

RAMEN

CARNITAS TONKOTSU 17.5

Pork broth, shoyu tare, mixed carnitas, grilled pepper and onions, radish, tortilla strips. **Best for first time!**

POZOLE TONKOTSU "ROJO" 17.5

Pork broth, guajillo tare, chile oil, mixed carnitas, hominy, tortilla strips, radish, oregano, chile arbol.

POZOLE TONKOTSU "VERDE" 17.5

Pork broth, shio tare, tomatillo salsa, cilantro oil, mixed carnitas, hominy, tortilla strips, radish, oregano.

MOLE TSUKEMEN -Contains peanuts and nuts- 20

Dipping noodles. Thick noodles, house-made mole, mixed carnitas, tortilla strips. **Can be served vegan.**

CHILAQUILES-MEN* -Green or Red- 20

Dry Ramen. Thick noodles tossed in your choice of tomato or tomatillo salsa. Mixed carnitas, queso cotija, crispy tortilla strips, avocado, crema, onsen egg.

SALSAS

\$1.5

HABANERO MAYU

Fire roasted habanero salsa blended with a classic burnt garlic oil.

SALSA MACHA

Chili oil blended from guajillo, arbol, sesame seeds, and spices.

MOJO DE AJO

Potent chipotle garlic oil. Not very spicy.

TOPPINGS BIEN CHINGONES

HALF RAMEN EGG*	1.5	KAEDAMA	3/6	AVOCADO	2	NORI	1
EXTRA CARNITAS	4	EXTRA LIME	1	NARUTO	1	MENMA	1



SNACKS FOR SHARING

AGUACHILES

Salsa negra, tomatillo salsa, ikura.
Served with chips.

WHITE SHRIMP* 16

HOKKAIDO SCALLOP* 18

BLUEFIN TUNA* 20

TOSTADAS

SPICY TUNA* 15

East coast bluefin, chicharron furikake, eel sauce, salsa macha, negi, guac.

HOKKAIDO SCALLOP* 15

Raw scallop, salsa verde, lime zest, jicama, cucumber, wasabi tobiko, mint, guac.

SNOW CRAB* 16

Hand picked snow crab, kewpie, salsa negra, seaweed salad, cucumber, wasabi tobiko, guac.

EBI AL MOJO* 14

Poached shrimp, burnt orange, pickled habanero, garlic aioli, sesame seed, yuzu tobiko, cilantro.

YAKI-TACOS

Skewers land on soft corn tortillas, each served with unique toppings.

COSTILLA 12

36hr short-rib, camote puree, yuzu crema, serrano-miso glaze, cotija.

PASTOR 7.5

Braised pork belly, guac, pineapple, green salsa, fukujinzuke.

TRIPA 6

Beef intestine, piloncillo tare, frijol negro, salsa roja, chicharron furikake.

MOLLEJAS 6

Sweetbreads, piloncillo tare, frijol negro, salsa roja, togarashi & aonori.

CHAMPIÑÓN 8

Locally grown mushrooms, mole rojo, salsa cruda, tajin pepitas, serrano-miso glaze. **Vegan.**

BEVERAGES

TOPO CHICO	2.5	ORANGE FANTA	3
MEXICAN COKE	4	SPRITE	3
SIDRAL	3	LIME JARRITOS	3

Some dishes may contain potential allergens, please check with staff for dietary restrictions prior to ordering.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.