

Welcome to Nozaru Ramen Bar

We take pride in being a part of the Normal Heights community where our guests are proud of their local ramen bar.

In order to serve something delectable to our community, we've created craft ramens and rice bowls we truly believe are one of a kind. Everyday, we spend several hours slow cooking and refining our broths for the best flavors and enhancing their umami. Pairing that with perfectly cooked noodles and top-notch ingredients, Nozaru Ramen Bar will only leave you wanting more.

We also have plenty of options for our vegetarian or gluten free patrons. Ask our staff, so we can accommodate and find a craft ramen that's the right fit for you!

FROM SOUL TO BOWL | 一杯入魂



SIDES

(V) = VEGETARIAN OPTION

(GF) = GLUTEN-FREE OPTION AVAILABLE



SALTED / GARLIC / SPICY GARLIC EDAMAME 4.75 (V) (GF)

枝豆 Simply Salted / Sautéed with Olive Oil, Seasoned Garlic, Gluten-Free Soy Sauce, Crushed Black Peppers / Add Spicy Sauce to the Garlic Edamame



CHICKEN KARAAGE 5.50

鳥唐揚げ Well Marinated Chicken Breast, Fried Japanese Kara-age Style. Spicy Aioli or Wasabi Ranch on the side.

GYOZA 5.50

餃子 Pan-Fried Pork Dumplings (6pcs). Original Gyoza Sauce on the side.

FRIED SPINACH GYOZA 6.50 (V)

ほうれん草餃子 Fried Spinach Vegetarian Dumplings (6pcs). No Meat. Original Gyoza Sauce on the side.

CRISPY CALAMARI 7.50

いかフライ Panko Fried Calamari Rings. Spicy Aioli or Wasabi Ranch on the side.

KAMIKAZE FRIES 5.50 (V)

神風フライ Seasoned Fries. Spicy Aioli or Wasabi Ranch on top.

SHISHITO PEPPERS 5.50 (V)

獅子唐辛子 Flash-Fried Green Shishito Pepper. Sautéed with Seasoned Garlic, Ginger, Gluten-Free Soy Sauce and Chili Sauce.



RAMEN BURRITO (CHICKEN / PORK / BEEF / TOFU) 7.50

ラーメンブリトー Nozaru Style Burrito. Ramen Noodle, Choice of Protein, Seasoned Fries, Avocado, Green Onions. Teriyaki Sauce, and Japanese Mayo, Wrapped in Flour Tortilla.



ADAMS PAPAS 6.95

ローカル御用達 Local Created Seasoned Fries Normal Heights Style. Seasoned Fries, Topped with Pork Belly Chashu, Bacon, Green Onions, Teriyaki Sauce, and Spicy Aioli.

SALADS



SEAWEED SALAD 4.75 (V) (GF)

海藻サラダ Marinated Seaweed Salad. Sesame Seeds on Top.

CHASHU CHICKEN SALAD 8.50 (GF)

鶏サラダ Slow-Cooked Breast Chicken, Arugula, Corn, Cherry Tomatoes, and Marinated Quail Eggs. Wasabi Ranch or Gluten-Free House Dressing on the side.



RAINBOW POKE SALAD 11.95 (GF)

ポケサラダ Tuna, Salmon, Albacore, Arugula, Masago Caviar, and Green Onions, Tossed with Original Poke Sauce. Spicy Aioli and Sesame Seeds on Top.


RAMEN BOWLS

CHOICE OF REGULAR NOODLE, SPINACH NOODLE (+0.95) OR GLUTEN-FREE NOODLE (+1.50)


 = VEGETARIAN OPTION  = GLUTEN-FREE OPTION AVAILABLE

HOW OUR BROTHS ARE MADE

* We Only Use Purified Soft Water In Our Kitchen

CHICKEN BROTH  Our Chicken Broth is made with Selected Chicken Breast and Fresh Vegetables. Slow cooked daily for Several Hours to seal all the Chicken Umami Flavor into Clear Chicken Broth.

PORK BROTH  Following Traditional Style of Making Tonkotsu Pork Broth in Japan, we cook them for over 10 hours in High Heat to create Our Pork Broth. Rich Pork Flavor in Thick Creamy Broth.

VEGGIE BROTH  Our Vegetable Broth is made with 100% Fresh Vegetables. Lightly Roasted all the Vegetables in Oven with Avocado Oil, then Cook them in a Pot for Several Hours to extract all the Flavors into the Broth.



TOKYO CHICKEN 10.95

自家製鶏ガラ麺 Pork Belly or Breast Chicken Chashu, Corn, Black Mushrooms, Green Onions, Bamboo Shoots, Roasted Seaweed, and Marinated Egg.



TONKOTSU HEIGHTS 11.95

自家製豚骨麺 Pork Belly or Breast Chicken Chashu, Bamboo Shoots, Green Onions, Black Mushrooms, Roasted Seaweed, and Marinated Egg. (Add Spicy Miso +0.50)



ANGRY APE 12.50

自家製鶏ガラ辛味噌麺 Spicy Miso and Japanese Chili Oil. Pork Belly or Breast Chicken Chashu, Green Onions, Baby Bok Choy, Corn, Marinated Egg, Roasted Garlic Chips, and Thin Sliced Dried Chili.



SPICY HEIGHTS (MILD / HOT / VOLCANO) 12.50

自家製豚骨辛味噌麺 Original Mixed Spices. Pork Belly or Breast Chicken Chashu, Green Onions, Black Mushrooms, Bamboo Shoots, Roasted Garlic Chips, and Marinated Egg.

RAMEN BOWLS

ADD-ONS: SPICY BOMB 0.50
EXTRA NOODLE 2.00
EXTRA CHASHU 2.50

MARINATED / POACHED / QUAIL EGGS 1.50
BACON / ROASTED GARLIC CHIPS 1.50
VEGGIE 1.00



JIRO STYLE 16.95 🐷
ラーメン二郎インスパイアード Ramen Jiro Inspired. Soy-Based Pork Broth with Double Pork Belly Chashu, Mega Portion of Bean Sprouts, Baby Bok Choy, Black Mushrooms, Seasoned Garlic, Green Onions, Thin Sliced Japanese Chili and Marinated Quail Eggs.



RED GORILLA 14.95 🐷
自家製豚骨辛味噌麺 Spicy Miso and Japanese Chili Oil. Panko Fried Breast Chicken, Corn, Seasoned Garlic Paste, and Uncut Marinated Egg.



SEA SALT VEGGIE 11.95 🌿 (V) (GF)
自家製野菜麺 Sea Salt, Fried Tofu, Green Onions, Baby Bok Choy, Corn, Cherry Tomatoes, Bamboo Shoots, and Black Mushrooms. (Add Spicy Bomb +0.50)



ADAMS BELLY 11.95
混ぜ麺 Soup-Less Ramen Bowl. Pork Belly or Breast Chicken Chashu, Bacon, Poached Egg, Bamboo Shoots, Green Onions, and Crushed Black Pepper.



POKE RAMEN 12.50 🌿 (V)
ポケ麺 Soup-Less, Nozaru Style Poke Ramen. Tuna, Salmon, Albacore, Masago Caviar, Arugula, Seaweed Salad, and Spinach Ramen Noodle. Tossed with Original Poke Sauce.



ANGRY VEGGIE 12.50 🌿 (V)
自家製辛味噌野菜麺 Spicy Miso and Japanese Chili Oil. Fried Tofu, Green Onions, Baby Bok Choy, Bamboo Shoots, Corn, Cherry Tomatoes, Black Mushrooms, Roasted Garlic Chips, Flash Fried Shishito Pepper, and Thin Sliced Dried Chili.

🐔 CHICKEN BROTH

🐷 PORK BROTH

🌿 VEGETABLE BROTH

NOZARU ROLLS

 = VEGETARIAN OPTION

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JOHN ADAMS 10.50

ジョン アダムス Crab, Avocado Inside, Topped with Salmon, Green Onions, and Yuzu Ponzu Sauce.



SUNSET FELTON 11.50 

フェルトンの夕日 Spicy Tuna, Avocado Inside, Topped with Yellow Fin Tuna, Sliced Jalapeño, and Spicy Sauce.



NINJA 10.50

忍者 Crab, Avocado Inside, Topped with Spicy Tuna, Green Onions, and Yuzu Ponzu Sauce.



SPICY REESE 10.95 

辛口リース君 Spicy Tuna, Avocado Inside, Topped with Salmon, Sesame Seeds, and Original Poke Sauce.



GRIZZLY BUSINESS 11.95

グリズリービジネス Crab, Tempura Shrimp, Crab, Avocado Inside, Topped with Seared Albacore, Masago Caviar, Green Onions, and Original Poke Sauce.



CHUCK 11.95

チャックさん Tempura Shrimp, Crab, and Avocado Inside, Topped with Spicy Tuna, Tempura Flakes, Eel Sauce, and Spicy Aioli.



FIREBALL 7.50

火の玉 No Rice. Crab, Cream Cheese, and Jalapeno. Seaweed Wrapped, Deep Fried. Topped with Masago Caviar, Green Onions, Eel Sauce, and Spicy Aioli.

CLASSIC ROLLS

CALIFORNIA 5.50


カリフォルニア巻 Crab, Avocado, Sesame Seeds

CRUNCHY 8.50

辛味鱈巻 Tempura Shrimp, Crab, and Avocado, Topped with Tempura Flakes, and Eel Sauce.

SPICY TUNA 6.50 

辛味鱈巻 Chopped, Seasoned Spicy Yellowfin Tuna, Avocado, Sesame Seeds

AVOCADO 4.50  

アボカド巻 Avocado, Sesame Seeds

NOZARU BOWLS

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POKE BOWL (TUNA / SALMON / ALBACORE) 9.75

海鮮ポキ丼 Choice of Fish, Masago Caviar, Avocado, Seaweed Salad, and Green Onions on Rice. Original Poke Sauce and Sesame Seeds on Top.



BEEF BOWL (REGULAR) 8.50 (HALF SIZE) 6.50

牛丼 Slow Cooked Beef Brisket and Yellow Onions on Rice. Green Onions, and Quail Eggs on Top.



CHICKEN KATSU BOWL (REGULAR) 7.50 (HALF SIZE) 5.50

鳥カツ丼 Japanese Style Fried Chicken Breast on Rice. Green Onions, Quail Eggs, and Original Katsu Sauce on Top.



CHASHU BOWL [CHICKEN / PORK] (REGULAR) 7.50 (HALF SIZE) 5.50

焼豚丼 Slow Cooked Breast Chicken or Pork Belly on Rice. Green Onions, Quail Eggs, and Teriyaki Sauce on Top.



KARAAGE BOWL (REGULAR) 7.50 (HALF SIZE) 5.50

鳥唐揚げ丼 Japanese Style Fried Chicken on Rice. Green Onions, Quail Eggs, Teriyaki Sauce, and Spicy Aioli on Top.

KIDS BOWLS

TOKYO KIDS 6.50

東京キッズ Chicken Broth Ramen. Tempura Shrimp, Corn, and Marinated Quail Eggs.

TONKOTSU KIDS 6.50

豚骨キッズ Pork Broth Ramen. Tempura Shrimp, Corn, and Marinated Quail Eggs.

VEGGIE KIDS 6.50

野菜キッズ Vegetable Broth Ramen. Fried Tofu, Corn, and Grape Tomatoes.