



**Karai**  
Ramen and Roll 



TRUE LOVE IS HARD TO FIND  
**GOOD RAMEN**  
IS EVEN HARDER



## OUR RAMEN

### YOUR SEARCH FOR AUTHENTIC RAMEN ENDS HERE

Authentic ramen starts with a Tonkotsu broth that is freshly cooked for 24-48 hours daily which creates a thick white broth. Our pork chashu, which means braised until tender, is simmered to perfection. Add in seasoned soft boiled egg that is firm on the outside, but soft and gooey on the inside, sprinkle with kimchi, nori, and sautéed wood ear mushrooms, mounts of fresh spring onions, marry that with our famous ramen noodles al dente style and you've got yourself a ramen bowl made to perfection! A bowl that will wake up your taste buds and an addiction that will make you come back for more.

Want it spicy? Love garlic with some fresh spring onions? Want chicken, beef, or tofu? Vegetarian/Vegan style? We've got you covered! All of our bowls can be customized to your liking and authentically made fresh daily. So, you will get a taste of a real ramen house. Our ramen noodles are specially sourced to ensure high quality ramen for our loyal customers. Our authentic Japanese noodle dishes will be a pleasurable experience for you with irresistibly end to end length of noodles in our lovely, tended and flavorful broths that contain 11 different bold ingredients. Obsession might be too mild of a term for our ramen bowls!



## EXPRESS LUNCH

### Ramen Combo

Served with a choice of one rice plate, one ramen dish and pickles

\$9.95

#### Pick 1 Rice Plate

- Chashu Bowl
- Chicken Teriyaki Bowl
- Vegetable Fried Rice

#### Pick 1 Ramen Dish

- House Pork Broth Tonkotsu Ramen
- Creamy Sesame Vegetable Ramen

### Rice Bowl

- Chicken Teriyaki Bowl
- Vegetable Tempura Bowl
- Soboro (Grounded Top Sirloin) Bowl

\$7.95

\$7.5

\$8.95

### Hot Sandwich

- Chashu Flat  
Shredded chashu pork topped with mozzarella and fried kimchi with katsu sauce
- Chicken Salad Flat  
Chopped chicken salad dressed in avocado mayo
- Soft Shell Crab Flat  
Lightly battered soft shell crab topped with avocado mayo chopped salad
- Avocado Flat  
Creamy avocado topped with tomato and spinach covered with mozzarella

\$8.95

\$8.5

\$8.95

\$7.95

*\*Full menu is available*



# SMALL PLATE

## COLD

- **Karai Cucumber** \_\_\_\_\_ \$4.5  
Sea salt English cucumbers marinated in rice vinegar and spicy sesame oil
- **Seaweed Salad** \_\_\_\_\_ \$4  
Wakame seaweed dressed in sesame oil, vinegar, and topped with sesame seeds
- **Cabbage Salad** \_\_\_\_\_ \$4  
Thin sliced cabbage dressed in house sesame dressing
- **Tomato Kimchi** \_\_\_\_\_ \$6.5  
Tomato, daikon radish seasoned with house kimchi marinade

## RAW

- **Albacore Tuna Sashimi (6pcs)** \_\_\_\_\_ \$8.5  
Albacore tuna sautéed in house garlic ponzu sauce
- **Yellowtail Sashimi (6pcs)** \_\_\_\_\_ \$9.5  
Fresh cut yuzu ponzu yellowtail topped with jalapeno and plum sauce
- **Beef Sashimi (6pcs)** \_\_\_\_\_ \$7.5  
Top sirloin with garlic ponzu
- **Tuna Poke** \_\_\_\_\_ \$8.5  
Diced tuna, tomato, fresh avocado, crispy rice cracker, spring mix dressed in yuzu miso

## HOT

- **Oven Baked Avocado** \_\_\_\_\_ \$4.50  
Nobada style avocado with schichimi seasoning sprinkled with spring onions
- **Organic Tofu Nuggets** \_\_\_\_\_ \$4.95  
5 crispy tofu nuggets with house avocado sauce
- **Gyoza** \_\_\_\_\_ \$6.25  
5 pan fried pork dumpling with house soy
- **Scallop Dynamite** \_\_\_\_\_ \$8.95  
2 oven baked shelled scallops with spicy seafood topped with mozzarella cheese
- **Crispy Shrimp Pops** \_\_\_\_\_ \$6.5  
3 deep fried shrimp on a stick
- **Takoyaki** \_\_\_\_\_ \$6.95  
5 octopus puffs topped with dried bonito flakes and seaweed over house takoyaki
- **Chicken Karaage** \_\_\_\_\_ \$7.95  
6 Japanese style fried chicken dipped in ponzu and creamy garlic
- **Ika Tempura** \_\_\_\_\_ \$7.50  
Lightly battered squid legs with creamy wasabi
- **Hot Stone Beef Sorboro Bowl** \_\_\_\_\_ \$7.95  
Marinated ground sirloin with rice topped with flying fish roe

# HOUSE RAMEN

- **Karai Ramen (Our Signature Ramen)** \_\_\_\_\_ \$10.5  
House-made tonkatsu bone broth spiked with sweet and savory spicy sauce. Contains 11 bold ingredients served with spring onion, and a choice of pork, chicken, or tofu
- **Old Skool Ramen (Classic Style)** \_\_\_\_\_ \$9.95  
Mild, classic house-made tonkatsu bone broth that will surely comfort the soul. Served with wood ear mushroom, mounts of spring onion a choice of pork, chicken, or tofu.
- **Cheeky Ramen (All natural chicken broth + noodles = HEAVEN!)** \_\_\_\_\_ \$9.5  
Locally owned slow cooked chicken breast with seasoned soft boiled egg, mounts of spring onion, and wood ear mushrooms
- **Spicy Miso Ramen (Don't forget about our Spicy Miso!)** \_\_\_\_\_ \$9.5  
House-made tonkatsu bone broth with spicy miso base, ground beef, bean sprout, mounts of spring onion, and kimchi
- **Veggie Ramen (The flower child in all of us!)** \_\_\_\_\_ \$9.5  
Vegetable broth with rich creamy sesame base and hints of ginger, spinach, bean sprouts, sweet corn, and wood ear mushrooms
- **Naked Ramen (No Broth!)** \_\_\_\_\_ \$8.95  
Sweet sesame glazed ramen noodles with spinach, wood ear mushroom, bean sprout, seaweed, sprinkled with lime and topped with crunchy whole grain rice cracker

# HOUSE SPECIALTY

- **Tonkatsu (Pork cutlet)** \_\_\_\_\_ \$9.5  
Locally owned breaded deep-fried pork cutlet drizzled with japanese mustard barbecue sauce served with shredded cabbage, rice, and miso soup

## Add-ons

Pork Chashu	\$2	Sweet Corn	\$1
Chicken Breast	\$2	Wood Ear Mushroom	\$1
Organic Tofu	\$2	Bean Sprouts	\$1
Ramen noodle	\$2	Spinach	\$1
Seaweed	\$1	Kimchi	\$2
Seasoned soft boil egg	\$1	Spring Onion (Free)	
		Fresh Garlic (Free)	



## DESSERT

- Macaron Ice Cream (Strawberry, Chocolate, Vanilla) \_\_\_\_\_ \$4.25
- Mochi Ice Cream (Green Tea, Sesame, Mango) \_\_\_\_\_ \$4
- Tempura Cheesecake with Vanilla Bean Ice Cream \_\_\_\_\_ \$7
- Green Tea Crème Brulee \_\_\_\_\_ \$6
- Chocolate Marshmallow Mousse Cake \_\_\_\_\_ \$7

## BEVERAGE

- Soft Drinks (Coke Products) / (Free Refills) \_\_\_\_\_ \$2.5
- Ice Tea (Free Refills) \_\_\_\_\_ \$2.5
- Genmachai \_\_\_\_\_ \$2.95
- Hot Green Tea \_\_\_\_\_ \$2.95
- Organic Flower Tea Pot \_\_\_\_\_ \$5
- Yuzu Lemonade \_\_\_\_\_ \$3
- Ginger Beer \_\_\_\_\_ \$3
- Cold Brew Green Tea (750ml) \_\_\_\_\_ \$6.95

## Side

- Steamed Rice (Brown Rice + \$1) \$2
- Miso Soup \$2
- House salad \$3.50
- Edamame \$3.95



## THE COMPONENTS OF OUR FAMOUS RAMEN

- TONKATSU BONE BROTH : Traditional hokkaido - style broth made from pork, chicken, or beef bones. Broth is cooked for 24 - 48 hours
- BURNT GARLIC : Slowly caramelized and darkened with savory bitterness
- CHASHU PORK : Rubbed and tenderized pork belly that melts in your mouth
- WOODEAR MUSHROOM : Sautéed cloud ear of mushrooms
- SEASONED BOILED EGG : Slowly boiled and seasoned with Japanese goodness
- SPRING ONION : Freshly chopped green onions
- SPINACH : Fresh organic spinach bursting with flavor
- BEAN SPROUTS : Fresh mung bean sprouts
- SWEET CORN : Steamed sweet corn from the cob
- NORI : Dried seaweed
- KIMCHI : Korean traditional fermented spicy Napa cabbage, yes, it's not Japanese
- SPICY MISO BASE : Traditional Japanese fermented soy bean base
- GINGER : Fresh minced ginger
- SWEET SESAME GLAZE : Housemade sesame glaze for our famous ramen noodles
- WHOLE GRAIN RICE CRACKER : Low - calorie rice cracker made from brown rice and whole grains.

