MIYAGI RAMEN

ΙΖΑΚΑΥΑ

MIYAGI-DON RICE BOWL 14

Rice/Soy Onion Broth/Scallions/ Sesame Seeds/Miyagi Tare/ Your Choice of Protein & Mayo

2 STEAMED BUNS 8

Ginger Miso Dressing/Spicy Pickles/ Togarashi/Scallion/**Your Choice Protein**

TEMPURA SHISHITO 8

Shishito/Tempura Batter/Kabiyaki Glaze/Smoked Salt/Sesame Seeds

CHICKEN KARAAGE 8

Chicken Karaage/Sesame Seed/ Lemon/**Your Choice Mayo**

ROBATA / YAKITORI

grilled skewers cooked from raw please allow 10-15 minutes to cook

SWEET SOY SKIRT STEAK 9 CHICKEN THIGH WITH SCALLION 7 SHIITAKE WITH SCALLION 5 SHRIMP & SHISHITO 10

RAMEN

SPICY MISO 18.5

Chili Oil/Chashu Pork/Spicy Minced Pork/Wilted Bean Sprout/Scallion

TONKOTSU* 18.5

Black Garlic Oil/Chashu Pork/ Soft Egg/Corn/Bamboo Shoot/Nori/ Scallion

SMOKED MUSHROOM HAZELENUT 18.5 VEGAN

Tomato Oil/Spicy Tofu/Roasted Tomato/Bok Choy/Pickled Shiitake/ Pea Shoots/Scallion

KID'S RAMEN 8

Chicken, Pork or Tofu (ASK ABOUT OUR SPECIAL GIFTS!!)

CABBAGE SALAD 5

Cilantro/Ginger Vin/Wasabi Almonds/Pufffed Rice/Sesame Seeds

CUCUMBER SALAD 6

Spicy Marinated Cucumbers/ Micro Pea Shoot/Chili Threads/ Sesame Seeds

TSUNAMI FRIES 10

Crispy Fries/Kabayaki Glaze/ Chashu Pork Belly/Scallion/ Spicy Mayo/Sesame Seed

MIYAGI WINGS 4 FOR 8 OR 8 FOR 15

Sweet Kabayaki Glaze/Scallion/ Sesame Seeds

ADD-ONS

PROTEIN

CHASHU PORK BELLY 5 SPICY MINCED PORK 5 CHICKEN KARAAGE 5 SPICY TOFU 4 SOFT EGG* 1 SPAM 4

MAYO

SRIRACHA/GINGER/LEMON/CURRY

VEGGIES

BAMBOO SHOOTS 1.5 PICKLED MUSHROOM 2 WILTED BEAN SPROUTS 1.5 BOK CHOY 1.5 CAULIFLOWER 1.5 ROASTED TOMATOES 1.5

OILS

CHILI OIL 1.5 VEGAN CHILI OIL 1.5 BLACK GARLIC 1.5 TOMATO OIL 1.5 Please communicate any allergies or dietary restrictions

*consuming raw, or undercooked meats, poultry, seafood or eggs may increase your risk for foodborne illness especially if you have a medical condition

** 3% Health and Wellness added to every check.**