CREATIVE TAKES ON AUTHENTIC BUT CHARACTERISTIC RAMEN & OTHER JAPANESE FARE IN A MODERN, ARTWORK-ADORNED SPACE IN SAN FRANCISCO JAPAN TOWN SINCE 2013.

WARAKU PROUDLY SERVES OUR SIGNATURE “SPICY TANTAN MEN”, “BLACK GARLIC TONKOTSU RAMEN”, AND MORE, WHICH COMES WITH A DEEP AND RICH BROTH AS BEST FOR THEM, PAIRED WITH THICK AND SAVORY NOODLES TAILORED SPECIFICALLY TO MATCH OUR SPECIAL BROTHS.

IN JAPANESE, “WA(和)” MEANS “JAPAN” OR “RELAX”, AND “RAKU(楽)” MEANS “FUN” OR “ENJOY”. YOU CAN USE YOUR FULL IMAGINATION, CHOOSE YOUR RAMEN FROM THE VARIETIES DEPENDING ON YOUR MOOD OF THE DAY, OR CUSTOMIZE YOUR OWN RAMEN. ENJOY!

STARTER

SEAWEED SALAD  3.95
it’s perfect when paired with your favorite ramen!

EDAMAME  4.50
Pinch of salt provides delicate flavor.

FRIED SHISHITO  5.50
Deep fried shishito peppers with dashi soy sauce.

GYOZA  6.50
5pcs deep fried juicy gyoza topped with green onion. Enjoy with soy sauce vinegar!

TAKOYAKI  6.50
5pcs deep fried Takoyaki topped with Takoyaki sauce, mayonaise, aonori, bonito flakes.

FRENCH FRIES  4.95
Once you pop, you can’t stop.

CHICKEN KARA-AGE  7.50
Chicken thigh meat soaked in our original marinade, fried up Japanese style.

GESO FRIES  7.50
Fried lightly breaded squid tentacles. It goes very well with a cold glass of beer.

KIMCHI CHEESE FRIES  8.50
Melted cheese and kimchi topped on a pile of crispy, golden french fries.

KAKUNI  8.50
It is painstakingly braised until soft.
SPICY TANTAN MEN

**SPICY TANTAN MEN (CHICKEN)** 16.95

House made chicken clear base seasoned with sesame topped with spicy ground chicken, Sichuan (Chinese) pepper, green onions, bean sprouts, cilantro & seasoned soft boiled egg.

**SPICY TANTAN MEN DX (CHICKEN)** 19.95

Spicy Tantan Men + chicken chashu, corn, bamboo shoots, kikurage mushrooms and nori Seaweed!

WARAKU ORIGINAL

**TSUKEMEN (PORK)**

つけ麺 16.50

Dipping ramen with a unique and delicious dashi flavor. Loved the bamboo shoots, pork chashu, flavored soft boiled egg, and nori seaweed addition too.

**CHICKEN SHOYU RAMEN**

鶏しょうゆラーメン 14.95

House made clear chicken soup base topped with chicken chashu, green onions, bamboo shoots, spinach, seaweed, and seasoned soft boiled egg.

**IMPOSSIBLE TANTAN MEN (VEGE)**

ベジタブル坦々麺 16.50

Creamy soy milk broth topped with flavored spicy Impossible veggie meat. Don’t forget squeezing the lemon in the middle!

EXTRA TOPPINGS

**EXTRA SOUP** 6.00/each

- TONKOTSU
- CHICKEN
- VEGETARIAN

**EXTRA NOODLES** 1.50/each

- ORIGINAL NOODLES
- KYUSHU STYLE THIN NOODLES
- VEGETARIAN NOODLES
- GLUTEN-FREE NOODLES

<table>
<thead>
<tr>
<th>Extra Toppings</th>
<th>Price</th>
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<tbody>
<tr>
<td>KAKUNI (1pc)</td>
<td>4.00</td>
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<tr>
<td>PORK CHASHU</td>
<td>3.00</td>
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<tr>
<td>CHICKEN CHASHU</td>
<td>3.00</td>
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<tr>
<td>SPICY GROUND CHICKEN</td>
<td>2.00</td>
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<tr>
<td>IMPOSSIBLE SPICY MEAT (VEGE)</td>
<td>2.00</td>
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<tr>
<td>FLAVORED SOFT BOILED EGG</td>
<td>2.50</td>
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<tr>
<td>SPICY ENERGY BOOST</td>
<td>1.00</td>
</tr>
<tr>
<td>KIKURAGE MUSHROOMS</td>
<td>1.00</td>
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<tr>
<td>BAMBOO SHOOTS</td>
<td>1.00</td>
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<tr>
<td>SEAWEED (3pcs)</td>
<td>1.00</td>
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<tr>
<td>SPINACH</td>
<td>1.00</td>
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<tr>
<td>GREEN ONIONS</td>
<td>1.00</td>
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<tr>
<td>BEAN SPROUTS</td>
<td>1.00</td>
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<tr>
<td>CORN</td>
<td>1.00</td>
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<tr>
<td>CILANTRO</td>
<td>1.00</td>
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<tr>
<td>KIMCHI</td>
<td>2.00</td>
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BLACK GARLIC TONKOTSU RAMEN (PORK) 16.95
Waraku’s signature tonkotsu ramen topped with homemade blackened garlic sesame oil.

BLACK GARLIC TONKOTSU RAMEN DX (PORK) 19.95
This ramen provides a deluxe ramen experience with all it has to offer! It is loaded with “Kakuni” braised pork belly, chashu, corn, bamboo shoots, kikurage mushrooms, spinach, soft-boiled egg, nori seaweed and black garlic oil!

TONKOTSU RAMEN (PORK) 15.95
Waraku’s signature pork broth ramen with slow-braised pork belly (chashu), seasoned soft boiled egg, bean sprouts, green onion, and kikurage mushrooms.

TONKOTSU RAMEN DX (PORK) 18.95
Tonkotsu Ramen topped with Kakuni” braised pork belly, chashu, corn, bamboo shoots, kikurage mushrooms, spinach, soft-boiled egg, nori seaweed.

RICE BOWLS

SUKIYAKI BEEF BOWL 6.95
Stewed beef, soy sauce, onion, green onion, and sesame over rice

CHASHU BOWL 5.95
Simmered pork over rice

KAKUNI BOWL 6.95
Braised pork belly over rice

CHICKEN KARA-AGE BOWL 6.95
Japanese style fried chicken over rice

STEAMED RICE 2.50

*Consuming seaweed can expose you to chemicals including Cadmium and Lead, which are known to the state of California to cause cancer and birth defects of other reproductive harm. For more information go to https://www.fda.gov/food/foodborne-illness/foodborne-illness-caused-wild-mollusks
## SAKE / WINES

**House Sake (Hot or Cold)**
- **HOUSE SAKE**
  - Price: 9.00

**Sequoia Ginjo**
- 375ml 30.00
- Fresh sake from San Francisco

**Sequoia Nigori**
- 375ml 30.00
- Unfiltered sake from San Francisco

**Amabuki Sunflower**
- 180ml 15.00
- Strawberry flavored sake with cute glass

**Amabuki Strawberry**
- 180ml 15.00
- Sharp and dry sake, good size!

**Shirakebegura Mio**
- 300ml 18.00
- Sparkling Ginjo, good for two people

**TatenoKawa Phoenix**
- Glass 20 / 720ml 75
- Rich and smooth flavor, beautiful label

**Kinsen Plum Wine**
- Glass 6 / 750ml 24
- Plum wine, sweet & sour taste

**Umino Sachi Wine**
- Glass 7 / 750ml 28
- House white wine

## BEERS

**Sapporo Premium**
- Glass 6.75 / Pitcher 18.75

**Kirin Ichiban (Bottle)**
- Small 5.00 / Large 9.50

## SOFT DRINKS

**Coke, Diet Coke, Sprite**
- 2.50/each

**Calpico**
- 3.00

**Oi-Ocha**
- Bottled green tea
- 3.00

**Ramune**
- Classic Japanese soda
- 3.00

**Bottled Water**
- 2.50

**Sparkling Water**
- 2.50

**Hoji-Cha Hot Tea**
- 2.00

**Kimino Sparkling Juice**
- 5.50/each
- - Yuzu: Hand-picked Yuzu from Shikoku island
- - Ume: Hand-picked & whole-pressed Ume Plums
- - Mikan: Hand-picked Mikan mandarins from Ehime
- - Ringo: Hand-picked Fuji apples from Aomori

## DESSERTS

**Matcha Mont Blanc**
- 5.50
- A cake called Mont Blanc. It means “white mountain” in French, and is very popular in Japan.

**Green Mochi Daifuku**
- 2.50

**Black Sesame Mont Blanc**
- 5.50
- This Mont Blanc features Japanese ingredients Kuro Goma or roasted black sesame cream and dough, drawing out black sesame’s unique and elegant flavor and aroma.