

RAMEN

Ramen Soup is Onion and Garlic Free, made from cabbage, carrot, celery and olive oil

BEST Spicy Ramen Revolution -onion-garlic free option-

It started as a buzz, now it's a full blown riot! Jam-packed with shirataki noodles, kale, onions, avocado, bean sprouts, carrot, a blast of garlic in a spicy miso broth 18

Shoyu Ramen garlic free, sesame free -onion free option-

Tamari based broth with shiitake mushroom and teriyaki tofu, kale, bean sprouts and carrot. Served with shirataki noodles 18

Ramen of the Century -soy free option, onion-garlic free option-

Cloudy white color rich, thick broth made from tahini, topped with asparagus, tomato, pumpkin, eggplant and kikurage mushroom. Served with shirataki noodles 18

It can be made soy free with a choice of konnyaku yam noodles – add \$2

-Additional Toppings-

Vegan “Egg”

Make one of the most important accompaniments to any serving of ramen with flavored egg marinated in tamari and mirin. Half egg 2.5

Soy “Chicken” Tofu is a good source of protein, magnesium, copper, zinc and vitamin B1 and contains all eight essential amino acids 3

Garlic Garlic is low in calories and very rich in Vitamin C, Vitamin B6 and Manganese. It also contains trace amounts of various other nutrients 2

Ginger Ginger is a natural antiviral which helps to fight against illness and bacteria that causes cold 2

Kale Kale is low in calorie, high in fiber, iron, Vitamin A, C, K, calcium and has zero fat 2

Extra Noodles 3 | Shiitake Mushroom 3 | Extra Chili Oil 1.5

All Gluten-Free & Nut-Free

Please inform your server of any allergies

All dishes are created originally and made from scratch

Vegetables and all ingredients are organic whenever possible

No chemical preservatives, no artificial color, and no chemical seasonings

20% Service Charge on Parties of 5 or more

You can split the total check up to 3 paying methods (We do not split the check based on dishes and drinks.)

shojin organic & natural

~ *Holiday Special Tasting* ~

with three appetizers, soup or salad, two sushi \$64 | three sushi \$77

Appetizer

Kabocha Pumpkin Croquette

Crunchy sweet pumpkin and tofu croquettes with tomato sauce 4pcs

Shojin Shiso Gyoza 2.0

Pan-fried shiso pot-stickers filled with vegetables.
Served with soy-free dynamite sauce 2pcs

Spicy “Tuna” on Crispy Rice

Spicy tofu, avocado and sliced green chili on fried brown rice crackers 2pcs

Soup or Salad

Please pick one item from below

Kabocha Pumpkin Soup with **Pumpkin Mochi**

Delicate pumpkin soup with homemade soft pumpkin mochi 2 small cups

Smoked Cheese Caesar Supreme

Baby romaine lettuce, smoked tofu “cheese”, crunchy rice crouton, pink pepper corn with caesar dressing

Sushi

Please pick two or three sushi rolls from below

Baked “Crab Cake” Hand Roll

“Crab cake”, avocado, vegenaise with smoky sweet tamari sauce.
Wrapped with soy paper 2pcs

Crunchy Tiger

Avocado wrapped soy “chicken” and asparagus roll topped with crispy potato served with wasabi-mayo & sweet tamari sauce

Dynamite Roll 2.1

Spicy tofu & avocado roll, with slightly torched spicy mayo served with both dynamite & spicy beet sauce

Substitutions and modifications politely declined / Dine in only