

# **APPETIZERS**

Japanese Fried Chicken \$15 toasted garlic caramel, togarashi, shiso ranch

Wagyu Pastrami Buns \$14

housemade pastrami served on a steamed bun with sauerkraut + japanese-russian dressing

Curry Cauliflower \$12

cauliflower, curry koji butter, pickled ginger, katsuobushi

Schmaltz Fried Gyoza \$13

housemade chicken gyoza, almond taberu rayu, crispy skin, gyoza sauce

# **ENTRÉES**

Tokyo Shio \$18

sea salts, dashi + chicken broth, shoyu-glazed chashu, soft egg, roasted tomato

Tokyo Shoyu \$18

soy sauce, dashi + chicken broth, shoyu-glazed chashu, soft egg, toasted nori

Truffle Vegan Shoyu \$19

truffled vegetable + mushroom dashi, grilled oyster mushrooms, roasted tomato, yu choy, scallions

Tonkotsu \$19

rich pork broth, shoyu-glazed chashu, wood ear mushrooms, pickled mustard greens, soft egg, black garlic oil

Chicken Paitan \$19

rich chicken broth, minced chicken, egg yolk, crispy togarashi chicken

Spicy Miso Ramen \$19

a blend of chilis + miso, dashi + chicken broth, ground pork, cilantro, bean sprouts, pickled garlic, soft egg

Cold Sesame Noodles \$19

sesame sauce, piquillo peppers, thai chili, shredded szechuan chicken



# **DESSERT**

### Yuzu Kakigori \$22

japanese shaved ice, yuzu curd, meringue, ritz crumble, yuzu zest

# **BEVERAGES**

#### ALCOHOLIC

### Suntory Toki Highball \$17

suntory toki whisky, soda water make it a yuzu highball \$19

# Asahi \$11 lager

Ivan Ramen x KCBC Wai Wai \$11

#### NON-ALCOHOLTC

Barley Tea \$6

Yuzu Lemonade \$6

#### Ivan Palmer \$6

yuzu lemonade topped with barley tea



Scan the QR code to order.