

RAMEN

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

NEW Matcha Truffle Ramen

Matcha green tea flavored miso broth with brown rice noodles, topped with truffle cream, kale, eggplant, tempura flakes 22

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

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

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

~ October Special Tasting ~

with four appetizers and two sushi \$55 | three sushi \$68

Appetizer

Kabocha Pumpkin Croquette

Crunchy sweet pumpkin and tofu croquettes with tomato sauce 4pcs

Spicy Ocean Vegetables

Sea vegetable, kelp noodles, hijiki, cucumber, "renkon" lotus root, pickled celery mixed with ume plum sauce, ginger and red chili

Spicy "Tuna" on Crispy Rice

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

Sushi

Please pick two or three sushi rolls from below

Dynamite Roll 2.1

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

Baked "Crab Cake" Hand Roll

"Crab cake", avocado, vegemaise 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

Spicy Baked Scallop Roll

Light smoky flavor to the mushrooms & onions on a spicy tofu & avocado roll with dynamite sauce. Torched at table

Substitutions and modifications politely declined / Dine in only