

## IZAKAYA BAR MENU IZAKAYA GAIJIN...

### PICKLE PLATE... \$9

selection of seasonal tsukemono,  
traditional & new

### MARIN MIYAGI OYSTER...\$3.50EA

raw oyster / yuzu & pomegranate mignonette / sorrel

### MAGURO SASHIMI...\$16

line caught ahi sashimi / grilled jalapeño / avocado  
/ crème fraiche / watermelon radish / chervil

### LITTLE GEM LETTUCES ...\$12

house smoked liberty duck breast / winter chicories /  
walnuts / grapefruit / chives / black sesame

### OHITASHI...\$10

bloomsdale spinach / sunchoke / silken tofu /  
nantes carrot / walnut 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

### RABBIT CONFIT FRIED RICE...\$15

rabbit confit / kimchi / brussels sprout scallion /  
onsen egg / morita chile

### HANETSUKI GYOZA... \$11

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

### OKONOMIYAKI...\$15

dungeness crab / maitake mushroom /  
harukei turnip / napa cabbage / fried egg /  
pickled onion / 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 IZAKAYA...

### PICKLE PLATE... \$9

selection of seasonal tsukemono, traditional & new

### MARIN MIYAGI OYSTER...\$3.50EA

raw oyster / yuzu & pomegranate mignonette / sorrel

### MAGURO SASHIMI...\$16

line caught ahi sashimi / grilled jalapeño / avocado  
crème fraiche / watermelon radish / smoked tamari citronette

### LITTLE GEM LETTUCES ... \$12

house smoked liberty duck breast / winter chicories / walnuts /  
grapefruit / chives / black sesame

### OHITASHI...\$10

bloomsdale spinach / sunchoke / silken tofu /  
nantes carrot / walnut furikake / goma-ae

### TAKO SALAD... \$15

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

### HANETSUKI GYOZA... \$11

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

### KARA-AGE...\$8

fried chicken thigh / frill mustards / miso ranch / lemon

### DONBURI...\$15

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

## RAMEN...

### SHOYU RAMEN... \$17

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

### SPICY TAN TAN RAMEN... \$17

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

### SHIITAKE MISO RAMEN...\$17

sapporo noodle / fried tofu / swiss chard  
wooden mushroom / wakame / scallion  
soy glazed squash / 6 minute egg

### MORE IN THE BOWL...

charred cabbage / wooden mushroom / 6 minute egg  
soy glazed squash / menma... \$1.50ea

spicy ground pork shoulder / pork belly chashu  
fried chicken / house kimchi / noodles... \$2.50ea

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