

IZAKAYA MENU

ROBATA-YAKI...

chicken thigh / bachan's sauce / scallion...\$4
teba gyoza / sausage stuffed wing...\$5
shoyu braised pork belly / scallions...\$4
wagyu short rib / grapefruit kosho / scallion...\$8
hokkaido scallop / barrel aged sake / chive...\$6
yaki saba / yuzu mayo / scallion...\$8
tako / braised octopus / tare / scallion...\$7
king trumpet mushroom / black trumpet furikake...\$4
yaki onigiri / grilled rice ball / seasonal whims...\$7

IZAKAYA...

PICKLE PLATE...\$8

selection of seasonal tsukemono, traditional and new

HUMBOLDT KUMOMOTO OYSTER...\$3.50EA

oyster / yuzu mignonette / chives

HAMACHI SASHIMI...\$14

japanese amber jack / asparagus / spring greens / fried nori / lemon puree / ikura / house smoked shiro tamari

YAKI-ASPARAGASU...\$9

robata grilled asparagus / miso cured egg yolk
ito-katsubushi / yuzu crème fraiche

LITTLE GEM LETTUCES...\$10

green garlic goddess dressing / nori chip / carrot
breakfast & belle radish / hass avocado / pea shoots

KABU NO NUTA...,\$10

hakurei turnip / turnip greens / bloomsdale spinach
mustard flowers / karashi mustard / shiro miso / dashi

KARA-AGE...\$8

fried chicken thigh / frill mustards / miso ranch

WAGYU BEEF TATAKI...\$16

wild watercress / pickled maitake & trumpets /
katsubushi salt / allium flowers / tare

SMOKED CLAM AND NETTLE FRIED RICE...\$11

applewood smoked clams / stinging nettles / english peas
scrambled egg / chervil / allium blossoms

HANETSUKI GYOZA...\$10

pork shoulder dumpling with "wings" / scallion /
chile vinegar / frilled mustard greens

OKONOMIYAKI...\$13

rabbit confit / fava tips / scallion / english peas
green cabbage / yuzu kewpie / ao-noriko / oko sauce /
bonito / farm egg / pickled red onion

ramen gaijin will serve water upon request only.

*GF/vegan options available upon request

*Consuming raw or undercooked meats, poultry,

seafood, shellfish, or eggs may increase

your risk of foodborne illness.

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RAMEN SHOP MENU

IZAKAYA...

PICKLE PLATE...\$8

selection of seasonal tsukemono, traditional and new

HAMACHI SASHIMI...\$14

japanese amber jack / asparagus / spring greens / fried
nori / lemon puree / ikura / house smoked shiro tamari

HUMBOLDT KUMOMOTO OYSTER...\$3.50EA

oyster / yuzu & mignonette / chives

YAKI-ASPARAGASU...\$9

robata grilled asparagus / miso cured egg yolk / ito-katsubushi
yuzu crème fraiche

LITTLE GEM LETTUCES...\$10

green garlic goddess dressing / nori chip / carrot
french breakfast & belle radish / hass avocado / pea
shoots

KABU NO NUTA...,\$10

hakurei turnip / turnip greens / bloomsdale spinach
spring blooms / karashi mustard / shiro miso / dashi

WAGYU BEEF TATAKI...\$16

wild watercress / pickled maitake & trumpets /
katsubushi salt / allium flowers / tare

KARA-AGE...\$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...\$16

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

SPICY TAN TAN RAMEN...\$16

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

SHIITAKE MISO RAMEN...\$16

sapporo noodle / fried tofu / bok choy
wood ear mushroom / wakame / rainbow chard
scallion / broccoli rabe / 6 minute egg

MORE IN THE BOWL...

charred cabbage / wood ear mushroom / 6 minute egg
broccoli rabe / rainbow chard / menma...\$1ea

spicy ground pork shoulder / pork belly chashu
fried chicken / house kimchi / noodles...\$2ea

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