

RAMEN GAIJIN...

Is inspired by Japan and rooted in Sonoma County. We work with local farmers & ranchers to bring you the freshest and best ingredients available. These are some of the people who make what we do possible...

Golden Gate Meat Co. / Water2Table

Singing Frog Farms / Pink Barn Farms

Confluence Farms / F.E.E.D Sonoma

Paul Wirtz / Dylan & Tyja Taube

TSUKEMONO & SARADA

TSUKEMONO...\$11 *gf & vegan possible

selection of pickles & ferments / traditional and new

OHITASHI...\$17 *gf & vegan

blanched spinach / leeks / roasted maitake creamy chili tofu / confit potato / fried shallot goma-ae dressing / greenn garlic furikake / dill

HARU LITTLE GEM...\$19 *gf & vegan

gem lettuces / carrot / fennel / radish / beets snap peas / avocado / seeded nori / furikake green goddess / yuzu vinaigrette

IZAKAYA

KARA-AGE...\$15 *gf possible

fried chicken thigh / mustard greens / miso ranch

STEAMED BAO...\$16 (3 pieces / not available to-go)

pork belly chashu / sweet soy sauce / yuzu mayo butter lettuce / pickled red onion / sesame seeds

AHI POKE...\$19 *gf

line caught ahi tuna / strong arm nori avocado / chile shoyu / mustard greens puffed rice / scallions / dashi gel

YAKINIKU...\$21 *gf

gochugaru marinated sliced pork shoulder potato salad / goma-ae marinated cucumbers

DONBURI

CHASHU DONBURI...\$21

pork belly chashu / seasoned rice / tobiko / bonito bulldog sauce / farm egg / pickled red onion kewpie / scallions / furikake / kimchi

ROASTED MUSHROOM DONBURI...\$21 *gf

roasted maitake, trumpet, & shiitake / seasoned rice vegan kimchi / sesame seeds / ginger aioli / farm egg pickled red onion / scallion grass / spinach

AHI POKE DONBURI...\$22 *gf possible

sushi grade ahi poke / seasoned rice / creamy togarashi tobiko / avocado / mustard greens / scallions sesame seeds / pickled ginger

RAMEN-YA

SHOYU...\$23

chicken & pork broth / rye noodle / pork belly chashu menma / woodear mushrooms / wakame shaved leeks / 6 min. egg

SPICY TANTANMEN...\$23 *gf possible

chicken & pork broth / sapporo noodle / pork belly chashu spicy ground pork / charred cabbage / woodear mushrooms scallions / mustard greens / 6 min. egg

SHIITAKE MISO...\$23 *gf & vegan possible

shiitake broth / sapporo noodle / miso butter wakame / bok choy / woodear mushroooms / scallion fried chili tofu / chili threads / 6 min. egg

MORE IN YOUR BOWL

\$2 EA

6 min. egg / charred cabbage / leeks
wakame / woodear mushrooms / scallions
menma / bok choy / mustard greens
sapporo noodle / rye noodle / rice noodle / gluten-free set

\$3.50 EA

spicy ground pork shoulder / pork belly chashu fried tofu / kara-age / house kimchi / extra noodles