

RAMEN All plates are meant to be shared family style

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

NEW Truffle Ramen -onion free option-

Truffle cream, kale, eggplant, fried potato on top. Tamari based broth with brown rice noodles 21

BEST Spicy Ramen Revolution -onion-garlic free option- *NON-SPICY option available*

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

- It can be served with brown rice noodles with an additional charge of \$1

Spicy Nagasaki Champion soy free, onion-garlic free *NON-SPICY option available*

Stir-fried seasonal vegetables on top. Served with soy-free brown rice noodles, soup made with white sesame. Well-balanced and nutritional 18

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

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

- It can be served with brown rice noodles with an additional charge of \$1

-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

shojin organic & natural

~ Shojin Special Tasting ~

with three appetizers, soup and two sushi \$60 | three sushi \$72

Appetizer

NEW Golden Zucchini Blossoms

Crispy Zucchini flower tempura stuffed with brown rice, pumpkin seed, apricot and tomato sauce. Served with zucchini squash with creamy polenta 2pcs

BEST Spicy "Tuna" on Crispy Rice

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

BEST Shojin Shiso Gyoza 2.0

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

Soup

Maitake Mushroom Miso Soup

Maitake and mixed mushrooms miso soup made with kombu and mushroom dashi broth 2 cups

Sushi

Please pick two or three sushi rolls from below

BEST Dynamite Roll 2.1

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

BEST Baked "Crab Cake" Hand Roll

"Crab cake", avocado, vegemaise with smoky sweet tamari sauce. Wrapped with soy paper 2pcs

BEST Kiss of the Spider Woman

"Soft shell crab roll" mixed with enoki mushroom, yuzu mayo, pumpkin tempura, asparagus, kaiware daikon radish sprouts, avocado wrapped with soy-paper. Served with chia yuzu ponzu sauce

Substitutions and modifications politely declined / Dine in only