

IZAKAYA...

PICKLE PLATE...\$7

selection of seasonal pickles

MAGURO POKE...\$14

line caught ahi / hijiki / avocado / mustards
puffed brown rice / chile vinegar

LITTLE GEMS...\$10

smoked black cod / avocado / pickled beets
dill / chive / creamy togarashi dressing

DAIKON NO SUMOMONO...\$8

amethyst & white daikon / nantes carrot / shiso
ito katsuo-bushi / sanbaizu

KABU NO NUTA...\$8

tokyo turnip and greens / bloomsdale spinach
dashi / spicy mustard and miso dressing

KARAAGE...\$8

fried chicken thigh / frill mustards / miso ranch

DOMBURI...\$13

cal-rose rice / pork belly / tobiko / kimchi
yuzu kewpie / bulldog sauce / bonito / farm egg
pickled red onion / goma furikake

RAMEN...

SHOYU RAMEN...\$15

rye noodle / pork belly chashu / wakame
wood ear mushroom / shaved leek / menma
6 minute egg

SPICY TAN TAN RAMEN...\$15

sapporo noodle / sesame / scallion / pork belly chashu
spicy ground pork / charred cabbage / wood ear / mustards
6 minute egg

SHIITAKE MISO RAMEN...\$15

sapporo noodle / fried tofu / bok choy
wood ear mushroom / wakame / scallion
togarashi roasted carrots / 6 minute egg

MORE IN THE BOWL...

charred cabbage / wood ear mushroom / 6 minute egg
togarashi roasted carrots / menma...\$1ea
spicy ground pork shoulder / pork belly chashu
fried chicken / house kimchi / noodles...\$2ea

SWEETS...

BLACK SESAME ICE CREAM...\$7

matcha meringue / miso caramel / coconut granola

STRAWBERRY SORBET...\$7

yuzu curd / rhubarb / sorrel / strawberry

ramen gaijin will serve water upon request only.

GF/vegan options available upon request

like us on facebook/ramengaijin.com & ramengaijin.com

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



YAKITORI...

chicken thigh / bachan's sauce / scallion...\$4
shoyu braised pork belly / scallions...\$4
wagyu short rib / meyer kosho / scallion...\$8
hokkaido scallop / barrel aged sake / chives \$6
king trumpet mushroom / black trumpet furikake...\$4
german butterball potato / akamiso butter / chile...\$3
yaki onigiri / grilled rice ball / seasonal ingredient...\$7

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KABU NO NUTA...\$8

tokyo turnip and greens / bloomsdale spinach
dashi / spicy mustard and miso dressing

DAIKON NO SUMOMONO...\$8

watermelon & white daikon / nantes carrot / shiso
ito katsuo-bushi / sanbaizu

KARAAGE...\$8

fried chicken thigh / frill mustards / miso ranch

GYOZA...\$10

pork shoulder / scallion / chile vinegar / "wings"

FRIED RICE...\$11

duck confit / house kimchi / english peas
scallions / duck egg

WAGYU GYU TATAKI...\$11

akaushi flatiron / fried garlic / scallion
ryu / tosa-zu / trumpet mushroom chips

OKONOMIYAKI...\$14

dungeness crab / maitake / chive / kewpie
pickled onion / oko sauce / bonito / farm egg

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