いらっしゃいませ　自家製こだわりスープ御座います

FROM SOUL TO BOWL

Nozaru RAMEN BAR — EST. 2017

(V) VEGAN FRIENDLY
Made with 100% Vegetables

(GF) GLUTEN FREE OPTION
Gluten Free Option is Available Upon Request. Soups, Sauces, Toppings May Differ from Its Original. Please Ask Your Servers

SIDE DISHES おつまみ

EDAMAME [SALTED / GARLIC / SPICY GARLIC] 4.95 (V) (GF)
枝豆　Simply Salted / Sautéed with Seasoned Garlic and Soy Sauce / Spicy Sauce to the Garlic Edamame.

VEGGIE POTATO CROQUETTES 3.95 (V)
野菜コロッケ　Deep Fried. Mashed Potato with Various Vegetables. Vegan Katsu Sauce on Side.

GYOZA [PORK / FRIED SPINACH (V)] 5.95
餃子　Pork Dumplings / Fried Spinach Vegan Dumplings. Original Dipping Gyoza Sauce on Side.

CHICKEN KARAAGE 5.95
鳥の唐揚げ　Japanese Style Chicken Nuggets. Spicy Aioli or Wasabi Ranch on Side.

UMAMI FRIES 3.95 (V)
旨味ポテト　Seasoned Potato Fries. Spicy Aioli or Wasabi Ranch on Side.

ADAMS FRIES 6.95
アダムスフライ　Seasoned Potato Fries with Diced Cut Pork Belly Chashu, Bacon, Spicy Aioli, Teriyaki Sauce,Cilantro on Top.

GARLIC SHISHITO 5.75 (V) (GF)
獅子唐辛子にんにく和え　Shishito Pepper, Seasoned Garlic, Soy Sauce, Spicy Sauce.

TAKO BALLS 5.95
たこ焼き　a.k.a. "TAKOYAKI"　Japanese Ball Shape Dumplings. Octopus, Cabbage, Bonita Flakes.

FIREBALL 7.95
火の玉　Deep Dried. Krab, Cream Cheese, Jalapeño Inside. Masago, Green Onions, Sesame Seeds, Eel Sauce, Spicy Aioli on Top.

JIDORI WINGS 8.95 (12pc)
地鶏の手羽先　Free Range Chicken Wings "Tabasaki" Style. Caramelized with Original Garlic Soy Sauce. Wasabi Ranch on Side.

CHASHU TACO 2.95 (1pc)
焼豚タコ　Choice of Pork Belly or Chicken Chashu with Bacon Bits, Cilantro, Avocado, Melted Cheese.

RAMEN BURRITO [CHICKEN / PORK BELLY / TOFU (V)] 10.50
ラーメンブリトニー　Nozaru Original Ramen Burrito. Choice of Protein, Ramen Noodle, Seasoned Fries, Avocado, Green Onions. Spicy Aioli on Side.

SALADS サラダ (Add Avocado +0.95)

SEAWEED SALAD 5.75 (V) (GF)
海藻サラダ　Marinated Seaweed Salad, Spring Mix. Sesame Seeds.

BBQ BEEF SALAD 9.95
焼肉サラダ　Japanese BBQ Ribeye, Spring Mix, Corn, Grape Tomatoes, Marinated Quail Eggs. Creamy Sesame Dressing on Side.

RAINBOW POKE SALAD 11.95 (GF)
虹色ポケサラダ　Tuna, Salmon, Yellowtail, Spring Mix, Masago, Green Onions with Original Poke Dressing, Spicy Aioli.

RICE BOWLS 丼物 (Add Avocado +0.95)

POKE BOWL [TUNA / SALMON / YELLOWTAIL] 9.95 (GF)
ポケ丼　Choice of Fish, Masago, Avocado, Seaweed Salad, Green Onions on Rice, Original Poke Sauce on Top.

TERIYAKI CHASHU BOWL [CHICKEN / PORK BELLY] 9.95 (GF)
焼豚丼　Diced Cut Chashu (Chicken Breast or Pork Belly) on Rice. Green Onions, Quail Eggs, Teriyaki Sauce on Top.

CHICKEN KATSU BOWL 9.95
鶏かつ丼　Japanese Style Fried Chicken on Rice. Quail Eggs, Vegan Katsu Sauce, Spicy Aioli on Top.

CHICKEN KARAAGE BOWL 9.95
鳥唐揚丼　Diced Cut Chicken Karaage on Rice. Green Onions, Quail Eggs, Teriyaki Sauce, Spicy Aioli on Top.

VEGAN KATSU BOWL 9.95 (V)
野菜揚丼　Potato Croquettes, Fried Tofu, Corn, Avocado, Grape Tomatoes, Vegan Katsu Sauce on Top.

KIDS BOWLS お子様丼 (Add Apple Juice +1.95)

(12 Years & Under)

KIDS RAMEN [CHICKEN / PORK / TOFU VEGGIE] 7.50
お子様拉麺　Kids Size Ramen. Pork Belly, Chicken, or Tofu with Corn, Quoil Eggs or Grape Tomatoes.

KIDS KARAAGE BOWL 5.50
お子様丼飯　Kids Size Karaage Rice Bowl.

SUSHI ROLLS 巻き寿司

SPICY REESE 10.95 (GF)
辛口リース君　Spicy Tuna, Avocado Inside. Topped with Fresh Salmon, Cilantro, Sesame Seeds, Original Poke Sauce.

SUNSET FELTON 10.95 (GF)
フェルトンの夕日　Spicy Tuna, Avocado Inside. Topped with Tuna, Sliced Shishito Pepper, Spicy Miso Sauce.

HAMACHI GARLIC 10.95
鰤大蒜　Avocado, Krab Inside. Topped with Yellowtail, Masago, Green Onions, Sesame Seeds, Garlic Ponzu Sauce.

AVOCADO 4.95 (V) (GF)
アボカド巻き　Fresh Avocado, Sesame Seeds.

SASSY LELA 10.95 (GF)
生意気リーラ嬢　Spicy Tuna, Avocado, Inside. Topped with Yellowtail, Sliced Shishito Pepper, Spicy Miso Sauce.

CHRONIC TOWN 10.95
やみつき街　Tempura Shrimp, Avocado, Krab Inside. Topped with Tuna, Masago, Green Onions, Eel Sauce.

JOHN ADAMS 10.95
ジョン・アダムス　Avocado, Krab Inside. Topped with Salmon, Cilantro, Garlic Ponzu Sauce.

SPICY TUNA 5.95 (GF)
辛味鮪巻き　Spicy Tuna, Avocado, Sesame Seeds.

CHUCK 10.95
チャックさん　Shrimp Tempura, Avocado, Krab. Topped with Spicy Tuna, Crunchy, Eel Sauce, Spicy Aioli.

HAWAIIAN 10.95
ハワイアンズ　Avocado, Krab Inside. Topped with Spicy Tuna, Masago, Green Onions, Sesame Seeds, Original Poke Sauce.

CRUNCHY 8.95
てんかす海老天巻き　Tempura Shrimp, Avocado, Krab Inside. Topped with Crunchy ,Eel Sauce.

CALIFORNIA 5.75
カリフォルニア巻き　Avocado, Krab, Sesame Seeds.

ALL BROTHS ARE SLOW COOKED DAILY RIGHT HERE

CHICKEN BROTH

Made with Selected Chicken Breast Bones. Slow Cooked for Several Hours to Seal All the Chicken Umami Flavor into Clear Chicken Broth.

PORK BROTH

Following the Traditional Style of Making Tonkotsu Pork Broth in Japan, Cook Pork Bones for Over 15 hours in High Heat to Create Thick Creamy Pork Broth.

VEGGIE BROTH

Made with 100% Fresh Vegetables. Lightly Roasted All the Vegetables in Oven with Avocado Oil, then Cooking for Several Hours to Extract All the Flavors into the Broth.

RAMEN BOWLS 自家製拉麺

NOODLE OPTIONS Original : Spinach (+1) : Gluten Free Brown Rice (+1.5)



DONKEY KONG 15.95

特製肉盛り拉麺 Original Tonkotsu Pork Broth. Sliced BBQ Ribeye, Pork Belly Chashu, Bacon Bits, Marinated Eggs, Corn, Korean Kimchi, Togarashi Paste.

(Add A Fried Gyoza in Soup +0.95)



ANGRY APE 12.95

辛味噌鶏ガラ拉麺 Chicken Broth. Spicy Miso, Pork Belly or Chicken Chashu, Corn, Green Onions, Baby Bok Choy, Roasted Garlic Chip, Fried Shishito, Marinated Egg.



BEEFY CURRY 13.50

牛肉カレー拉麺 Chicken Broth. Curry Sauce, Sliced BBQ Ribeye, Fried Gyoza, Corn, Green Onion, Korean Kimchi, Marinated Egg.



ANGRY VEGGIE 12.95 (V)

辛味噌野菜拉麺 Veggie Broth. Spicy Miso, Fried Tofu, Corn, Baby Bok Choy, Bamboo Shoots, Green Onions, Black Mushrooms, Grape Tomatoes, Roasted Garlic Chips, Fried Shishito Pepper.



BLACK HEIGHTS 14.50 (GF)

黒豚骨拉麺 Pork Broth. Black Roasted Garlic Oil, Double Pork Belly or Chicken Chashu, Bacon Bits, Corn, Black Mushrooms, Marinated Egg.



TONKOTSU HEIGHTS 12.50 (GF)

豚骨醤油拉麺 Pork Broth, Pork Belly or Chicken Chashu, Bamboo Shoots, Green Onions, Black Mushrooms, Roasted Seaweed, Marinated Egg.

(Add Spicy Miso +0.50)



SPICY HEIGHTS 12.95 (GF)

[Mild / Medium / Hot / Volcano]

辛味豚骨拉麺 Pork Broth, Hot Spices, Pork Belly or Chicken Chashu, Green Onions, Black Mushrooms, Bamboo Shoots, Roasted Garlic Chips, Marinated



RED GORILLA 14.95

辛味豚骨噌拉麺 Pork Broth. Spicy Miso, Fried Chicken Katsu, Corn, Seasoned Garlic Paste, Green Onions, Uncut Marinated Egg.



TOKYO CHICKEN 12.50 (GF)

鶏がら醤油拉麺 Chicken Broth. Pork Belly or Chicken Chashu, Corn, Baby Bok Choy, Green Onions, Bamboo Shoots, Roasted Seaweed, Marinated Egg, Black Pepper.



BLACK VEEGIE 12.50 (GF) (V)

黒胡麻野菜拉麺 Veggie Broth. Roasted Garlic Oil, Fried Tofu, Corn, Baby Bok Choy, Bamboo Shoots, Green Onions, Black Mushrooms, Grape Tomatoes.