

RAMEN GAIJIN HAPPY HOUR... 2:30-4:30 PM

FROM THE BAR...

TANUKI akashi white oak whisky / umeshu / dolin rouge / bitters	\$9
MARGARITA arette reposado / lime / agave / salt rim	\$9
RHUM JANJANBI blend of aged rums / lime / ginger beer / bitters / allspice	\$9
WELL DRINKS	\$7
DRAUGHT IPA OF THE DAY	\$5
DRAUGHT ASAHI	\$5
PBR CAN	\$2
WHITE WINE OF THE DAY	\$7
RED WINE OF THE DAY	\$7
HOUSE HOT OR COLD SAKE	\$5
HOUSE MADE SHRUBS seasonal whims	\$2.5

FROM THE KITCHEN...

OKO FRIES...\$6 bulldog sauce / yuzu kewpie / bonito / scallion / furikake / gochugaru
CRISPY TOFU...\$4 calabrian chili tamari / toasted sesame seeds
TSUKEMONO...\$6 selection of pickles / traditional and new
KARA-AGE...\$9 fried chicken thigh / frill mustards / miso ranch / lemon
HAPPY BUNS...\$9 3 pieces pork belly chashu / sweet soy sauce / yuzu mayo / butter lettuce pickled red onion / sesame seeds

* we politely request no substitutions or modifications to the above items *

RAMEN-YA

SHOYU RAMEN...\$23 chicken & pork broth / rye noodle / pork belly chashu menma / wood ear 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 / wood ear mushrooms scallions mustard greens / 6 min. egg
VEGAN TONKOTSU...\$23 *gf possible shiitake and oat milk broth / rye noodle / fried tofu delicata squash / spinach / bean sprouts scallions / chili threads / aromatic oil

MORE IN YOUR BOWL...

\$2 EA 6 min. egg / charred cabbage / leeks wakame / wood ear mushrooms / scallions / spinach menma / delicata squash / mustard greens / sub sapporo noodle sub rye noodle / sub rice noodle / gluten-free set
\$3.50 EA spicy ground pork shoulder / pork belly chashu fried tofu / kara-age / house kimchi / extra noodles