tekka-don \$18

8 pcs total of freshly slice raw tuna and salmon served over sushi rice with scallions and nori

### Poké-mon Bowl \$19

Marinated Hawaiian-Style of raw ahi tuna and salmon mixed with diced mango served over sushi rice and sliced cucumber garnished with avocado and scallions

## Chahan – “Japanese Fried Rice”

(Fried rice stir-fried with egg, onions, carrots, snowpeas, scallions, and pickled ginger)

### Chicken/Beef/or Chashu Chahan \$13

### Shrimp Chahan \$14

### Vegetable Chahan with Fried Tofu \$12

## Dessert

### Green Tea / Red Bean Ice Cream \$5

### Fried Ice Cream \$7

Battered and fried vanilla or green tea ice cream and served with whipped cream, fresh strawberries, honey, and chocolate syrup

### Mochi Ice Cream \$5

Japanese soft rice dough dusted with white powdery coating, filled with green tea or red bean ice cream and chocolate syrup

### Dorayaki \$3

Japanese red bean and chestnut pancake drizzled with chocolate syrup

### Dorayaki Combo \$7

Japanese red bean and chestnut pancake served with a scoop of green tea or red bean ice cream drizzled with chocolate syrup

## Nigiri – Sushi (2 pcs) & Sashimi (3 pcs add \$1)

Avocado	\$4	Sake (Salmon)	\$7
Inari (Bean curd)	\$5	Maguro (Tuna)	\$7
Tamago (Egg)	\$5	Hamachi (Yellowtail)	\$7
Saba (Mackerel)	\$5	Unagi (Eel)	\$6
Tako (Octopus)	\$6	Hirame (Fluke)	\$6
Ika (Squid)	\$6	Hotate (scallop)	\$6
Kani (Crab)	\$6	Tobiko (Flying fish roe)	\$6
Ebi (Shrimp)	\$6	Masago (Capelin roe)	\$6
Shiro Maguro(Escolar)	\$6	Ikura (Salmon fish roe)	\$7

(Ikura add quail egg on top + \$1)

## Maki – Rolls (6 pcs)

### Philly Roll \$7

### Tuna Roll \$6

### Salmon Roll \$6

### Sweet Potato Roll \$5

### Vegetable Roll \$5

Avocado and cucumber inside

### Chashu Roll \$8

Marinated pork, cucumber, crunchy, eel sauce, and spicy mayo

### Spicy Scallop Roll \$8

Spicy scallop, scallions, massago, and cucumber

### Eel Avocado or Eel Cucumber Roll \$7

### Salmon Avocado or Salmon Cucumber Roll \$7

### Spicy Tuna pr Salmon Crunchy Avocado Roll \$8

## Special Rolls (5-8 pc)

### Ramen Bar Roll \$15

Shrimp tempura, spicy tuna, and avocado topped with spicy salmon, caviar and spicy mayo

### Dragon Roll \$13

Eel and cucumber roll topped with avocado, masago and eel sauce

### Shrimp Tempura roll (5pc) \$9

Two pieces of shrimp tempura, tamago and cucumber topped with tobiko, eel sauce and spicy mayo

### Monster Roll \$13

Shrimp and cucumber topped with eel, caviar, and eel sauce

### Eye of the Tiger Roll \$13

Shrimp tempura and cucumber topped with slice salmon, avocado, spicy mayo and eel sauce

### Fat Salmon Roll \$13

Spicy Salmon, scallion, and cucumber topped with torched salmon, masago and spicy mayo

### Rainbow Roll \$13

California roll topped with avocado, tuna, salmon, fluke and yellowtail

### Godzilla Roll \$13

Spicy tuna-salmon, avocado and cucumber wrapped in green soybean sheet topped with spicy mayo and crunchy

### Lobster Roll \$17

Spicy crab and mango roll topped with lobster tail, tobiko, scallions and wasabi mayo

### Wicked Tuna Roll \$13

Spicy tuna crunchy roll topped with seared white tuna, tobiko, scallion and spicy vinaigrette

### Spider Roll (5 pc) \$12

Soft shell crab tempura, cucumber and avocado roll topped with masago, eel sauce and spicy mayo

### Super Philly Roll \$13

Tuna, salmon, avocado and cream cheese roll deep fried tempura style topped with masago and spicy mayo

### Ocean's Eleven Roll \$14

Tuna, salmon, fluke, avocado, mango, radish wasbi, seaweed salad and tobiko rolled in cucumber served with ponzu sauce

### Volcano Roll \$14

Spicy tuna crunchy avocado wrapped in pink soybean sheet tempura stlye, topped with caviar and spicy mayo

### Dinosaur Roll (Veggie Roll) \$10

Avocado, broccoli, cucumber, carrot, oshinko and scallions wrapped in white soybean sheet with spicy mayo

### Sweet Green Roll (Veggie Roll) \$10

Avocado, seaweed, cucumber, carrot and tomato wrapped in green soybean sheet served with sweet chili sauce

## Sides

### White Rice \$2 | Sushi Rice \$2.5 | Steamed Vegetables \$3

## Drinks

### Ramune Soda \$3

### Green Tea Frap \$5

### Coke, Diet Coke, Sprite, Ginger Ale \$2.5

### Fiji Water 500 ml \$3.5

### San Pellegrino 500 ml \$4

### Orange/Cranberry Juice \$3

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