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 AVAILABLE
Gluten Free Option is Available Upon Request. Sauces, Toppings May Differ from Its Original. Please Ask Your Servers

SIDE DISHES おつまみ

EDAMAME 5.50 (V) (GF)
[SALTED / GARLIC / SPICY GARLIC]
Simply with Sea Salt/
Sautéed with Seasoned Garlic/
Sautéed with Garlic and Chili Paste.

PORK GYOZA 6.50
[REGULAR / DEEP-FRIED]
Pork Dumplings. Regular Pan-Fried or Deep-Fried. Gyoza Sauce on Side.

GARLIC BUTTER SHISHITO 7.50 (V) (GF)
Flash-Fried Shishito Pepper, Sautéed with Butter, Seasoned Garlic, Soy Sauce, Chili Paste.

SEAWEED SALAD 6.50 (V) (GF)
Marinated Seaweed Salad, Sesame Seeds.

VEGGIE POTATO CROQUETTES 5.50 (V)
Panko Fried Vegetable Potato Croquettes with Vegan Katsu Sauce.

CHICKEN KARAAGE 8.50
“Ka-ra-a-ge” Japanese Style Fried Chicken. Spicy Mayo or Teriyaki Mayo on Side.

ADAMS FRIES 9.50
Crispy Fries with Chopped Pork Belly Chashu, Bacon Bits, Teriyaki Sauce, Spicy Aioli, Micro Cilantro, Sesame Seeds.

SUSHI ROLLS 巻き寿司

Modifications are Available for Additional Costs

SPICY REESE 13.25 (GF)
Fresh Salmon on Top. Spicy Tuna, Avocado Inside. Micro Cilantro, Sesame Seeds, Poke Sauce.

JOHN ADAMS 13.25
Fresh Salmon on Top. Krab, Avocado Inside. Green Onions, Sesame Seeds, Ponzu Sauce.

CHRONIC TOWN 13.50
Fresh Salmon on Top. Shrimp Tempura, Krab Inside. Masago, Green Onions, Sesame Seeds, Ponzu Sauce.

SASSY LELA 13.25 (GF)
Fresh Yellowtail on Top. Spicy Tuna, Avocado Inside. Micro Cilantro, Sesame Seeds, Poke Sauce.

SUNSET FELTON 13.25
Fresh Yellowtail on Top. Krab, Avocado Inside. Masago, Green Onions, Sesame Seeds, Ponzu Sauce.

ISLAND CALI 13.50
Spicy Tuna on Top. Shrimp Tempura, Krab Inside. Crunchy, Eel Sauce, Spicy Mayo.

CRUNCHY 10.50
Shrimp Tempura, Krab Inside. Crunchy, Sesame Seeds, Eel Sauce.

CRUNCHY DRAGON 13.50
Fresh Water Eel (Unagi) on Top. Shrimp Tempura, Krab Inside. Crunchy, Eel Sauce.

SPICY TUNA 8.50 (GF)

CALIFORNIA 7.00

AVOCADO 6.00 (V) (GF)

ALL BROTHS ARE SLOW COOKED DAILY RIGHT HERE

RAMEN BOWLS 自家製拉麺

NOODLE OPTIONS Regular / Spinach (+2) / Gluten Free (+2)

CHOICE OF PROTEIN - Pork Belly / Chicken Breast / Fried Tofu (Non GF) / BBQ Ribeye (Non GF) (+2)



DONKEY KONG - 特製肉盛り拉麺 - 17.75

BBQ Ribeye, Pork Belly Chashu, Bacon Bits, Marinated Eggs, Corn, Kimchi, Spicy Bomb.
(Add A Fried Gyoza in Soup +1)



BLACK HEIGHTS - 黒豚骨拉麺 - 16.75 GF

Double Porkbelly or Chicken Breast Chashu, Bacon Bits, Corn, Black Mushroom, 1/2 Marinated Egg, Roasted Black Garlic Oil.



TONKOTSU HEIGHTS - 豚骨拉麺 - 15.25 GF

Choice of Protein, Bamboo, Green Onion, Black Mushroom, Roasted Seaweed,1/2 Marinated Egg.
(Add Spicy Miso +1.5)



SPICY HEIGHTS - 辛味豚骨拉麺 - 15.75 GF

[Mild / Medium / Hot / Volcano]

Choice of Protein, Black Mushroom, Green Onion, Bamboo, Roasted Garlic Chip, 1/2 Marinated Egg.



VEGAN HEIGHTS - 野菜拉麺 - 15.25 V GF

Choice of Protein, Corn, Black Mushroom, Green Onion, Bamboo, Roasted Garlic Chip.
(Add Spicy Bomb +1, Spicy Miso +1.5)

BURRITO ブリトー

RAMEN BURRITO 13.50

[CHICKEN / PORKBELLY / FRIED TOFU / BBQ RIBEYE +2]

Choice of Protein, Ramen Noodles, Crispy Fries, Avocado, Green Onion, Teriyaki Sauce, Spicy Aioli. Wrapped in Flour Tortilla.
*Ask for Vegan Option



RICE BOWLS 自家製丼物

POKE BOWL 15.00 GF

[TUNA / SALMON / YELLOWTAIL]

Choice of Fish, Masago, Sliced Onion, Avocado, Seaweed Salad, Sesame Seeds, Poke Sauce.
(Mixed Fish +2, Double Fish +4)

TERIYAKI BOWL 13.50

[PORK BELLY / CHICKEN BREAST]

Choice of Meat, Green Onion, Quail Eggs, Sesame Seeds, Teriyaki Sauce.
(Double Meat +4, Add Avocado +1)

CHICKEN KATSU BOWL 13.50

House-made Panko Fried Chicken Katsu, Green Onion, Quail Eggs, Katsu Sauce.
(Add Avocado +1)

VEGAN KATSU BOWL 13.50 V

Veggie Croquettes, Corn, Fried Tofu, Avocado, Roasted Garlic Chips, Fried Onion, Sesame Seeds, Vegan Katsu Sauce.

GF * Please ask your server for Gluten-Free Options. Regular is NOT a Gluten-Free.