

RAMEN NOODLES



Chashu Ramen 14
Topped w/ Sliced Roast Beef
GF when served with rice noodles

1



Tataki Ramen 17
Topped w/ Sliced Medium-rare Beef
GF when served with rice noodles

2



Hot Chilli Ramen 16
Hot Spicy Ramen Topped w/ Sliced Roast Beef
GF when served with rice noodles

3



Tender Rib Ramen 19
Topped w/ Slow Cooked Tender Beef Rib
GF when served with rice noodles

4



Big Moo Ramen 22
Beef Ramen Noodles Soup w/ Rib, Tataki, Chashu & Curry Beef on Side
GF when served with rice noodles

5



Miso Ramen 14
Chashu Ramen w/ Miso & Beef Broth topped w/ Bean Sprouts
GF when served with rice noodles

6



Ontama Miso Ramen 16
Miso Ramen w/ Poached Egg
GF when served with rice noodles

7



Veggie Chowder Ramen 14
Ramen Noodles Soup Topped w/ Organic Mix Salad in Seasonal Organic Veggie & Creamy Soy Milk Broth
V VG GF when served with rice noodles

8

DONBURI (RICE BOWL)

Served w/ Organic Multigrain Rice & Roasted Organic Veggies



Miso Eggplant Don 14
Grilled Eggplant w/ Miso & Parmesan Cheese
GF VG when served without Parmesan Cheese

11



Kara-age Chicken Don 15
Japanese Fried Chicken Fillet w/ Yuzu Miso Tartare
GF

12



Beef Rib Don 19
Slow Cooked Tender Beef Rib w/ Chilli Teriyaki Sauce
GF

13

CURRY

House Made Japanese Mild Curry served w/ Organic Multigrain Rice & Roasted Organic Veggies



Eggplant Parmesan Curry 14
Grilled Eggplant w/ Parmesan Cheese Curry
GF VG when served without Parmesan Cheese

21



Kara-age Chicken Curry 16
Japanese Fried Chicken Curry
GF

22



Beef Rib Curry 19
Slow Cooked Tender Beef Rib Curry
GF

23



Veggie Curry 14
Organic Vegetable Curry
GF VG VG

24

BENTO

Salmon Bento 24

Salmon Sashimi
Salmon Teriyaki
Salmon Avocado Sushi Rolls
Roasted Organic Veggies
Salmon Salad & Seasonal Fruits
Multigrain Rice
Miso Soup



GF

31

O'Fish & Veggie Bento 22

Kingfish Teriyaki
Agedashi Tofu
Salmon Avocado Sushi Rolls
Tempura Zucchini
Roasted Organic Veggies
Garden Salad & Seasonal Fruits
Multigrain Rice
Miso Soup



GF

32

When Zucchini Tempura cooked with potato starch

O'Veggie Bento 17

Agedashi Tofu
Tofu Avocado Sushi Rolls
Tempura Zucchini
Roasted Organic Veggies
Garden Salad & Seasonal Fruits



GF VG V

33

+ Miso Soup (non-vegetarian) 18.5

When Zucchini Tempura cooked with potato starch

Baos 6.5 each / 2 for 12



Kara-age Chicken Bao
w/ Yuzu Tartare

GF

41



Agedashi Tofu Bao
w/ Spicy Mayo
VG when served without Spicy Mayo

GF

42



Tataki Beef Bao
w/ Wasabi Aioli

GF

43



Kingfish Bao
w/ Teriyaki Sauce

GF

44

SALAD

Side 7 / Main 12



100% Buckwheat Soba Noodles Salad

w/ Yuzu Ponzu Soy Dressing

GF VG V

51



Super Low Carb Konnyaku Noodles Salad

GF VG V

52

*** Additional Toppings ***

GF Sliced Roast Beef 4 GF Sashimi Salmon 4
GF Kara-age Chicken 4 GF VG V Agedashi Tofu 3

SIDES



Chicken Gyoza (4pcs) 6.5

GF

61



Agedashi Tofu (1pc) 3

V

VG GF

62



Kara-age Chicken 6

GF

63



Salmon Sashimi 6.5

GF

64



Salmon Avocado Sushi Rolls (3pcs) 3.5

GF

65



Tofu Avocado Sushi Rolls (3pcs) 3.5

V

VG GF

66



Organic Carrot Salad 2.5

V

GF VG

67



Zucchini Tempura 3.5 / skewer

V

VG

68



Miso Soup 3.5

GF

69

V Vegetarian
VG Vegan
GF GlutenFree

(All our gluten free dishes are prepared in a common kitchen with the risk of gluten exposure. Customers with celiac disease or gluten sensitivities should exercise judgment in consuming our food.)