RAMEN CAFE

● VEG
● SPICY
☆ OSUSUME
GF GLUTEN-FREE
● CONTAINS FISH

SMALLS

BEEF GYOZA ぎょうざ — $8
Fried dumplings, ponzu, scallion, sesame seed

●TAKOYAKI たこやき — $8
Tangy soy sauce, kewpie, bonito, beni shōga

KATSU CUTLET — $14
Fried panko-crusted pork, cabbage & sesame slaw

●KARAAGE CHICKEN から揚 — $9
Yuzu koshō mayo, shichimi 7-spice, lemon wedge

●KYURI SUNOMONO ☆ — $7
House pickled cucumber, vegan miso "mayo", chili crisp

●HI-FIDELITY POTATOES ☆ — $8
flash fried fingerling potatoes, paprika mayo, shichimi

●BLISTERED SHISHITO — $10
yuzu mayo, shichimi, puffed rice

●SHIO EDAMAME — $7
Wok-tossed with shio tare, sesame seeds

WELCOME BACK, NOODLE GANG

Issei's commitment to quality lives in the heart of our ramen. We want you to experience the unparalleled difference that fresh, hand made noodles bring to each bowl on this menu.

While we understand individual preferences... we believe that altering these recipes will tip the harmony of the bowl's balanced flavors.

In the spirit of preserving the masterful art of ramen, we ask for your understanding and kind cooperation in limiting your modifications.

Please take care to alert your server prior to ordering if you have any allergies.

Consuming raw or undercooked eggs may increase your risk of foodborne illness.

Issei's shoyu soy sauce is proudly blended in-house using only the finest imported Japanese soy products.

As a result, please be aware that most of our menu may not be able to accomodate diets with severe soy-intolerance restrictions.

RAMEN

All soups come with marinated bamboo & fresh scallions
GF **Gluten-free rice noodles are available upon request +2**

ICONIC ISSEI

●TANTAN-MEN ☆ — $18
* CONTAINS PEANUTS *
Roasted sesame-and-peanut tare, rayu oil, spicy ground pork tantan, pork chashu, milled sesame

MAYU TONKOTSU — $19
Creamy blended pork bone broth, shoyu tare, pork chashu, quail egg "ajitama", kikurage, beni shōga, black garlic oil, grated garlic topping

REGIONAL CLASSICS

●KURO SHOYU — $17
Chicken and fish broth, shoyu tare, pork chashu, shiitake mushroom, charred mackerel oil, naruto

●GF YUZU SHIO ☆ — $18
Clear chicken and fish dashi, shio and yuzu tare, mizuna, negi chips, naruto
Choice of: CHICKEN CHASHU GF
PORK CHASHU

●GF OKI HAISAI SHIO — $18
Clear chicken and fish dashi, Okinawan sea salt tare, seasonal greens from The Field's Edge farm, negi chips, naruto
Choice of: CHICKEN CHASHU GF
PORK CHASHU

TOKYO TONKOTSU ☆ — $18
Creamy blended pork bone broth, shoyu tare, pork chashu, naruto

VEGETARIAN

● BUTTERED MUSHROOM MISO — $19
House miso blend, **vegetable broth**, mushroom variety, local butter, ra-yu oil

● TOFU TANTAN-MEN — $18
* CONTAINS PEANUTS *
Roasted sesame-and-peanut tare, **vegetable broth**, ra-yu oil, spicy ground tofu "tantan," milled sesame

● VEG WARM RAMEN — $18
* CONTAINS PEANUTS *
Spicy ground tofu "tantan", fresh seasonal vegetables, OG Issei soy sauce, scallions, crushed peanuts
Served brothless

STIR FRY

BROTHLESS

●YAKISOBA — $19
Stir fry ramen noodles, assorted fresh vegetables, tangy-and-savory house soy sauce, beni shōga, ao nori ko, bonito
Choice of: VEGETABLE ●
CHICKEN
PORK CHASHU

●HARU WARM RAMEN ☆ — $19
* CONTAINS PEANUTS *
Spicy tan-tan pork, chicken, **shrimp**, seasonal vegetables, OG Issei soy sauce, scallions, crushed peanuts

RAMEN ADD ONS

GF AJITAMA OR QUAIL AJITAMA — $2 ☆
Soy marinated soft-boiled egg, added into the bowl

●GF MENMA めんま — $2
Bamboo marinated in soy, ginger, and garlic

PORK CHASHU 豚肩 — $4
Tender pork shoulder in signature soy sauce

● TANTAN/TOFU TANTAN — $4 ☆
Issei's signature spicy ground pork or ground tofu

●GF KIKURAGE MUSHROOM きくらげ — $2
Marinated woodear mushroom

GF NARUTO — $2

EXTRA RAMEN かへだま — $4 ☆
Your choice of style: Sapporo (wavy) or Hakata (straight)

●GF KOSHIHIKARI RICE こしひかり米 — $3
Premium Japanese short-grain rice

EXTRA SAUCES — $1

● SPICY BOMB — $2

CUL·TURE
ASIAN BARBECUE
OPENING IN 2025

A BOWL ABOVE THE REST