

IZAKAYA GAIJIN...

PICKLE PLATE...\$8

selection of seasonal tsukemono,
traditional & new

MARIN MIYAGI OYSTER...\$3.50EA

raw oyster / yuzu & pomegranate mignonette /
sorrel

MAGURO POKE...\$16

line caught ahi / strong arm nori / avocado
mustards / puffed rice / chile & shoyu
vinaigrette

LITTLE GEM LETTUCES...\$12

house smoked trout / pickled baby beets / dill
chives / avocado / creamy togarashi dressing

OHITASHI...\$10

bloomsdale spinach / sunchoke / silken tofu /
walnut and pumpkin seed furikake / goma-ae

TAKO SALAD...\$15

grilled octopus / german butterball potato /
radish / celery / wasabi / ao-nori / tobiko /
frill mustards

KARA-AGE...\$8

fried chicken thigh / frill mustards
miso ranch / lemon

TEMPURA...\$11

maitake / foraged mushroom / red kuri squash
horseradish / meyer lemon / tentsuyu

CURRIED FRIED RICE...\$12

turmeric infused jasmine rice / madras curry
fall garden whims / brassicas

HANETSUKI GYOZA...\$10

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

OKONOMIYAKI...\$14

ox tail / kimchi / napa cabbage / scallion /
yuzu kewpie / oko sauce / fried egg / pickled
ginger / ao nori / katsuobushi

ramen gaijin will serve water upon request only.

*an gratuity of 18% will be added to parties of 8 or more.

*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...

PICKLE PLATE...\$8

selection of seasonal tsukemono, traditional & new

MARIN MIYAGI OYSTER...\$3.50EA

raw oyster / yuzu & pomegranate mignonette / sorrel

MAGURO POKE...\$16

line caught ahi / strong arm nori / avocado
mustards / puffed rice / chile soy sauce

LITTLE GEM LETTUCES...\$12

house smoked trout / pickled baby beets / dill / chives
hass avocado / creamy togarashi dressing

OHITASHI...\$10

bloomsdale spinach / sunchoke / silken tofu /
walnut and pumpkin seed furikake / goma-ae

TAKO SALAD...\$15

grilled octopus / german butterball potato /
radish / celery / wasabi / ao-nori / tobiko /
frill mustards

KARA-AGE...\$8

fried chicken thigh / frill mustards / miso ranch / lemon

TEMPURA...\$11

maitake / foraged mushroom / red kuri squash
horseradish / meyer lemon / tentsuyu

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
woodear mushroom / shaved leek / menma
6 minute egg

SPICY TAN TAN RAMEN...\$16

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

SHIITAKE MISO RAMEN...\$16

sapporo noodle / fried tofu / bok choy
woodear mushroom / wakame / scallion
soy glazed squash / 6 minute egg

MORE IN THE BOWL...

charred cabbage / woodear mushroom / 6 minute egg
soy glazed squash / menma...\$1ea

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

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