

Please alert us any food allergies before ordering. Thank you!



RAMEN

DOUBLE YOUR TOPPINGS

KYOUKA HOUSE RAMEN (RECOMMENDED)

\$16.99 +\$4.99

edible kelp stock, daily chicken + pork broth, aromatic sesame oil, green chives, bean sprouts, pork + chicken chashu, egg, naruto fish cake, wood ear mushroom, chili paste (mild, spicy or fire +\$1.00)

KYOUKA PAITAN APPLE MISO RAMEN

\$19.99

apple miso paste daily, chicken and pork broth, pork chashu, sesame oil, bean sprouts, green onions, wood ear mushroom, marinated egg, cabbage, spinach, ground chicken with chili source, white onion

KYOUKA SHIO PAITAN RAMEN (STAFF PICK)

\$19.99 +\$4.99

edible kelp stock, daily chicken and pork broth, chicken chashu, special shio tare, aromatic vegetable oil, vegetarian chili paste, wood ear mushroom, naruto fish cake, green onion, sweet corn, bean sprout, sesame seeds

DIPPING TSUKEMEN (cold noodles + warm dipping soup)

\$16.99 +\$4.99

edible kelp stock, daily chicken + pork broth, aromatic sesame oil, garlic chives, bean sprouts, marinated egg, sliced pork + chicken chashu, naruto fish cake, wood ear mushroom, chili paste (mild, spicy or fire+\$1.00)

SHIO RAMEN

\$16.99 +\$4.99

edible kelp stock, chicken broth, sea salt, special shio tare (liquid seasoning), leeks, aromatic oil, sesame oil, pork + chicken chashu, marinated egg, nori seaweed, spinach, naruto fish cake

SHIO VEGGIE RAMEN

\$16.99

edible kelp stock, chicken broth, special shio tare (liquid seasoning), aromatic oil, leeks, onions, sesame oil, bean sprouts, spinach, wood ear mushroom, cabbage, green onions, chili paste (mild, spicy or fire +\$1.00)

SHOYU RAMEN

\$16.99 +\$4.99

edible kelp stock, chicken broth, special shoyu tare (liquid seasoning), aromatic oil, sesame oil, leeks, pork + chicken chashu, marinated egg, nori seaweed, spinach, naruto fish cake

SHOYU VEGGIE RAMEN

\$16.99

edible kelp stock, chicken broth, special shoyu tare (liquid seasoning), aromatic oil, leeks, onions, sesame oil, bean sprouts, spinach, wood ear mushroom, cabbage, green onions, chili paste (mild, spicy or fire +\$1.00)

TRUFFLED VEGETARIAN MUSHROOM RAMEN 🌱

\$16.99

mushroom stock, kyouka tare, aromatic onion oil, truffled mushroom mix, whole marinated egg, green onions, fried shiitake mushroom, nori, shredded chili pepper, bamboo

VEGAN CAN SUBSTITUTE RAMEN WITH KALE NOODLE 🌱🌱 +\$2.00

YUZU VEGETARIAN RAMEN 🌱

\$16.99

vegetable broth, yuzu koji seasoning, marinated whole egg, cured bamboo shoots, spinach, wood ear mushrooms, garlic chives, green onions, shichimi togarashi, nori seaweed, vegetarian komi (aromatic oil)

VEGAN CAN SUBSTITUTE RAMEN WITH KALE NOODLE 🌱🌱 +\$2.00

VEGETARIAN MISO RAMEN 🌱

\$16.99

apple miso paste, vegetable broth, vegetarian komi, aromatic oil, wood ear mushroom, spinach, cabbage, onions, bean sprouts, black garlic oil, green onions, ichimi togarashi

VEGAN CAN SUBSTITUTE RAMEN WITH KALE NOODLE 🌱🌱 +\$2.00


Please be reminded that we are unable to offer any substitution. However, additional topping is welcome.

ADD YOUR FAVOUR TOPPING

Spinach \$1.00, Chive \$1.00, Bamboo Shoot \$1.00, Wood Ear Mushroom \$1.00, Bean Sprout \$1.00, Sweet Corn \$1.00, Green Onion \$1.00, Naruto Fish Cake \$1.00, Ajitama Half Egg \$1.00, Whole Egg (Vegetarian) 🌱 \$2.00, Chicken ChaShu \$1.50, Pork ChaShu \$1.50, Vegetarian Chili on Side \$ 1.00 🌱🌱, Garlic Oil \$1.00, Chili Paste on Side \$ 1.00, Kale Noodle \$2.00 🌱🌱

🌱 Vegetarian 🌱🌱 Vegan

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<u>SIDES</u>		<u>DONBURI (RICE BOWL)</u>		
TEBASAKI WINGS (3 PCS)	\$10.99	TSUKUDANI DONBURI 🌱🌱	REGULAR \$7.99	LARGE \$13.99
ginger, garlic, chashu sauce, mirin, white sesame seeds		kombu (kelp) and shiitake mushrooms, green onions, sesame, caramelized in soy sauce and sweetened saké		
KARAAGE BONELESS CHICKEN (5 PCS)	\$10.99	KYOUKA DONBURI	\$7.99	\$13.99
ginger, garlic, chashu sauce, mirin, white sesame seeds		(grilled and marinated chashu served over rice)		
TAKOYAKI	\$7.99	sliced pork + chicken chashu, soy sauce, garlic chives, aromatic oil, sesame oil, bean sprouts, wood ear mushroom, naruto fish cake		
bonito flakes, octopus, garlic mayo, chashu sauce, aonori		chili paste (mild, spicy or fire +\$1.00)		
BAMBOO SHOOTS 🌱🌱	\$6.99	SLOW-COOKED BEEF TENDON DONBURI	\$7.99	\$13.99
bamboo shoots, crispy onions, garlic oil, green onions		(beef tendon served over rice)		
TSUKUDANI 🌱🌱🌱	\$6.99	saké, soy-based seasoning, ginger, green onions, leeks, nori shichimi togarashi		
kombu (kelp) and shiitake mushrooms caramelized in soy and sweetened sake		SPICY PIRIPIRI CHICKEN DONBURI	\$7.99	\$13.99
EDAMAME 🌱🌱	\$6.99	(stir fried ground chicken with chili sauce served over rice)		
		ground chicken, Ichimi togarashi, ginger, garlic, special soy sauce, marinated egg, chili- sesame oil, green leaf lettuce		
TOFU NUGGETS	\$7.99	PULLED PORK DONBURI	\$7.99	\$13.99
dipping soy sauce, aonori		pulled pork chashu, marinated egg, chopped leaf lettuce, garlic mayo, shichimi togarashi		
JAPANESE STEAM RICE	\$2.99			

BEVERAGES			
<u>BEER</u>		<u>SAKE</u>	
SAPPORO	\$8.99	HOUSE SAKE (HOT OR COLD) (120ML)	\$8.99
ASAHI	\$8.99	HOUSE SAKE (HOT OR COLD) (300ML)	\$14.99
GODSPEED BEER YUZU (4.1% SAISON WITH JAPANESE CITRUS)	\$8.99	JUNMAI GINJO STRAWBERRY YEAST GLASS 16.5% (120ML)	\$14.99
KIRIN	\$8.99		
<u>NON-ALCOHOL DRINKS</u>			
SOFT DRINKS	\$2.99		
(COKE. DIET COKE, GINGER ALE, NESTEA, CLUB SODA)			
GODSPEED ICED SENCHA with YUZU CITRUS	\$5.99		
RAMUNE (JAPANESE MABLE POP)	\$4.99		
HOT GREEN TEA	\$1.99		
HONEY YUZU/ GRAPEFRUIT TEA	\$3.99		
ICED HONEY YUZU/ GRAPEFRUIT FIZZ	\$5.99		
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THE RAMEN GUIDE
HOW TO EAT RAMEN LIKE A PRO

Finish your ramen within 7-8 minutes. The noodles will soak up too much broth if left too long.
 Mix it up. The Soul of ramen is retained with a proper balance of broth, sauce, oil and noodles. When this balance is lost, we no longer call it ramen.
 Slurp your noodles. The art of slurping is a well-mannered, cultivated and refined way of eating ramen.
 Turn off distractions. The most authentic way to eat ramen is to slurp in silence.
 Drink the soup. It's our Kyouka famous recipe made fresh daily! But it is okay if you can't - we won't be offended.



Please follow us on Instagram to see our manager special!!