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RAMEN SSS

Naruto Ramen(Shoyu Ramen) \$9.00



A clear, brown broth flavored with soy sauce (shoyu). The soup is usually made of chicken broth but often contains other meats such as pork, beef or fish depending on the region.

Miso Ramen \$10.00



Miso Ramen is Ramen noodles in a Miso based soup that was created in Japan in the 1960s. Ramen noodles are originally Chinese style noodles, but it's been changed and improved over the years, and evolved to be our own food.

Tan-Tan Ramen \$11.00



Tan Tan Ramen is a Chinese-Japanese hybrid, a noodle soup with a deep broth flavored with sesame and a bit of chili-pepper heat. Containing preserved vegetables, lower enlarged mustard stems, or ya cai (upper mustard stems), chili oil, Sichuan pepper, minced pork, and scallions served over noodles.

Curry Ramen \$10.00



Curry powder or paste is stirred directly into ramen broth before adding the noodles. Japanese curry paste is based vaguely on Madras-style Indian curry mixes, but is catered to the Japanese palate. It adds body and spice to the broth.

VEGETABLE



Edamame

\$3.50



A preparation of immature soybeans in the pod, found in the cuisine of China, Japan, Korea and Hawaii. The pods are boiled or steamed and served with salt. In Japan, it is usually blanched in 4% salt water and not served with salt.

Yasai Itame (Vegetable stir fry) \$5.00



In Japanese, "yasai" means vegetables and "itame" is a noun form for verb "itameru" which means stir fry. From the name you might assume it's a vegetarian dish; however, Yasai Itame usually contains a small amount of thinly sliced pork or sausages.

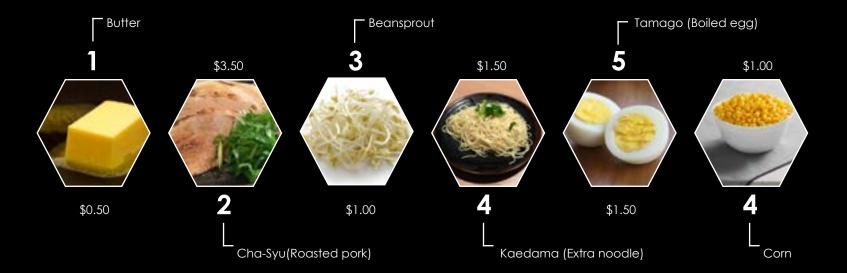
Mix Green Salad

\$3.50



The blend may vary, but typically, a bag of packaged mixed greens contains the leaves of baby romaine and oak leaf lettuces, Swiss chard, mizuna, arugula, frisée, and radicchio

EXTRA TOPPING



APPETIZER



Chicken Teriyaki

\$5.00



Teriyaki is the Japanese term for meat that has been marinated in teriyaki sauce, then broiled or grilled over coals. Nowadays, the word is used to describe any food marinated in, or served with, a version of this as-yet defined sauce

Takoyaki \$5.00



Takoyaki is a ball-shaped Japanese snack made of a wheat flour-based batter and cooked in a special moulded pan.

Gyoza (Pork dumpling)

\$5.00



Dumplings filled with ground meat and vegetables and wrapped in a thin dough. Also known as pot stickers, gyoza originated in China (where they are called jiaozi), but have become a very popular dish in Japan.

Kara Age (Fried chicken)

\$5.00



is a Japanese cooking technique in which various foods most often chicken, but also other meat and fish are deep fried in oil.

Naruto Buns (Pork buns)

\$6.50



Nikuman is the Japanese name for the Chinese baozi made from flour dough, and filled with cooked ground pork, beef or other ingredients

Rice Balls

\$2.50



O-nigiri, also known as o-musubi, nigirimeshi or rice ball, is a Japanese food made from white rice formed into triangular or cylinder shapes and often wrapped in nori.



comes with rice & salad



Chicken Curry

\$10.50

The basic vegetables are onions, carrots, and potatoes. For the meat, beef, pork, and chicken are the most popular. Katsu-karē is a breaded deep-fried cutlet (usually pork or chicken) with curry sauce.

Kara Age Curry

\$10.50

Kaarage is technique known as deep fry in Japan. Meat (often chicken), will be marinated and then coated in corn flour before deep fried









LOCATION

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