Top three main ramen in Japan (Hakata, Sapporo, and Kitakata)

Over 300 years ago, the art of noodles that originated in China had spread throughout Japan. Among the different types of noodles available, the most popular in Japan is the "Hakata Ramen", rich, milky, known as Tonkotsu Ramen (pork bone) broth paired with thin, straight noodles. The three main types of Japanese ramen consist of Hakata, Sapporo, and Kitakata. We seek to bring you the original flavors of the Hakata Ramen from Fukuoka, Japan. From the steaming hot broth, resilient thin noodles, flavorful chashu slices, and delicious soft boiled eggs are all cooked with the love of our chefs.

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yakitori: literally means "grilled bird" and traditionally consisted only of various parts of chicken, but in modern usage in Japan refers to any sort of chicken, beef, pork, seafood and vegetables on skewers "kushi" grilled on a charcoal.

two skewers per order.

chicken, green onion 雞肉 3.50
chicken wings, soy marinade 雞翅 3.50
chicken heart, soy tare 雞心 3.00
chicken skin, sea salt 雞皮 3.00
gizzard, soy tare 腎 3.00
pork jowl, sea salt, mustard 豬頸肉 5.00
berkshire pork belly, sea salt 五花肉 5.00
ribeye (black angus) 肉眼扒 4.50

beef tongue, salt 牛舌 5.00
lamb, wasabi mayo 羊肉 5.00
shrimp (head on), sea salt 燒大蝦 4.00
grilled garlic, sea salt 烤蒜 2.50
shiitake mushroom, soy tare 香菇 3.00
eggplant, miso 味噌茄子 3.00
squid teriyaki (whole) 燒魷魚 8.00
mushroom medley 燒什菌 5.00
foil grilled mixed mushroom, lemon butter, soy

starters

spicy cucumber 3.50 辣青瓜
house spices, miso vinaigrette, sesame

ika geso 4.50 炸魷魚鬚
bread squid tentacle, spicy kewpie, green tea salt

desserts

tofu cheesecake 4.00 豆腐芝士蛋糕
pandan custard doughnut 4.00 喇啦泡芙

beverages

hot green tea 綠茶 2.00
iced green tea 冰綠茶 2.00
iced tea 冰茶 1.50
soda can (coke, sprite) 罐裝飲料 1.50
house coffee 咖啡 2.00

alcoholic beverage available
please ask your waiter/ess