



MAZEMEN • SANDYS • GYOZA

Mazemen

Mazemen is a style of ramen served brothless with our tare, seasoning oil, and fresh toppings over our housemade ramen noodles. Mix for 30 seconds and enjoy!

OJI MAZEMEN

Pork belly, onsen egg, katsuobushi, scallion, nori, beni shōga, pickled napa

19

CURRY MUSHROOM

Maitake & shiitake, jalapeno, onsen egg, scallion, nori, beni shōga, kikurage, pickled napa

*Can be made vegan

19

BRISKET MAZEMEN

Black garlic oil, eggplant & tomato, chili vinegar, fried onion, scallion, nori

24

OJI LITE MAZEMEN

Scallion, nori, onsen egg

15

Add-ons



OIMESHI – Hungry? Add a serving of Tamaki Gold rice to mix with the remaining mazemen sauce.

+\$2

PORK BELLY

3

BRISKET

4

MAITAKE & SHIITAKE

3

ONSEN EGG

2

CRISPY PORK ENDS

2

SMOKY CHILI OIL

0.5

Sandys

Named after our Uncle Seichi's english name "Sandy", our sandys are served on potato rolls.

CHICKEN KATSU SANDY Cabbage, daikon, tonkatsu sauce, mayo

BRISKET SANDY Cabbage, wasabi mayo

SHRIMP SANDY Iceberg, curry remoulade

VEG KOROKKE SANDY  Cabbage, daikon, tonkatsu sauce, mayo

All Sandys 13

Add Onion Rings +\$4.5

Gyoza + Snacks

PORK OR CHICKEN GYOZA  10

PORK OR CHICKEN GYOZA  16

SEAWEED AND CUCUMBER SALAD 9

ONION RINGS WITH NORI RANCH 6

PLEASE NOTE: WE DO NOT ACCEPT CASH

 Denotes Vegetarian Item | As of July 11, 2022 | Menu and prices subject to change.