

POLISHED RICE

	GLS/ BTL
GUNMA IZUMI HONJOZO gunma, jpn.	\$8/40
KANBARA "BRIDE OF THE FOX" JUNMAI GINJO niigata	\$11/55
SHIZENGOU JUNMAI fukushima, jpn.	\$10/50
SHIOKAWA "COWBOY" YAMAHAI JUNMAI niigata, jpn.	\$10/50
SHICHI HONYARI JUNMAI shiga, jpn.	\$10/50
EIKO FUJI HONKARA fuji, jpn.	\$8/40
KONTEKI DAIGINJO kyoto, jpn.	\$12/60
JOZEN MIZUNO GOTOSHI NIGORI niigata, jpn.	\$11/55
MABOROSHI 'MYSTERY' JUNMAI GINJO takehara, jpn.	\$10/50

DRAUGHT & HOT SAKE

	GLS/ TOKURI
BUSHIDO GINJO DRAUGHT kyoto, jpn.	\$7/14

GRAPES

	GLS/ BTL
2012 IRONHORSE VINTAGE BRUT russian river	\$10/45
2017 SCARPETTA BRUT ROSE friuli, it	\$9/40
2017 COUNTY LINE ROSE anderson valley	\$9/40
2016 ROBERT WEIL RIESLING weingut, gr	\$9/40
2016 JOLIE LAIDE MELON DE BOURGOGNE chalone	\$10/45
2016 IDLEWILD ARNEIS fox hill vineyard	\$10/45
2014 RYME RIBOLLA GALLIA carneros	\$12/60

RED

2016 COUNTY LINE PINOT NOIR sonoma coast	\$10/45
2015 IDELWILD "THE BIRD" fox hill vineyard	\$9/40



SOFTER

NON-ALCOHOLIC

RAMUNE japanese soda...strawberry / melon / original	\$3
GUAYAKI yerba mate... lemon / mint / original	\$3.50
KEFIRY ENLIVENED PROBIOTIC LEMON & GINGER ALE	\$4
IZZE SODA blackberry / clementine / grapefruit	\$3.50
BUNDABERG ginger beer	\$3.50
PURITY organic coconut water	\$4
PELLEGRINO sparkling water / IL	\$6
HOUSE MADE SHRUBS seasonal whims.	\$3

SAMOVAR ORGANIC TEAS \$5

RYOKUCHA sencha green tea with toasted rice and matcha
HOUJICHA dark roasted green tea
JASMINE traditional green tea
TURMERIC SPICE herbal tea with turmeric & ginger
OCEAN OF WISDOM rooibos, reminiscent of chai

WHERE TO FIND US...

-  [facebook.com/ramingaijin](https://www.facebook.com/ramingaijin)
-  [@ramengaijin](https://www.instagram.com/ramengaijin)
-  [@ramengaijin](https://www.twitter.com/ramengaijin)
-  ramengaijin@gmail.com



OUR COMMUNITY IS WHAT MAKES US...

ramen gaijin is committed to using the best products sonoma county has to offer. These are our friends who make what we do possible...

SINGING FROG FARM / produce / Sebastopol

NEW FAMILY FARM / produce / Sebastopol

F.E.E.D SONOMA / produce / Petaluma

TUCKER TAYLOR & JACKSON FAMILY / produce / Fulton

PINK BARN FARM / produce / Sebastopol

BROOKS & DAUGHTERS / pea shoots & shiso / Sebastopol

DYLAN TAUBE & JOHN MARENSTEIN / wild crafting / Sonoma Coast

DEVIL'S GULCH RANCH / pork / Nicassio

BADGER RANCH / rabbits & produce / Sebastopol

GOLDEN GATE MEAT CO. / poultry, wagyu beef and pork / Santa Rosa

LIBERTY DUCK / poultry / Petaluma

WATER2TABLE / seafood / San Francisco

HOPS & APPLES

A ROUND OF OLY FOR THE KITCHEN CREW \$15

OLY LAGER Olympia, WA / 12/ 24oz \$3/6

HORSE & PLOW GRAVENSTEIN APPLE CIDER \$22
Sebastopol, CA 750ml

GOLDEN STATE "GINGERGRASS" Seb, CA / 16oz \$6

COEDO SHIRO HEFEWEIZEN Saitama, JPN / 12oz \$7

CRUX FERMENTATION "PILZ" Bend, OR / 12oz \$5

STILLWATER "EXTRA DRY" SAISON Blt, MD / 16oz \$5

A.V. OATMEAL STOUT Boonville, CA / 12oz \$5

BERRYESSA "DOUBLE TAP" IIPA Winters, CA / 16oz \$6

HITACHINO NEST RED RICE ALE Ibaraki, JPN / 12oz \$9

YOHO BELGIAN WITBIER Nagano, JPN / 350ml \$8

YOHO TOKYO BLACK PORTER Nagano, JPN / 350ml \$8

TAHOE MTN. "HIGASHINO" SAISON Truckee, CA / 500ml \$20

SHADY OAK "DANKADELIC" BRETT IPA Santa Rosa, CA / 750ml \$30

SHADY OAK "ELECTRIC RELAXATION" SOUR GOLDEN ALE Santa Rosa, CA / 750ml \$30

ROBATA-YAKI

NEGIMA / chicken thigh / gaijin tare / scallion...\$4

USAGI / rabbit sausage / karashi mustard...\$6

BUATABARA / shoyu braised pork belly / scallion ...\$4

KARUBI / 72 hour wagyu short rib / grapefruit kosho / negi ...\$8

HOTATEKAI / Hokkaido sea scallop / barrel aged sake / chive ...\$6

YAKI SABA / jack mackerel / yuzu mayonnaise / negi ...\$9 (when available)

JAGAIMO / butterball potato / aka miso butter / chive ...\$3

ERYNGII / king trumpet mushroom / black trumpet furikake ...\$4

YAKI ONIGIRI / seasonal whims ...\$7

HANETSUKI KARUBI / Korean short rib / potato salad / tsukemono...\$12

TSUKEMONO, NABE & SARADA

TSUKEMONO...\$9

selection of pickles / traditional and new

LITTLE GEM LETTUCES...\$12

house smoked mt. lassen trout / avocado / pickled beet / nori chip dill / chive / creamy togarashi / yuzu and soy vinaigrette

OHITASHI...\$10

Bloomsdale spinach / gom-ae / grilled maitake
koji carrot / sprouted grains / silken tofu

OMUGI TAKE NABE...\$15 (please allow 20min)

purple barley porridge / egg yolk / king trumpet
maitake / porcini / katsuobushi / shinguku

SHELLFISH & SASHIMI

MARIN MIYAGI OYSTER...\$3.50^{EA}

raw oyster / green strawberry mignonette / preserved meyer lemon

HALIBUT SASHIMI...\$16

kombu cured halibut / compressed cucumber / wild fennel
smoked shiro tamari citronette

IZAKAYA

KARA-AGE...\$8

fried chicken thigh / frill mustards / miso ranch / meyer lemon

TEBA -SAKE...\$8

fried chicken wings / honey / ghost pepper / nori / snowy cabbage

DONBURI...\$15

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

SMOKED POTATO...\$10

black garlic / charred green garlic vinaigrette / shio koji / dill
wild onion blossoms / furikake dusted chips

HANETSUKI GYOZA...\$11

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

OKONOMIYAKI...\$15

rabbit confit / asparagus / harukei turnip / fava leaves / napa cabbage
fried egg / pickled onion / ao-nori / katsuobushi / oko sauce / yuzu kewpie

RAMEN-YA (AVAILABLE IN THE RAMEN SHOP DINING ROOM ONLY)

SHOYU RAMEN...\$17

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

SPICY TAN TAN RAMEN...\$17

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

SHITAKE MISO RAMEN...\$17

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

MORE IN YOUR BOWL

charred cabbage / wood ear / leeks / scallions / 6 minute egg \$1.50^{EA}
bok choy / togarashi roasted Nantes carrots / menma

spicy ground pork shoulder / pork belly chashu \$2.50^{EA}
fried chicken / house kimchi / noodles

* a 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.