

ラーメン LUNCH RAMEN

TONKOTSU \$18⁵⁰

This milky, wholesome broth boiled for over 24 hours with local pork bones will leave your lips slick & belly full!

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

**gluten free option available*

SHIO \$17⁵⁰

One of the oldest ramen seasonings, sea salt reminds us of ramen's Chinese origins, and Japan's reliance on the sea.

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

SHOYU \$17

Soy sauce flavors this tangy and savory broth. Shoyu is light on the tongue but packed with a flavorful punch.

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

VEGETARIAN \$16 v

Roasted vegetable and mushroom stock gives this broth robust & savory flavor.

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

**gluten free option available*

MISO \$17⁵⁰

Hailing from Northern Japan, this bowl is hearty enough to help anyone face the winter.

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

MAZEMEN \$17

This brothless bowl treats noodles more like a fine Italian pasta, lightly coating ingredients in our spicy chili oil.

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

**vegetarian option available*

ADD-ONS

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

***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

スナック

LUNCH SMALL PLATES

冷たい野菜

CHILLED

CHILLED EDAMAME \$7 v / GF

sea salt, citrus olive oil

SEASONAL PICKLES OF THE DAY \$7

JAPANESE CUCUMBER \$8 v

sesame dressing, garlic chips, togarashi

HOUSEMADE KIMCHI \$6 GF

**contains fish sauce and shellfish*

揚げもの

HOT

PORK AND KIMCHI DUMPLINGS \$14

rayu chili

BUN OF THE DAY \$12

ask your server about our featured bun!

CHOICE OF WINGS \$13

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

HAPPY HOUR 3-5PM \$1 PER WING

monday thru friday, choice of style

デザート

DESSERT

SIMONS SAYS DIP THIS

ICE CREAM SAMMIE \$7

vanilla soft serve, miso caramel center, sugar cookie, black sesame brittle

YUZU OLIVE OIL CAKE \$7

LEARN ABOUT OUR WEEKLY AND SEASONAL EVENTS!

SCAN FOR OMAKASES, PRIVATE EVENTS, THIRSTY THURSDAYS, & MORE



20% GRATUITY ADDED TO PARTIES OF 5 OR MORE

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!