

TAMASHII

RAMEN HOUSE

RAMEN

TONKOTSU RAMEN 11.50

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 11.50

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 11.25

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



CURRY RAMEN 12.25

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 12.25

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 11.75

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 12.25

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 NITAMAGO SPICY PORK KAEDAMA KAEDAMA(THICK)

Breised Pork Belly 3.00 Seasoned Soft-boiled egg 1.75 Seasoned Ground Pork 3.00 Extra Noodles 3.50 Thicker Extra Noodles 4.00

KIKURAGE Black Mushrooms .75
MOYASHI Bean Sprouts .75
NARUTOMAKI Fish Cake 1.00
NORI Roasted Seaweed Squares 1.00

GRILLED TOFU 2.00
EXTRA BROTH 5.00
JALAPENO .75
BUTTER CORN 1.00

CHO KARA Spice Bomb 1.00
CHOCHO KARA Extra Spicy Spice Bomb 1.25
NEGI Green Onion .75
MENMA Marinated Bamboo 1.75
SHISHITO Blistered Shishito 2.50
PERRER

- SOY - EGG - FISH - WHEAT - MILK - SHELL FISH

JAPANESE FARE

GYUDON

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

5.00/9.75



CHASHUDON

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

5.00/9.75



Japanese Curry

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

10.50



GARLIC FRIED RICE

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

8.50



GYOZA (POTSTICKER)

Handrolled traditional potstickers. Pork, cabbage

6.25



EDAMAME

Soybean, Salted or Aijitsuki

4.25



SHISHITO AJITSUKE

Blistered and Sauteed Shishito Peppers with a side of Mackerel Salt

6.00



KARAAGE

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

6.25



TAKOYAKI

Crispy octopus dumplings, sweet and tangy sauce,
QP mayo

5.50



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.