

## RAMEN

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

### **NEW Spicy Ramen Revolution 2.0**      onion free, -garlic free option-

More fun. More tasty. More revolution. Spicy miso broth, fettuccine rice noodles, kogashi black garlic oil. Ground “beef” in lettuce leaves and tempura flakes on side 20      *NON-SPICY option available*

### **NEW Spicy Yuzu Shio Ramen**      soy-free, onion-garlic free, -sesame free option-

The clear broth has an appealing sea-salt flavor. Lighter broth made from dashi and sea salt, and accented with yuzu’s citrusy and floral flavors. Fettuccine rice noodles, mizuna Japanese mustard greens, sesame oil and spicy yuzu pepper 20      *NON-SPICY option available*

Mizuna Benefits: High in Antioxidants | Supports Blood Clotting | Strengthens Bones | Improves Immune Health | May Reduce Cancer Risk | Promotes Eye Health

## ADDITIONAL TOPPINGS for ramen, soup & salad

**NEW Ground “Beef”** Made with gobo, mushroom and thyme 4

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

**Vegan “Egg”** Flavored “egg” marinated in tamari and mirin. Half egg 2.5

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

**Kogashi Black Garlic Oil** Garlic is very rich in Vitamin C, Vitamin B6 and Manganese 2

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

**Steamed Tofu 2 | Shiitake Mushroom 3 | Avocado 3.5**

**Extra Noodles 3 | Extra Chili Oil 2**