

ラーメン  
RAMEN

TONKOTSU \$18<sup>50</sup>

roasted pork belly, mustard greens,  
bean sprouts, pickled red onions, black garlic oil,  
scallion, soy marinated soft egg\*

*\*gluten free option available*

SHIO \$17<sup>50</sup>

smoked local chicken, wakame seaweed,  
enoki mushroom, NC catfish kamaboko,  
nori, scallion, soy marinated soft egg\*

SHOYU \$17

shredded smoked local pork,  
wood ear mushrooms, NC catfish kamaboko,  
nori, scallion, soy marinated soft egg\*

VEGETARIAN | VEGAN \$15<sup>50</sup> V

FOX FARM & FORAGED mushrooms,  
bok choy, swiss chard, bean sprouts,  
nori, scallion, onion oil

*\*gluten free option available*

CHUKA SOBA \$15<sup>50</sup>

*chilled noodle bowl*

local egg, tomato, cucumber, bean sprouts,  
nori, scallion, basil, spicy sesame

MISO \$17<sup>50</sup>

ground pork, summer corn, bok choy,  
scallion, bean sprouts, soy marinated soft egg\*

MAZEMEN \$17

*brothless ramen*

local pork meatballs, rapini,  
crispy garlic, scallion, chili oil

*\*vegetarian option available*

ADD-ONS

roasted pork belly GF	\$6	extra pork broth GF	\$6
local pork meatballs	\$4	extra chicken broth	\$5
smoked chicken	\$4	extra vegetable broth GF	\$4
ground pork	\$4	kae-dama (noodles)	\$2
shredded smoked pork GF	\$4	sub rice noodles GF	\$1
NC catfish kamaboko GF	\$3	spicy chili butter	\$2
soy marinated soft egg*	\$3	housemade hot sauce GF	\$1 <sup>50</sup>
local mushrooms	\$4		

スナック

SNACKS

SOY BOILED PEANUTS \$7 VEGAN

fresno chillis, scallions

BLACK SESAME NORI POPCORN \$6 VEGAN / GF

GRILLED EDAMAME \$7 VEGAN / GF

sea salt, togarashi

冷たい野菜  
CHILLED

SASHIMI\* \$MP

ask your server about today's catch!

GRILLED ROMAINE \$9

yuzu vinaigrette, garlic chips

SEASONAL PICKLES OF THE DAY \$7

JAPANESE CUCUMBER \$8 V

sesame dressing, garlic chips, togarashi

OYSTERS ON THE HALF SHELL\* \$16

yuzu mignonette, radish

HOUSEMADE KIMCHI \$6 GF

*\*contains fish and shellfish*

揚げもの

COMFORT

TAKOYAKI HUSHPUPIES \$12

octopus, scallions, kewpie, tonkatsu

TOFU BAO BUN 2/\$12 | 4/\$16 V

crispy tofu, red yuzu kosho mayo, basil

K.F.C. \$11 V

korean fried cauliflower, pickled cucumbers

SALMON CHANYAKI \$24

mushroom, onion, cabbage, miso butter, rice

DUMPLINGS

PORK AND KIMCHI \$14 | GINGER EDAMAME \$12 V

rayu chili

MUSUBI \$8

spam, nori, rice

CHOICE OF WINGS \$13

- tobanjan w/ white miso buttermilk dip
- miso, scallion, katsuobushi

BUN OF THE DAY 2/\$14 | 4/\$20

直火焼の

YAKIMONO

GRILLED SKEWERS

shitake & tomato \$4 V	chicken thigh \$4
tofu \$4 V	chicken breast \$5
bok choy \$3 V	chicken skin \$4
	chicken hearts \$4
nc shrimp \$8	
baby octopus \$8	bacon mochi \$5
beef short ribs \$8	koji pork belly \$6

\*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED.  
CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD,  
SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESSES.  
ALL DISHES ARE PREPARED IN A KITCHEN WITH GLUTEN PRODUCTS.

20% GRATUITY ADDED TO PARTIES OF 5 OR MORE