

Menu

Handmade Gyoza (6pc) [handmade by LJ]

pork, jicama, sake, cilantro, scallion, caramelized onion, mushroom, tamari, rice vinegar 13.50
butternut roasted squash, caramelized onion, garlic, sake, mirin 13.50

Kale Caesar

fresh kale massaged in lemon garlic sesame dressing with fried onion and parmesan 15.50

Buckwheat Noodle Salad

buckwheat soba noodles tossed in a tahini lemon garlic dressing with locally sourced salad greens,
ribboned root vegetables and toasted honey soaked sunflower seeds 16.75

Chilled Ramen

chilled ramen noodles tossed in a tamari honey dressing with your choice of roasted squash, pork belly or chicken thigh 16.75
{comes with all toppings noted below}

Ramen

where possible everything is made from scratch daily in house.

***our butternut miso broth is a rustic, robust "hearty" plant based broth.

each ramen bowl comes with; sun noodles- traditional wheat and alkaline water noodles from Honalulu,
soft boiled shoyu egg, enoki mushrooms, scallion, pickled ginger, fried onion and wakame seaweed.

Please let your server know before you order if you have any dietary restrictions.

Tantan Pork

pork bone broth, Korean style sesame chili oil, slow cooked pork belly chashu 16.75

Butternut Miso Pork

pork bone broth, butternut miso vegetable broth, slow cooked pork belly chashu 16.75

Tantan Chicken

chicken bone broth, Korean style sesame chili oil, slow cooked chicken thigh 16.75

Butternut Miso Chicken

chicken bone broth, Korean style sesame chili oil, slow cooked chicken thigh 16.75

Tantan Butternut Miso

butternut miso caramelized vegetable broth, Korean style sesame chili oil 16.75

Butternut Miso Tofu

butternut miso caramelized vegetable broth, marinated and fried tofu 16.75

Kids Yeast Ramen

noodles with nutritional yeast and butter 8.25 (under 16yr)

Kids Ramen

noodles with your choice of chicken broth and chicken thigh or pork bone broth with pork belly 8.25 (under 16yr)

sub GF rice noodles	2.25	+ pork belly chashu	4.25	+ egg	2.25
sub GF zucchini noodles	2.25	+ chicken thigh	4.25	+ tantan	2.25
side gluten ramen sun noodles	2.25	+ roasted squash	3.25	+ black garlic oil	2.25
pea shoots {when available}	3.25	+ fried tofu	3.25	+ habanero hot sauce	2.25

We are a non-traditional ramen restaurant and cocktail bar. We try to source our food directly, supporting local farmers and economy. Our animal products are hormone and antibiotic free. Our seafood is oceanwise. All of our produce is seasonal and organic when possible. We use organic and non-gmo oils and vinegars. Our focus is bringing people and farming closer together. We hope that through serving our community we can contribute to future food security.

Seasonal menu designed by chef Chris Orr and sous chef Sohini Sadhukan