

APPETIZERS

焼きそば (前菜)

 WOOD EAR SALAD 4.95 醋漬木耳	SRIRACHA BROCCOLI W/ BACON BITS 6.95 培根粒伴西蘭花
 WASABI STRING BEANS 6.95 芥末四季豆	 EDAMAME 4.95 枝豆
	CHICKEN KARAAGE 7.95 日式炸雞

SUI GYOZA

水餃子

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

CHICKEN (6pcs) 6.95 雞肉	PORK (6pcs) 6.95 豬肉
 VEGETABLE (6pcs) 6.95 野菜	SHRIMP (6pcs) 6.95 海老

WARM TSUKEMEN

つけ麺 (沾麵)

Warm noodle, menma, wood ear mushroom, scallions.
Served with creamy french onion dipping sauce. **For extra noodle, please mention when ordering.**
Your choices of toppings below:

PORK BELLY 14.95	CHA SHU 14.95
BEEF TONGUE 15.95	3 IN 1 BOWL 17.95
EXTRA NOODLE 2.55	

YAKISOBA

焼きそば (日式炒麵條)


Ramen noodle pan fried with kigurage mushroom, scallions, fried eggs, accompanied by a side of dashi with scallions and narutomaki.

混合素菜黑木耳炒麵, 配鯉魚板湯

TURKEY 14.95 ターキー 手撕火雞肉	 VEGETABLE 14.95 ミックス野菜
SAUSAGE 14.95 黒豚ソーセージ 黒豚香腸	SPICY CRAB (NO EGG) 19.95 ピリ辛タラバガニ 辣蟹
KURO BUTA 14.95 黒豚 日式黒豚腩肉	ADDITIONAL MEAT 3.95 追加の肉 添加肉
	ADDITIONAL SPICY CRAB 8.95


RICE BOWL

丼 (米飯料)

SPICY CLAMS & PORK 11.95 香辣蛤蜊豬肉丼	BELLY DON 豬五花飯 13.95
DA BOMB 15.95 海陸轟炸丼	MEAT LOVER 肉食獸 15.95
	 VEGETABLE 日式蔬菜蓋飯 13.95

CHAZUKE (茶泡飯)

Japanese dish made by pouring green tea and dashi over rice.

TURKEY 8.95 鶏肉のお茶漬け 鶏肉茶泡飯	
SAUSAGE 8.95 黒豚ソーセージのお茶漬け 黒豚香腸茶泡飯	
 TOFU 8.95 油揚げ 豆腐	

SASHIMI BOWL

(刺身蓋飯)
Warm white rice topped with raw seafood.

KANI DON 16.95	
CAT RICE (SPICY) 貓飯 14.95	

SIDES

おかず (小菜)

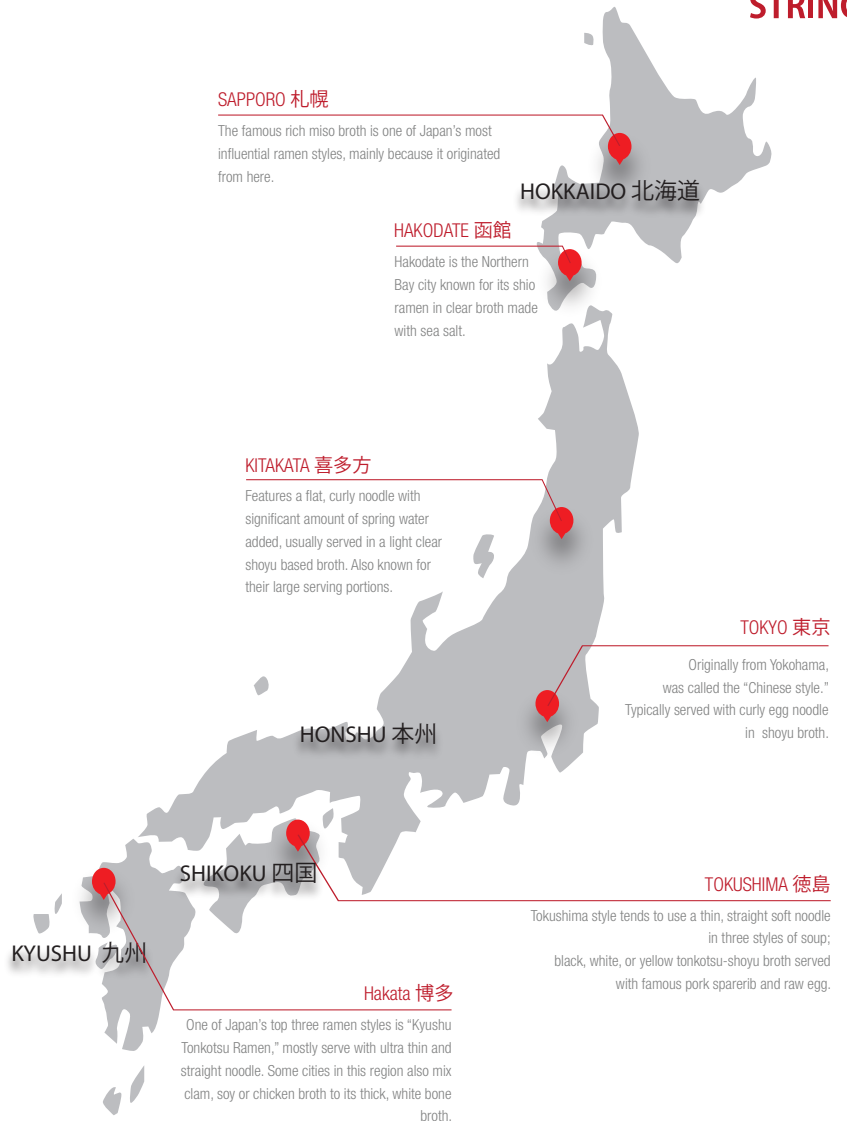
AJITSUKE TAMAGO 1.25 味付け玉子 溏心蛋	KURO BUTA BELLY 6.95 黒豚 日式黒豚腩肉
 TOASTED GARLIC 2.95 揚げニンニク 烤蒜	CRISPY PORK SKIN 2.95 脆豬皮
 SPICY MENMA 2.95 ピリ辛メンマ 辣筍乾	BEEF TONGUE 7.95 牛タン 牛舌
 OSHINKO MORIAWASE 3.95 お新香盛り合わせ 腌制蔬菜	 CRISPY ONION 1.95

 VEGETARIAN OPTION

CONSUMER ADVISORY:

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

PLEASE REFER TO TAKE OUT MENU TO SEE WHAT IS AVAILABLE FOR TAKE OUT



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!

拉麵源自中國, 在日本一般將拉麵列入「中華料理」, 經過幾十年演變後, 日本拉麵在湯料、麵料和麵碼上已經自成一體。

其實, 拉麵風格多變, 沒有「標準味道」, 每個麵店和顧客都有自己的喜好。部分人以為「有紙可圈才是正宗拉麵」, 然而這是嚴重誤會, 事實上, 在日本真正頂級拉麵店都不設選擇, 麵質, 湯的濃度等均由師傅決定。

STRINGS 弦屋本舖提供四種原配方湯底, 配入45秒煮成的自家製直麵, 和日本進口黑野豬肉, 原隻鯉魚等食材, 並不時推出季節性的新產品。

KIDS MENU

兒童餐 Age 12 and under
Entree and side for 7.95

CHOOSE AN ENTREE

WHITE RICE WITH TURKEY OR PORK
白飯配火雞肉 或 豬肉
SHIO BROTH WITH NOODLES AND TURKEY
海鹽湯底配麵與火雞肉

CHOOSE A SIDE

ODEN
關東煮
EDAMAME
枝豆
SHOYU BROTH WITH FISH CAKES
醬油湯底配魚餅
BROCCOLI WITH BACON
西蘭花與培根

No split checks. Maximum of 3 credit cards per check.

PROMO 特典/優惠

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

DON'T FORGET YOUR LOYALTY STAMP CARD

WE OFFER STRINGS GIFT CERTIFICATES

 @stringsramen

 @stringsramen

 @stringsramen

 @stringsramenshop

STRINGS franchise opportunity
ramenstrings@gmail.com

Strings Use 100% Homemade Egg Noodles, Cooking Time 45 Seconds.
 (ストリングス・ラーメンは100%自家製のたまご麺を使用しています。麺の茹で時間は45秒です。)
 Please notify our servers for any food restrictions and allergies

SHOYU RAMEN

醤油ラーメン (醤油拉面)

Seaweed dashi with soy sauce
 上等原隻鰹魚乾配以昆布熬煮之醬油清湯

🌱 Vegetarian option available

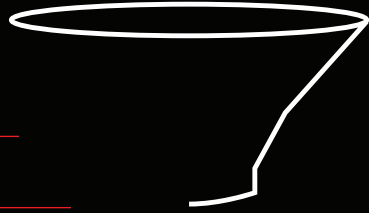
Topping Choices

MIKKUSU YASAI ミックス野菜	13.95
ODEN おでんラーメン 關東煮拉面	14.95
KURO BUTA 黒豚チャーシュー味玉 黒豚腩肉/叉焼, 溏心蛋	14.95

main ingredients

Wasabi or Scallion oil
芥末 / 青蔥油

Menma, nori, bean sprouts, red ginger
筍乾, 紫菜, 豆芽, 紅生姜



SHIO RAMEN

塩ラーメン (海鹽拉面)

Organic chicken & turkey bone stock with salt
 有機原隻火雞, 老母雞, 海鹽熬製之湯底

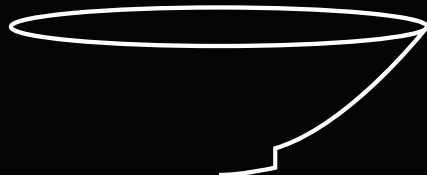
Topping Choice

TURKEY ターキー 手撕火雞肉	13.95
----------------------	-------

main ingredients

Black mayu oil and garlic oil
黑麻油, 香蔥油

Red ginger, scallions, fish cakes
紅生姜, 青蔥絲, 魚板



MISO RAMEN

味噌ラーメン (味噌拉面)

Trio miso, chicken & turkey bone stock
 三重混合味噌 雞骨/有機原隻火雞

🌱 Vegetarian option available

Topping Choices

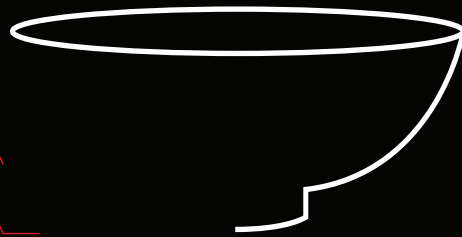
TURKEY 火雞	14.95
KURO BUTA 黒豚 チャーシュー 黒豚腩肉/叉焼	14.95
SEAFOOD AND KURO BUTA CRAB MEAT, SCALLOP, SHRIMP, AND PORK カニ爪 ホタテ 海老 黒豚チャーシュー 雪蟹肉 帶子 蝦 黒豚腩肉/叉焼	19.95

ADDITIONAL SEAFOOD	7.95
--------------------	------

main ingredients

Black mayu oil and butter
黑麻油, 牛油

Corn, scallions, bean sprouts, and crushed garlic
甜玉米, 青蔥, 豆芽, 蒜泥



TONKOTSU RAMEN

豚骨ラーメン (豚骨拉面)

Creamy pork bone stock
 熬以48小時之日本黑毛豬骨濃湯

Topping Choices

KURO BUTA 黒豚 チャーシュー 黒豚腩肉/叉焼	14.95
SPICY CLAM & PORK スパイシーなアサリと豚肉 香辣蛤蜊豬肉	14.95
PREMIUM 至尊	18.95

Belly, loin, beef tongue, spicy clams, pork chunks, scallions, black bean garlic oil, bean sprouts, douban sauce
 黒豚腩肉, 瘦肉, 牛舌, 香辣蛤蜊, 豬肉塊, 蔥花, 黑豆蒜泥, 豆芽, 豆瓣醬

main ingredients

Black mayu oil and garlic oil
黑麻油, 自家製蒜油

Crushed garlic, sesame seed, scallions, and menma
鮮蒜泥, 芝麻, 青蔥, 乾竹筍



Level up your ramen with Hell Sauce 0.95



おでん (關東煮)

Oden is a Japanese winter snack consisting of vegetables and meat brewed together in a light, soy-flavored dashi broth. Ingredients vary according to region.

關東煮, 一說是「廣東煮」的訛音, 是關西料理, 通常材料包括煮雞蛋、蘿蔔、蒟蒻、竹輪等, 放在昆布或者鰹魚湯裏煮, 是日本的路邊小吃。近年在台灣, 香港, 大陸也十分流行, 但口味與用料各異。每串 / each

AGEBALL

fried fish ball

つみれ 豆腐魚丸

AGE TOFU

fried tofu

油揚げ 油豆腐

CHIKUWA

fish ring

ちくわ 竹輪

DAIKON

radish

大根 白蘿蔔

MUSUBI KONBU

seaweed knot

昆布 海帶

IKAMAKI

squid wrapped in surimi

いか巻 花枝卷

KOBAN AGE

fried fish surimi

薩摩揚げ 魚餅

KONNYAKU

yam cake

こんにゃく 蒟蒻

KURO BUTA SAUSAGE

Berkshire pork sausage

黒豚ソーセージ 黒豚香腸

UZURANO TAMAGO

quail egg

うずらの卵 鶉鶉蛋

1.95

HELL RAMEN

Monster Hell Ramen Challenge T-Shirt \$19.95

地獄ラーメン (地獄拉面)

🌱 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.

LEVEL 1	TOUKATSU	とうかつ 等活地獄	13.95
		Chinese Tian Jing red chili, Szechuan chili bean sauce and Thai chili	
LEVEL 2	KOKUJOU	こくじょう 黒繩地獄	14.95
		Chinese Tian Jing red chili, Szechuan chili bean sauce and Thai chili	
LEVEL 3	SHUGOU	しゅうごう 冢合地獄	15.95
		Chinese Tian Jing red chili, Szechuan chili bean sauce, Thai chili, Piquin chili and Ghost peppers	
LEVEL 4	KYOKAN	きょうかん 叫喚地獄	16.95
		Chinese Tian Jing red chili, Szechuan chili bean sauce, Thai chili, Piquin chili and Ghost peppers	
LEVEL 5	DAIKYOKAN	だいきょうかん 大叫喚地獄	25.95
		Chinese Tian Jing red chili, Szechuan chili bean sauce, Thai chili, Piquin chili, Ghost peppers and Scorpion pepper	

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.

RAMEN GUIDE 101

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

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

RAMEN TERMINOLOGY

Ajitsuke Tamago (Marinated Lava Egg)	Narutomaki (Fish Cake)
Beni Shoga (Pickled Ginger)	Nori (Roasted Seaweed Sheet)
Dashi (Fish Broth)	Oshinko Moriawase (Pickled Vegetables)
Ikura (Salmon Roe)	Sasa Dango (Red Bean Mochi in)
Kamo (Duck Breast)	Bamboo Leaf Wrap)
Kikurage (Black Wood Ear Mushroom)	Tosaka (Seaweed)
Kuro Buta (Berkshire Pig)	Uni (Sea Urchin)
Menma (Bamboo Shoot)	Asari (Clams)

KAE DAMA

かえ玉 (續加麵條)

EXTRA NOODLES FOR THE REMAINING SOUP

Full order 2.55
 Half order 1.75

RECOMMENDED: RAMEN BOWL NOT MEANT FOR SHARING

🌱 VEGETARIAN OPTION