

RAMEN

Always made with from scratch broths, SUN noodles, natural & local proteins & veggies and cage free farm eggs

TONKOTSU* 12
two day pork bone broth,
roasted pork belly, bamboo
shoots, arugula, poached egg,
scallions, garlic soy reduction
***Make It Richer** 13

PORK SHIO* 12
"beautiful briny sea salt",
chicken broth, pork belly,
vegetable, seasoned egg,
scallions, garlic soy reduction

KIMCHI BEEF 12
yukgaejang style spicy broth,
angus beef eye round, kimchi,
fried egg, scallions

DUCK 13
chicken broth, seared duck
breast, XO sauce, white pepper,
cilantro oil

CHICKEN SHIO * 12
"beautiful briny sea salt",
chicken broth, tender chicken
breast, vegetable, seasoned egg,
scallions, pecan & chili romesco

SEAFOOD* 13
deep seafood broth, mussels,
local GA shrimp, vegetable,
butter, black garlic sesame
oil, poached egg, scallions

VEGETABLE (V) 12
vegetable dashi, sweet potato
puree, fall vegetable
succotash, whipped tofu,
roasted mushrooms

+\$3 charge to split and share a bowl of Ramen, includes extra egg and toppings

FLAVOR BOMBS

MISO GARLIC BOMB 1
miso, fresh garlic, soy sauce

SPICE BOMB 1.5
thai chili, fresno chili,
korean gochujang paste

FRESH HERB BOMB 1
scallions, basil,
cilantro, olive oil

XO BOMB 2
housemade; dried seafood,
duck, bacon, garlic, chili

EXTRA TOPPINGS

EGG* 2
choose marinated soft boiled
egg, poached or fried

KIMCHI 2
napa cabbage

MENMA 2
tender bamboo shoots

WOK CORN 1

GARLIC 1
marinated in soy sauce

TOFU 2
local & cubed

PORK BELLY 3
local & natural

CHICKEN BREAST 3
local & poached

DUCK 4
seared duck breast

BEEF 4
angus eye round

SHRIMP 4
grilled, local GA

UNI* 4
sea urchin

SMALL BITES & APPETIZERS

SALMON* 9
wild salmon, soy sauce glaze,
chicken skin powder, wasabi,
cucumbers, cilantro oil

HAMACHI* 8
line caught yellowtail,
pickled carrots, PEANUTS,
korean spicy gochujang sauce

SLICED FISH WITH LIME* 9
market white fish, lime, basil oil

OYSTER & UNI* 3.5
shucked oyster, sea urchin,
lime mignonette

BEEF CARPACCIO* 7
raw local angus beef, soy sauce,
sesame oil, garlic, arugula

WHIPPED TOFU & PEA SALAD (V) 7
freshly made tofu, field peas,
cucumbers, local wild grapes

WONTONS IN AROMATIC CHILI OIL 7
pork & shrimp stuffed,
poached garlic chili oil

PAN FRIED CHICKEN DUMPLINGS 7
local chicken, shiitake mushroom

KOREAN PORK MANDOO DUMPLINGS 8
local pork, kimchi, jap chae noodles,
pan fried

STEAMED TOFU & MUSHROOM DUMPLINGS (V) 7
local tofu, shiitake mushrooms

PORK BELLY BUN 5
slow roasted local pork,
pickled red onions, PECAN sugar

ROASTED DUCK BUN 5
duck breast, cucumber, radish, hoisin

FRIED GREEN TOMATO BUN (V) 4
panko breaded, shisho remoulade,
pickled daikon

SALT & PEPPER SHRIMP 9
local GA shrimp, onions, chili

SMOKED TROUT CROQUETTES 7
local GA trout, housemade cured &
bonito style salmon flakes, spicy aioli

Rev: 10/20

V = vegetarian friendly

Please let your server know if you have any allergies or intolerances.

**The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.*