

RYOKO RAMEN

SMALL PLATES

buttermilk-fried chicken wings

three flats, three drums,
choice of sauce \$7.95

*orange-chipotle,
Alabama white,
or Thai sweet chile*

tallow tater tots 🌿

Japanese white sauce,
scallions, cilantro, eel sauce,
sesame \$5.95

saag paneer 🌿

creamed spinach with curry,
cheddar cheese curds & pita
\$6.95

spicy kimchi fried rice 🌿

soft-cooked Massey Creek egg
\$5.95

pork skins

with Carolina barbecue rub
\$3.95

🌿 GLUTEN FREE

🌿 CAN BE EASILY MADE VEGETARIAN

**Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk
of foodborne illness..*

BOWLS OF RAMEN

ADD A SOFT-COOKED EGG \$1.95

ADD EXTRA NOODLES \$2.95

ADD PORK BELLY \$3.95

ADD 1/4LB KING CRAB LEGS \$6.95

miso pork

pork belly, pork shoulder,
miso, sprouts, pickles, kale
\$9.95

mushroom 🌿

soy-roasted tofu,
confit portobello,
sprouts, kale \$9.95

PLEASE ASK ABOUT
TONIGHT'S SPECIAL
BOWL OF NOODLES!



LATE NIGHT COCKTAILS

MIDORI TART

Midori Melon, Lemon-Basil Shrub & House Made Sour.
Served over Citrus Ice with Dehydrated Orange. \$8.95

JUNMAI MULE

Flying Pepper Vodka, Sake, Cucumber Shrub & Ginger Beer.
Served in a Copper Mug with Cucumber & Shiso. \$8.95

HILLBILLY CROTCH ROCKET

Moonshine, Sake, Peach-Ginger Shrub, Peach Nectar, Fresh Lemon & Soda.
Served Tall with Fresh Peach & Candied Ginger. \$9.95

ANCIENT HARMONY

Hibiki Harmony, Sake, Lychee & Plum Bitters.
Served over Clarified Ice with Dehydrated Orange. \$14.95

G.S.T.

Emulsion Gin, Sake & Tonic.
Served over Cinnamon Ice with Lemon & Basil Flower. \$8.95

KARAOKE STAR

Sutler's Gin, Sake, Pear Nectar, Honey-Vanilla Syrup & Fresh Lemon.
Topped with Dry Vanilla Soda. Served Tall with Star Fruit. \$8.95

KIBO JUNMAI SAKE (180ML)

Traditional example of Junmai sake, heavy with melon overtones, somewhat earthy & mushroomy as the palate expands, & lightly sweet on the finish. \$9.95

THROWBACK TAP

\$2.95/PT - \$9.95/PITCHER

Classic beer for great times!
No crazy hops, no heavy stuff, just an everyday beer drinker's beer.
Ask your server or bartender for details.