

# TAMASHII

RAMEN HOUSE

## RAMEN

### TONKOTSU RAMEN

9.75

Choose between Tonkotsu Shio ( classic salt seasoning ) or Tonkotsu Shoyu ( Soy Sauce based seasoning ). Dense and creamy, this dish is topped with chashu, negi, menma and nitamago. Finished with a drizzle of mayu ( black garlic oil )



### SPICY RAMEN

9.75

Spicy; packed with flavor and notes of sesame. This dish is the spice of Tamashii. Topped with spicy ground pork, negi and Jalapeno.



### VEGAN RAMEN

9.75

Light vegetable broth, topped with grilled tofu, moyashi, menma, negi, corn, and nori.



### CURRY RAMEN

10.75

Extremely savory and comforting. Curry Ramen comes with one and a half slices of diced and curried Chashu. Finished with Shredded cheese, nitamago and negi.



### SPICY MISO RAMEN

10.75

Our miso butter corn ramen, taken to the next level with a spicy paste crafted from chili peppers and garlic. Topped with corn, negi, menma, nori, moyashi, chashu, and finished with a slice of butter.



### MISO BUTTER CORN RAMEN

10.00

Originating from Hokkaido, Japan, this ramen is rich in Miso flavor. We stay true to Hokkaido's style by topping it with corn, negi, menma, nori, moyashi, chashu, and finished with a slice of butter.



### NINNIKU(GARLIC) TONKOTSU RAMEN

11.00

Four types of garlic(fresh, roasted, fried and black garlic oil) and Creamy Tonkotsu Broth come together in a great way for all the garlic lovers. Topped with Chashu, negi, menma, nitamago, fried garlic and mayu(black garlic oil)



### TSUKEMEN

13.00

"Dipping Noodles" in Japanese. This ramen comes with chasu, nitamago, menma, nori and thicker noodles. The broth which is denser and richer (consisting of a pork and fish base) is served separately.



## TOPPINGS / ADDITIONS

#### CHASHU

Breised Pork Belly

2.75

#### NITAMAGO

Seasoned Soft-boiled egg

1.50

#### SPICY PORK

Seasoned Ground Pork

2.50

#### KAEDAMA

Extra Noodles

2.75

#### KIKURAGE

Black Mushrooms

.75

#### MOYASHI

Bean Sprouts

.75

#### NARUTOMAKI

Fish Cake

.75

#### NORI

Roasted Seaweed Squares

1.00

#### GRILLED TOFU

2.00

#### EXTRA BROTH

4.00

#### JALAPENO

.75

#### BUTTER CORN

1.00

#### CHO KARA

Spice Bomb

1.00

#### CHOCHO KARA

Extra Spicy Spice Bomb

1.25

#### TAKANA

Mustard Leaf

1.25

#### NEGI

Green Onion

.75

#### MENMA

Marinated Bamboo

1.50



- SOY



- EGG



- FISH



- WHEAT



- MILK



- SHELL FISH

# JAPANESE FARE

## GYUDON

Marinated Thin Sliced Beef, Handcrafted Sauce, Negi, Pickled Ginger over Rice

4.75/9.00



## CHASHUDON

Savory braised pork, Tamashii's Sweet sauce blend, truffle mayo, negi over rice

4.75/9.00



## Japanese Curry

Savory, Mild and slightly sweet housemade curry, rice, karaage

9.75



## GARLIC FRIED RICE

Skillet Fried Rice with egg, garlic, butter, negi.

7.75



## GYOZA (POTSTICKER)

Handrolled traditional potstickers. Pork, cabbage

5.25



## EDAMAME

Soybean, Salted or Aijitsuki

3.75



## KARAAGE

Japanese style, boneless fried chicken.  
Miso dressing, spicy mayo, truffle mayo for .25

5.00



## TAKOYAKI

Crispy octopus dumplings, sweet and tangy sauce,  
QP mayo

4.75



All of our dishes except those indicated by  contain meat or meat derived oils.  
We can create vegetarian/vegan friendly versions of some dishes. Please ask your server.