

# Ramen

*Thick and Bold*

## Zebra

\*\*\*\*\* SHIO \*\*\*\*\*

Pork and chicken broth, pork chashu, seasoned egg, spinach, nori, butter, roasted umami garlic oil

16

*The original*

## The E.A.K.

\*\*\*\*\* SHOYU \*\*\*\*\*

Pork and chicken broth, pork chashu, seasoned egg, spinach, nori

15

★

*Spicy*

## Oh So Hot!

\*\*\*\*\* MISO \*\*\*\*\*

Pork and chicken broth, pork chashu, seasoned egg, nori, bean sprouts, cabbage, spinach, spicy miso with ground chicken

17

## Go Green!

\*\*\*\*\* MISO \*\*\*\*\*

Vegetable broth, thin noodles, seasoned egg, soy milk, kabocha, baby corn, cabbage, bean sprouts, mini tomatoes, shredded red chili pepper garnish

14

## V-Garden



\*\*\*\*\* SHIO \*\*\*\*\*

VEGAN, Vegetable broth, thin noodles, yellow and red paprika, tomatoes, cauliflower, broccoli, celery, garlic, radish sprouts

17

← *Healthy options* →

## What is IEKEI?

iekei (pronounced E-A-K) is a style of ramen that originated from Yokohama Japan. It is a perfect balance of the popular Tonkotsu style of Kyushu in the West, and Shoyu style from Tokyo in the East.

What makes our ramen distinct is that we use thick straight noodles to compliment the savory broth. Our EAK style is a modern take on the original iekei style. We're delighted to bring this style of ramen to you. Don't be afraid to go nuts on this bowl of ramen and slurp.

## Toppings

Seasoned egg 2  
Menma 1  
Pork belly Chashu 3  
Kimchi 1  
Nori seaweed 1  
Spinach 1  
Butter 1

Spicy bomb 1  
Garlic oil 1  
Green onions 1  
Parmesean cheese 1  
Cabbage 1  
Cilantro 1

Sweet corn 1  
Bean sprouts 1  
Umeboshi plum 1  
Brussel sprouts 1  
Spicy miso w/ ground chicken 2  
Extra noodle (1/2 size) 3  
Extra soup 3

# Appetizers

## ✪ Edamame 6

Lightly salted

## Garlic Edamame 7

Garlic aioli sauce and anchovies

## ✪ Spicy Hiyayakko 6

Chilled tofu with radish sprouts and homemade chili sauce

## ♥ Homemade cucumber kimchi 6

Spicy pickled cucumber kimchi

## ✪ ♥ Spicy menma with cilantro 7

bamboo shoots marinated in  
homemade spicy sauce topped with cilantro

## Takoyaki 7

Savory round octopus pancakes with a sweet and spicy sauce

## ✪ Crispy gobo chips 7

Fried burdock roots with lotus root nori and light salt.  
Great for sharing!

## Butakaku 9

Braised pork belly simmered in a soy based sauce,  
spinach, flavored hard boiled egg

## ✪ Tofu gyoza 8

Homemade grilled dumplings filled with tofu, ginger,  
chives on a piping hot iron skillet. Very Hot! Please be careful!

## ★ Homemade ginger gyoza 9

Homemade grilled dumplings filled with seasoned pork,  
ginger, chives on a piping hot iron skillet  
Very Hot! Please be careful!

## ★ Karaage fried chicken 9

Lightly salted crispy fried chicken served with  
sauce of your choice:  
ponzu sauce, sweet chili, curry,  
honey mustard, spicy garlic, homemade tartar

# Salads

## Spinach green salad 9

Spinach, bacon, Japanese Ranch dressing with parmesan cheese  
and half ajitama egg

## ✪ Superfood salad 10

Baby kale, spinach, seaweed, hijiki, cucumber, cranberry,  
shoyu based onion dressing

# Buns

## ★ Butakaku bao 8

Braised pork belly, slice of hard boiled egg,  
Japanese mustard mayo, lettuce in a bun

## Shrimp cutlet bao 8

Bun with juicy shrimp cutlet, sweet chili sauce,  
lettuce and homemade tartar sauce

★ = Popular

♥ = Recommended

✪ = Vegan

# Rice Things

## ♥ E.A.K. fried rice 9

Pork fried rice served table-side in a piping hot iron skillet.  
Very Hot! Please be careful!

## Spicy Fried Rice 10

E.A.K. fried rice served with our signature spicy bomb  
Very Hot! Please be careful!

## Chashu Mini Bowl 5

Pork Chashu, ajitama, pickled ginger, spinach, , sesame seeds on rice

## ♥ Salmon and avocado Mini Bowl 6

Norwegian salmon, avocado, shiso leaf, nori, sesame seed on rice

## Ikura Mini Bowl 6

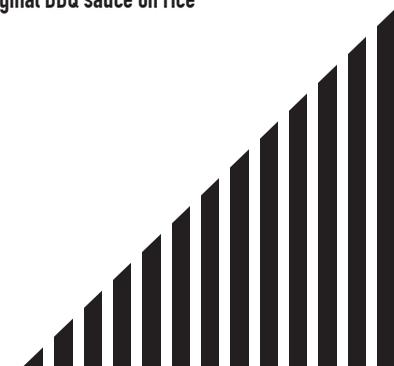
lightly marinated salmon roe and nori on rice

## Oyako Mini Bowl 5

Chicken and egg marinated in soy sauce, mirin and dashi with radish sprouts on rice

## Yakiniku Mini Bowl 5

Grilled beef and onions marinated in our original BBQ sauce on rice



# Drinks

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## BEER

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Sapporo - pale lager Japan 6  
Stella Artois - pilsner Belgium 8  
Orion - rice pale lager Okinawa 8



PITCHER

Sapporo 18  
Stella 24



Brooklyn Lager 8  
Lagunitas IPA - r 7  
Kawaba Sunrise - amber ale Japan 8  
Kawaba Snow Weizen - wheat Japan 8  
Kirin Ichiban - pale lager Japan 8

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## NON ALCOHOL

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Cane sugar cola 3  
Diet cola 3  
Ginger Ale 3  
Calpico 3  
San Pellegrino 3  
Iced green tea 3  
Iced Oolong Tea 3  
Hot tea 3

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## SAKE COCKTAILS

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Grapefruit Mint Sake 12  
Sake, grapefruit, mint leaves, lemon  
Sweet Snow Nigori 13  
Nigori sake, simple syrup, lime, ice blend  
Strawberry Sakerita 13  
Sake, strawberry puree, mint, ice blend  
Peachy Ice Blend 12  
Sake, peach, mint, ice blend

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## SAKE

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Sparkling sake jelly 8  
- Peach, Berry, Yuzu -  
Kurosawa nigori 11  
300ml Ginjo Nigori Un-filtered Semi-Dry  
Dassai 14  
300ml  
Makiri sake 14  
300ml Junmai Ginjo Extra Dry  
Hakkaisan 13  
200ml  
Organic sake 10  
Kikusui 7  
200ml can  
Kikusui perfect snow 10  
300ml  
Nezumi 10  
180ml  
Omine 7  
100ml  
Hot sake 6

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## SOJU COCKTAILS

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Matcha Beer 7  
Drunk Dragon 9  
Oolong tea with soju  
Drunk Bamboo 9  
Green tea with soju  
Dream in the Snow 9  
Calpico, soda, soju and lime  
Soju Refresher 11  
Lemon, soda and soju  
Very Berry Soju 11  
Strawberry puree, soda, soju  
Green Apple Pen 9  
green apple, soda, soju, lime  
Lychee Invasion 9  
lychee, soda, soju, mint  
Umeshu Delight 8  
plum wine, soda



# Dessert

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Yuzu sorbet 6

Mochi ice cream 6  
Please choose the flavor: strawberry, green tea,  
black sesame

Homemade crème brulee  
topped with Earl Grey syrup

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