

(614)

RESTAURANT WEEK

PRESENTED BY

Revolution

MORTGAGE

FUKURYU RAMEN

\$20 Per Diner

Tax, gratuity, and beverages not included

1ST COURSE

Choose one:

CHILI CRISP CUCUMBERS

Refreshingly crunchy cucumbers topped with our house-made chili crisp oil, soy nuts, and spring onion.

TAKOYAKI

Japanese wheat cakes filled with octopus and vegetables, topped with tonkatsu sauce, Kewpie, ao nori and katsuobushi.

EDAMAME

Steamed soybean pods dusted with sea salt.

TUNA TATAKI

Sesame-crusted yellowfin tuna cooked rare, topped with ponzu sauce and served with seaweed salad.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

2ND COURSE

Choose one:

MISO BUTTER UDON

Chewy udon noodles tossed in our house-made miso butter sauce, topped with tempura shrimp, kinokoyaki (stir-fried mushrooms), fresh shiso, and mentaiko.

SAPPORO MISO RAMEN

Clear chicken-katsuo dashi seasoned with our house Sapporo beer-infused miso paste. Topped with braised pork belly, buttered corn, menma (marinated bamboo), spring onion, and aji tamago (seasoned half egg).

SHOYU RAMEN

Clear chicken-katsuo dashi seasoned with our house soy sauce blend. Topped with braised pork belly, naturomaki fishcakes, menma (marinated bamboo), spring onion, and aji tamago (seasoned half egg).

SHIO RAMEN

Clear chicken-katsuo dashi seasoned with sea salt. Topped with braised pork belly, wakame seaweed, menma (marinated bamboo), spring onion, and aji tamago (seasoned half egg).

VEGETABLE MISO RAMEN

Roasted vegetable broth seasoned with our house Sapporo beer-infused miso paste. Topped with inari tofu, buttered corn, wakame seaweed, spring onion, and aji tamago (seasoned half egg).

Vegan upon request: Roasted vegetable broth seasoned with our house Sapporo beer-infused miso paste. Topped with inari tofu, sweet corn, wakame seaweed, spring onion, and menma (marinated bamboo).

3RD COURSE

Choose one:

SEASONAL SOFT SERVE WITH BUTTER MOCHI

Soft serve topped with our house-made ube butter mochi.

VEGAN SEASONAL DESSERT

Ask about our vegan seasonal dessert!

SPARKLING SAKE FLOAT

Vanilla Soft serve with raspberry compote, topped with house sparkling sake.