#### **STRING2**

#### **APPETIZERS**

3.95 **LOTUS ROOT** 5.95 **EDAMAME** 枝豆 蓮根

SRIRACHA BROCCOLI 6.95 **SPICY MENMA** 1.95 W/ BACON BITS スパイシーメンマ

ブロッコリー

#### **SUI GYOZA**

6.95 / 6pcs

Boiled dumplings with spicy ponzu sauce 水餃子をスパイシーなポン酢で

鶏肉 CHICKEN

**SHRIMP** 海老

**VEGETABLE** 野菜 PORK 豚肉

#### YAKI SOBA

Kansai style stir fried noodles. Topped with fried sunny side up eggs and pepperoni slices. Served with dashi broth on the side.

**KURO BUTA** 13.95 **TURKEY** 13.95 SPICY CLAM & PORK 13.95

#### SAPPORO 札幌 The famous rich miso broth is one of Japan's most influential ramen styles, mainly because it originated HOKKAIDO 北海道 HAKODATE 函館 Hakodate is the Northern Bay city known for its shio ramen in clear broth made with sea salt. KITAKATA 喜多方 Features a flat, curly noodle with significant amount of spring water added, usually served in a light clear shovu based broth. Also known for their large serving portions. TOKYO 東京 Originally from Yokohama, Typically served with curly egg noodle HONSHU 本州 in shoyu broth SHIKOKU 四国 TOKUSHIMA 徳島 Tokushima style tends to use a thin, straight soft noodle in three styles of soup; KYUSHU 九州 black, white, or yellow tonkotsu-shoyu broth served with famous pork sparerib and raw egg. Hakata 博多 One of Japan's top three ramen styles is "Kyushu Tonkotsu Ramen," mostly serve with ultra thin and ht noodle. Some cities in this region also mix clam soy or chicken broth to its thick, white bone broth

#### RAMEN HISTORY

Contrary to popular belief, ramen originated in China before traveling into Japan and Japanese cuisine. Some believe that "ramen" is the Japanese pronunciation of the Chinese word "lamian," meaning "hand-pulled noodles."

Nearly every region in Japan has its own variation of ramen; while you wait for your ramen, please refer to our "Ramen Map" to know more about the Ramen Culture. Slurp up!

## **DONBURI**

#### **SASHIMI OVER RICE MEAT & VEGETABLE OVER RICE** 12.95 11.95 **CAT RICE BELLY DON SPICY CRAB** 8.95 **MEAT LOVER** 11.95 **SPICY SCALLOPS & UNI** 11.95 **VEGETABLE DON** 9.95 **IKURA DON** 8.95

#### black tea infused unsweetened with milk green tea

2.95

1.95

POP

made in U.S.

OI OCHA

**BEVERAGES** 

marble drink

JAPANESE CIDER

**ROYAL MILK TEA** 

**CREAM SODA** 2.95 2.95 carbonated beverage white cream or

Ask server for flavor options

melon cream **RAMUNE** 2.95 Japanese

## DESSERT

GREEN TEA ICE CREAM MOCHI 3.95 **SASA DANGO** 3.95

> Gratuity of 18% will be automatically added to parties of 5 or more. No split checks. Maximum of 3 credit cards per check.

2.95

PROMO 特典

#STRINGSRAMEN ON ANY SOCIAL MEDIA TO GET FREE EDAMAME FOR YOUR TABLE OR AJITSUKE TAMAGO

DON'T FORGET YOUR LOYALTY STAMP CARD

WE OFFER STRINGS GIFT CERTIFICATES

@stringsramen

@stringsramenshop

@stringsramen @stringsramen

STRINGS franchise opportunity ramenstrings@gmail.com

### CHAZUKE

Warm Japanese rice served in homemade dashi broth with Wakame and roasted brown rice flakes

**TURKEY** 7.95 **KURO BUTA SAUSAGE** 7.95 **OSHINKO** 6.95 **TOFU** 5.95

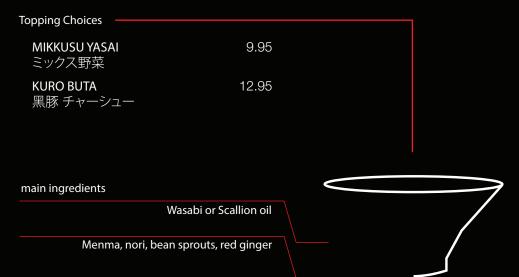
#### **CONSUMER ADVISORY:**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN **MEDICAL CONDITIONS** 

LEVEL 2

LEVEL 3

## SHOYU RAMEN Seaweed dashi with soy sauce



#### **HELL RAMEN**

Vegetarian option available

Jigoku (Hell) ramen is our Chicago ramen special made with the spiciest ingredients. Jigoku ramen uses a shoyu broth base topped with asari, ground pork, crispy pork skin, and hot pepper and chili made from hell.

とうかつ LEVEL 1 **TOUKATSU** 13.95

Chinese Tian Jing red chili, Szechuan chili bean sauce and Thai chili

てくじょう **KOKUJOU** 13.95

Chinese Tian Jing red chili, Szechuan chili bean sauce and Thai chili

SHUGOU しゅうごう 15.95 Chinese Tian Jing red chili. Szechuan chili bean sauce. Thai chili. Piquin chili

and Ghost peppers

KYOKAN きょうかん 17.95

> Chinese Tian Jing red chili, Szechuan chili bean sauce, Thai chili, Piquin chili and Ghost peppers

DAIKYOKAN だいきょうかん 23.95

> Chinese Tian Jing red chili, Szechuan chili bean sauce, Thai chili, Piquin chili, Ghost peppers and Scorpion pepper

## MISO RAMEN Trio miso, chicken & turkey bone stock

Topping Choices ————		
SPICY CRAB	15.95	
KURO BUTA 黑豚 チャーシュー	13.95	
TURKEY 火鷄	12.95	

#### **MONSTER HELL RAMEN CHALLENGE:**

Suffer through our LEVEL 5 hell ramen challenge(with all broth) in 20 minutes and receive a \$50 gift certificate, free Monster Hell T-Shirt and your bowl free!!

激辛!! レベル5の辛さ20分以内に完食で無料!!

WARNING: We are not liable for any health problems due to the spiciness.

### Buy our Monster Hell Ramen Challenge T-Shirt \$19.95

**KURO BUTA LOIN** AJITSUKE TAMAGO 5.95 0.95 黒豚 味付け玉子 **KURO BUTA BELLY** 5.95 OSHINKO MORIAWASE 3.95 お新香盛り合わせ **ONSEN TAMAGO** 0.95 **TOASTED GARLIC** 1.95

#### main ingredients Black mayu oil and butter Corn, scallions, bean sprouts, and crushed garlic

溫泉卵 炙りニンニク

### TONKOTSU RAMEN Creamy pork bone stock

Topping Choices			
KURO BUTA 黑豚 チャーシュー	13.95		
SPICY CLAM & PORK スパイシーなアサリと豚肉	13.95		
main ingredients			
Black mayu oil and	garlic oil		
Crushed garlic, sesame seed, scallions, an	d menma		

# RAMEN GUIDE 101

- Do not wait. Eat our homemade ramen right away!
- Mix the broth and take a slurp.
- Soak the nori in the broth and eat within the first few slurps
- Head for the noodles and slurp them up, loudly.
- Once noodles are gone, enjoy the rest of your soup or order Kae Dama.
- Get your loyalty card stamped!

It should take no more than 10 minutes to finish your bowl.

# RAMEN TERMINOLOGY

Ajitsuke Tamago (Marinated Lava Egg)

Beni Shoga (Pickled Ginger)

Dashi (Seaweed Broth)

Ikura (Salmon Roe)

Gyu (Beef)

Kikurage (Wood Ear Mushroom)

Kuro Buta (Berkshire Pig)

Menma (Bamboo Shoot)

Narutomaki (Fish Cake)

Nori (Roasted Seaweed Sheet)

Oshinko Moriawase (Pickled Vegetables)

Sasa Dango (Red Bean Mochi in Bamboo Leaf Wrap)

Mochi (Rice Cake) Uni (Sea Urchin)

Shichimi (Japanese seven spice)

## **KAE DAMA**

EXTRA NOODLES FOR THE REMAINING SOUP

Full order 1.95 Half order 1.25