ramen bar

ラーメン　バー

Appetizers

Edamame $4
Fresh steamed soybeans with sea salt

Miso Soup $3
Soy bean paste, soft tofu, wakame, and scallions

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

Ebi Tempura $7
Shrimp deep-fried in tempura batter served with tempura sauce

Tori Kara-age $6
Juicy Japanese-style fried chicken thigh

Agedashi Tofu $5
Deep fried tofu in dashi broth garnished with dried smoked fish flakes

R.B. Burger Chashu $7 / Ebi $8
Steamed buns(filled with your choice of marinated chashu pork or shrimp) served with spring mix, scallions and ginger with spicy sauce (2 pcs)

Tuna Stuffed Avocado $9
Deep fried avocado stuffed with spicy tuna and crabmeat

Sushi Appetizer $9
Tuna, salmon, yellowtail, shrimp and eel

Sashimi Appetizer $9
Tuna, salmon, and chef's selection (6 pc)

Sunomono $9
Mixed seafood and wakame seaweed in vinegar sauce

Hamachi Carpaccio $9
Thinly sliced yellowtail with Japanese carpaccio sauce

Hamachi Kama $9
Freshly salted broiled yellowtail neck served with a wedge of lemon

Seared Tuna Tataki $14
Seared ahi tuna (6 pcs) served with daikon, carrots, and Shiso herb over over ponzu sauce

Salads

Green Salad $5
Mixed greens with ginger dressing

Seaweed Salad $5
Seasoned Seaweed

Kani Salad $6
Crab meat, cucumber, and masago mixed in spicy mayo sauce

Avocado Salad $7
Spring Mix served with avocado, carrots, red cabbage, and sesame dressing

Yakitori Salad $9
Grilled chicken breast in spring mix served with ginger dressing

Rib-Eye Steak Salad $16
Grilled rib-eye steak in spring mix served with

Ramen

Tonkotsu Ramen $10
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 $12
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 $12
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 $10
This is our 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 $12
A combination of soy 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, sesame and scallions (Served with Wavy Noodle)
Topping Suggestions: Marinated Boiled Egg / Naruto / Extra Marinated Chicken

Miso Ramen $10 / Spicy Miso Ramen $11
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 $10 / Veggie Shoyu Ramen $10
Choice of miso or shoyu flavored noodle soup topped with cabbage, carrots, red pickled ginger, menma, kikurage, corn, beansprout, sesame and scallions (Served with Wavy Noodle)
(Your choice of Vegan broth or Pork broth)

Zenbu No-Se Ramen $15
Our favorite "All-In" toppings tonkotsu flavored noodle soup topped with 3 pieces of marinated chashu pork, 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 $12 / Chicken $12 / Shrimp $14 / Veggie $10
Spicy green curry flavor infused with Tonkotsu broth topped with your choice above, half-boiled egg, beansprouts, 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 $12 / Chicken $12 / Shrimp $14 / Veggie $10
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") $13
Tsukemen literally means dipping noodles. Delicious wavy noodles topped with 2 pieces of marinated chashu pork, menma, kikurage, half-boiled egg, naruto, nori, pickled ginger, sesame and scallions served separately with a spicy minced pork shoyu dipping soup (Dipping sauce contains Seseme 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 – Ginger $.50
Chashu – (2 pcs) Marinated pork $3
Toriniku – Marinated chicken $3
Ebi – (4 pcs) Shrimp $4
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 vegetables and rice)

Tori Katsu $12
Deep fried chicken cutlet in crispy panko breadcrumbs with tonkastu sauce

Katsu Curry $12
Deep fried chicken cutlet in crispy panko breadcrumbs, onions, carrots, potatos with Japanese curry

Vegetable Tempura $11
Assorted vegetables and tofu fried in tempura batter served with tempura sauce

Wasabi Steak $19
Rib-eye steak topped with wasabi sauce

Tori Teriyaki $12 / Steak Teriyaki $19
Choice of grilled chicken breast or rib-eye steak topped with teriyaki sauce served with vegetable and rice

Salmon Teriyaki $17 / Seared Tuna Teriyaki $19
Choice of pan fried salmon or seared tuna steak topped with teriyaki sauce

Sashimi Deluxe $24
15 pc assorted sashimi and side of sushi rice

Sushi/Sashimi Combo $26 (No side of rice or veggies)
6 pc sushi, 9 pc sashimi, and 1 tuna roll

Donburi – "Bowl"
(Served over rice)

Chashu-don $12
Marinated pork belly, red ginger and scallions

Gyudon $12
Thinly slice marinated beef, onion, scallions, red ginger and egg

Tori Katsudon $13
Chicken cutlet deep-fried in crispy panko breadcrumbs, onion, snow peas, shititake mushroom and egg

Ebi Tendon $14
5 pc shrimp tempura and vegeatable tempura

Sakedon $16
8 pc freshly slice raw salmon served over sushi rice with Ikura on top

Tekkadon $16
8 pc freshly slice raw tuna served over sushi rice with scallions and nori

Unadon $16
Broiled eel, with Japanese pickles, and red ginger

Chahan – "Japanese Fried Rice"
(Fried rice stir-fried with onions, carrots, snowpeas, scallions, and egg)

Chicken/Beef/or Chashu Chahan $ 11

Shrimp Chahan $12

Vegetable Chahan with fried tofu $ 10

Sides

Steamed White Rice $2
Steamed Vegetables $3

Dessert

Green Tea / Red Bean Ice Cream $5

Fried Ice Cream $ 7
Choice of vanilla or green tea fried ice cream served with whipped cream, fresh strawberries drizzled with honey

Mochi Ice Cream $4
Japanese soft rice dough dusted with white powdery coating, filled with green tea or red bean ice cream

Dorayaki $3
Japanese red bean pancake with chestnut

Dorayaki Combo $ 7
Japanese red bean pancake with chestnut served with a scoop of green tea or red bean ice cream

Nigiri – Sushi (2 pcs)

Avocado	$3
Inari (Bean curd)	$4
Tamago (Egg)	$4
Saba (Mackerel)	$4
Tako (Octopus)	$5
Ika (Squid)	$5
Kani (Crab)	$5
Ebi (Shrimp)	$5
Shiro Maguro (Escolar)	$5

Sashimi (3 pcs add $1)

Sake (Salmon)	$5
Maguro (Tuna)	$6
Hamachi (Yellowtail)	$6
Unagi (Eel)	$5
Hirame (Fluke)	$5
Ikura (Salmon fish roe)	$6
Tobiko (Flying fish roe)	$5
Masago (Capellin roe)	$5
Hotate (scallop)	$5

Maki – Rolls (6 pcs)

Philly Roll $5
Tuna Roll $5
Salmon Roll $5
Yellowtail Roll $ 6
California Roll $5
Spicy Tuna Roll $ 6
Spicy Salmon Roll $ 6
Sweet Potato Roll $ 4
Vegetable Roll (Avocado and cucumber inside) **$4**
Shrimp Tempura roll (5pc) $ 7
Eel Avocado or Eel Cucumber Roll $ 6
Salmon Avocado or Salmon Cucumber Roll $ 6
Spicy Tuna or Spicy Salmon Crunchy Avocado Roll $7

Special Rolls (5-8 pc)

Chashu Roll $ 8
Marinated Chashu pork, cucumber, and crunchy with spicy mayo and special sauce

Dragon Roll $12
Eel and cucumber inside with avocado on topped with masago

Eye of the Tiger Roll $ 12
Shrimp tempura and cucumber, topped off with slice salmon, avocado, spicy mayo and special sauce

Fat Salmon Roll $ 12
Spicy Salmon, cucumber, and scallions, topped with torched salmon, crunchy, masago and spicy mayo

Rainbow Roll $ 12
California roll on the inside topped with avocado, tuna, salmon, fluke, and yellowtail

Godzilla Roll $12
Spicy tuna-salmon, crunchy, avocado, and cucumber wrapped in green soybean sheet topped with spicy mayo

Lobster Roll $13
Lobster salad, avocado, spring mix inside, topped with lobster and two types of caviar

Wicked Tuna Roll $ 12
Spicy tuna crunchy roll, seared white tuna, tobiko, scallion in spicy vinaigrette

Spider Roll (5 pc) $12
Soft shell crab tempura and cucumber, avocado, topped with masago, eel sauce and spicy mayo

Super Philly Roll $12
Tuna, salmon, masago, avocado, and cream cheese deep fried tempura stlye topped with spicy mayo

Ocean's Eleven Roll $13
Tuna, salmon, fluke, avocado, mango, radish wasbi, seaweed salad, and tobiko rolled in cucumber served with ponzu sauce

Volcano Roll $12
Spicy tuna crunchy avocado, wrapped in pink soybean sheet tempura style topped with caviar and spicy mayo

Ramen Bar Roll $14
Shrimp tempura, spicy tuna, and avocado topped with spicy salmon, caviar and spicy mayo

Dinosaur Roll (Veggie Roll) $ 9
Avocado, broccoli, cucumber, carrot, oshinko, and scallions wrapped in white soybean sheet with spicy mayo

Sweet Green Roll (Veggie Roll) $ 9
Avocado, seaweed, cucumber, carrot, and tomato wrapped in green soybean sheet served with sweet chili sauce

Drinks

Hot Green Tea $2	Calpico $2.5	Fiji Water 500 ml $3
Cold Green Tea $2	Ice Coffee $3	San Pellegrino 500 ml $ 4
Cold Oolong Tea $2	Ramune Soda $2.5	Orange/Cranberry Juice $3
Green Tea Frappucino $4	Coke, Diet Coke, Sprite, Ginger Ale $2	

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