

ラーメン LUNCH RAMEN

TONKOTSU \$18⁵⁰

This milky, wholesome broth boiled for over 24 hours with local pork bones will leave your lips slick & belly full!

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

**gluten free option available*

SHIO \$17⁵⁰

One of the oldest ramen seasonings, sea salt reminds us of ramen's Chinese origins, and Japan's reliance on the sea.

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

SHOYU \$17

Soy sauce flavors this tangy and savory broth. Shoyu is light on the tongue but packed with a flavorful punch.

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

VEGETARIAN | VEGAN \$15⁵⁰

Roasted vegetable and mushroom stock gives this broth robust & savory flavor.

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

**gluten free option available*

CHUKA SOBA \$15⁵⁰

With its combination of textures and fresh flavors, this cold noodle bowl is perfect for the hot summer months.

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

MISO \$17⁵⁰

Hailing from Northern Japan, this bowl is hearty enough to help anyone face the winter.

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

MAZEMEN \$17

This brothless bowl treats noodles more like a fine Italian pasta, lightly coating ingredients in our spicy chili oil.

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	extra noodles	\$2
shredded smoked pork GF	\$4	sub rice noodles GF	\$1
nc catfish kamaboko GF	\$3		
soy marinated soft egg*	\$3	spicy chili butter	\$2
local mushrooms	\$4	housemade hot sauce GF	\$1 ⁵⁰

スナック

LUNCH SMALL PLATES

スナック

SNACKS

SOY BOILED PEANUTS \$7 VEGAN

fresno chilis, scallions

BLACK SESAME NORI POPCORN \$5 VEGAN / GF

冷たい野菜

CHILLED

CHILLED EDAMAME \$6 V / GF

sea salt, citrus olive oil

SEASONAL PICKLES OF THE DAY \$7

JAPANESE CUCUMBER \$8 V

sesame dressing, garlic chips, togarashi

HOUSEMADE KIMCHI \$6 GF

**contains fish sauce and shellfish*

揚げもの

HOT

K.F.C. \$10 V

korean fried cauliflower, pickled cucumbers

PORK AND KIMCHI DUMPLINGS \$14

rayu chili

VEGGIE DUMPLINGS \$12 V

edamame, carrot, mushroom, rayu chili

BUN OF THE DAY \$12

ask your server about our featured bun!

CHOICE OF WINGS \$13

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

HAPPY HOUR 3-5PM \$1 PER WING

monday thru friday, choice of style

デザート

DESSERT

SIMONS SAYS DIP THIS

ICE CREAM SAMMIE \$7

vanilla soft serve, miso caramel center, sugar cookie, black sesame brittle

YUZU OLIVE OIL CAKE \$7

*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