

APPETIZERS

Japanese Fried Chicken \$15

toasted garlic caramel, togarashi, shiso ranch
(dairy, egg, gluten, sesame, soy)

Ivan's Karaage \$15

crispy fried chicken, lemon, yuzu-kosho mayo
(dairy, egg, gluten, sesame, wheat)

Schmaltz Fried Gyoza \$14

housemade chicken gyoza, almond taberu rayu, crispy chicken skin, gyoza sauce
(gluten, sesame, soy, tree nut)

BEVERAGES

Alcoholic

Suntory Toki Highball \$17

suntory toki whisky, soda water
make it a yuzu highball \$19

Asahi \$11 *lager*

Ivan Ramen x KCBC Wai Wai \$13 *IPA*

Non-Alcoholic

Barley Tea \$6

Yuzu Lemonade \$8

Ivan Palmer \$7

yuzu lemonade topped
with barley tea

ENTRÉES

Tokyo Shio \$18

sea salts, dashi + chicken broth, shoyu-glazed chashu, soft egg, roasted tomato
(egg, fish, gluten, soy)

Tokyo Shoyu \$18

soy sauce, dashi + chicken broth, shoyu-glazed chashu, soft egg, roasted tomato
(egg, fish, gluten, soy)

Truffled Vegan Shoyu \$20

truffled vegetable + mushroom dashi, grilled oyster mushrooms, roasted tomato,
yu choy, scallions
(gluten, soy)

Tonkotsu \$20

rich pork broth, shoyu-glazed chashu, wood ear mushrooms, pickled mustard greens,
soft egg, black garlic oil
(egg, shellfish, gluten, sesame, soy)

Chicken Paitan \$20

rich chicken broth, minced chicken, egg yolk, crispy togarashi chicken
(egg, gluten, sesame, soy)

Spicy Miso Ramen \$20

a blend of chilis + miso, dashi + chicken broth, ground pork, cilantro, bean sprouts,
pickled garlic, soft egg
(egg, shellfish, gluten, sesame, soy)

DESSERT

Yuzu Shaved Ice "Kakigori" \$22

serves 2-6

yuzu curd, meringue, ritz crumble, yuzu zest
(dairy, gluten)

Yuzu Cheesecake \$7

(dairy, gluten)

AUTOGRAPHED COOKBOOK
\$30

**LOVE, OBSESSION
AND RECIPES**
Ivan Ramen