

## ラーメン

### RAMEN

#### TONKOTSU \$18<sup>50</sup>

roasted pork belly, mustard greens, bean sprouts, pickled red onions, black garlic oil, scallion, soy marinated soft egg\*

*\*gluten free option available*

#### SHIO \$17<sup>50</sup>

smoked local chicken, wakame seaweed, enoki mushroom, NC catfish kamaboko, nori, scallion, soy marinated soft egg\*

#### SHOYU \$17

shredded smoked local pork, wood ear mushrooms, NC catfish kamaboko, nori, scallion, soy marinated soft egg\*

#### VEGETARIAN \$16 **v**

FOX FARM & FORAGED mushrooms, bok choy, sweet potato, bean sprouts, nori, scallion, onion oil, soy marinated soft egg\*

*\*gluten free option available*

#### MISO \$17<sup>50</sup>

ground pork, roasted mushrooms, bok choy, scallion, bean sprouts, soy marinated soft egg\*

#### MAZEMEN \$17

*brothless ramen*

local pork meatballs, rapini, crispy garlic, scallion, chili oil

*\*vegetarian option available*

### ADD-ONS

roasted pork belly <b>GF</b>	\$6	extra pork broth <b>GF</b>	\$6
local pork meatballs	\$4	extra chicken broth	\$5
smoked chicken	\$4	extra vegetable broth <b>GF</b>	\$4
ground pork	\$4	kae-dama (noodles)	\$3
shredded smoked pork <b>GF</b>	\$4		
NC catfish kamaboko <b>GF</b>	\$3	sub rice noodles <b>GF</b>	\$3
soy marinated soft egg*	\$3	spicy chili butter	\$2
local mushrooms	\$3	housemade hot sauce <b>GF</b>	\$1 <sup>50</sup>

## スナック

### SNACKS

#### SOY BOILED PEANUTS \$7 **VEGAN**

fresno chilis, scallions

#### BLACK SESAME NORI POPCORN \$6 **VEGAN / GF**

#### GRILLED EDAMAME \$7 **VEGAN / GF**

sea salt, togarashi

## 冷たい野菜

### CHILLED

#### SASHIMI\* \$MP

ask your server about today's catch!

#### SEASONAL PICKLES OF THE DAY \$7

#### JAPANESE CUCUMBER \$8 **v**

sesame dressing, garlic chips, togarashi

#### HOUSEMADE KIMCHI \$6 **GF**

*\*contains fish and shellfish*

## 揚げもの

### HOT

#### TAKOYAKI HUSHPUPIES \$12

octopus, scallions, kewpie, tonkatsu

#### FRIED OYSTERS \$12

koji tartar

#### TOFU BAO BUN 2/\$12 | 4/\$16 **v**

crispy tofu, red yuzu kosho mayo, basil

#### K.F.C. \$11 **v**

korean fried cauliflower, pickled cucumbers

#### SALMON CHANYAKI \$18

mushroom, onion, cabbage, miso butter

#### PORK AND KIMCHI DUMPLINGS \$14

rayu chili

#### AGEDASHI TOFU \$10

soy dashi, scallion, oroshi, katsuobushi

#### MUSUBI \$8

spam, nori, rice

#### CHOICE OF WINGS \$13

- tobanjan w/ white miso buttermilk dip
- miso, scallion, katsuobushi

#### BUN OF THE DAY 2/\$14 | 4/\$20

## 直火焼の

### YAKIMONO

#### GRILLED SKEWERS

japanese eggplant \$4 <b>v</b>	chicken thigh \$4
trumpet mushrooms \$4 <b>v</b>	chicken breast \$4
bok choy \$3 <b>v</b>	chicken skin \$4
	chicken hearts \$4

NC shrimp \$8	bacon mochi \$5
baby octopus \$8	koji pork belly \$6
beef short ribs \$8	

20% GRATUITY ADDED TO PARTIES OF 5 OR MORE

\*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED.  
CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD,  
SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESSES.  
ALL DISHES ARE PREPARED IN A KITCHEN WITH GLUTEN PRODUCTS.

DASHI SOURCES ONLY THE BEST INGREDIENTS, BOTH FROM NORTH CAROLINA'S  
BACKYARD AND DIRECTLY FROM JAPAN. OUR NOODLES ARE MADE BY SUN  
NOODLE - A THIRD GENERATION JAPANESE NOODLE PRODUCER THAT HAS  
PERFECTED ITS CRAFT AND WE THINK YOU'LL AGREE!