

RAMEN NIGHT

by SAMURAI kitchen + sushi



FEATURED APPETIZERS

SPICY GARLIC EDAMAME	\$7
CHICKEN YAKITORI	\$9

NOODLE FAVORITES

BEEF BONE BROTH RAMEN	\$19
sliced beef short rib (2 pc) + karashi takana + egg + napa kimchi + nori + scallions	

VEGETARIAN MISO RAMEN	\$17
ear mushroom + egg + napa kimchi + nori + spinach + scallions (vegan without egg)	

SPICY CHICKEN CURRY RAMEN	\$18
grilled chicken + fishcake + spinach + egg + bean sprouts + scallions	

ADD ONS

SOFT BOILED EGG	\$2
KARASHI TAKANA (PICKLED MUSTARD GREEN + CHILI)	\$1.5
KIMCHI	\$2
FRIED TOFU	\$2
ADD SPICY	\$1
SLICED BEEF SHORT RIB - 2 SLICES	\$6

" KAEDAMA " (ANOTHER BATCH OF NOODLES)

IF YOU WOULD LIKE TO ORDER MORE , PLEASE BE SURE TO LEAVE ENOUGH SOUP IN YOUR BOWL AND SAY " KAEDAMA " TO YOUR SERVER .

Full order \$3

As we opened SAMURAI in January 2017, we have learned a lot about what our customers are looking for. We will keep improving as we go to make this business the best it can be. Please tag us on facebook and instagram #samuraisushierie.

ありがとうございました Arigatōgozaimashita Thank you

