

## { SIGNATURE REGULAR RAMEN }

**Gluten Free Noodle is available for additional \$3**  
**Broth contain Fish**

**Orenchi Ramen** – Tonkotsu Broth with Garlic Mayu, Seabura. Very Creamy and thick Soup.

Topping: Green Onion, Bamboo Shoot, Mushroom, Chashu Pork, Boiled Egg, Seaweed, Sesame Seed \$15.3

+ \$2.5 Large Portion

+ \$1.5 Add Regular Spicy Miso

+ \$2.5 Add Extra Spicy Miso

**Spicy Black Orenchi Ramen** – Tonkotsu Broth \$15.3

+ \$2.5 Large Portion

**Spicy Miso Ramen** – Topping: Tokyo Negi, Bamboo Shoot, Bean Sprout, Minced Meat (or veggie meat), Chili

Broth contain sesame \$15.3

+ \$2.5 Large Portion

+ \$1.5 Add Regular Spicy Miso

+ \$2.5 Add Extra Spicy Miso

< Choice of Broth: Chicken, Tonkotsu, Vegan >

**Shoyu (soy sauce) Ramen** – Topping: 1pc Chashu, Soft Boiled Egg, Naruto Fish Cake, Spinach, Bamboo Shoot, Green Onion

Nori Seaweed \$15.3

+ \$2.5 Large Portion

+ \$1.5 Add Regular Spicy Miso

+ \$2.5 Add Extra Spicy Miso

< Choice of Broth: Chicken, Tonkotsu >

**Shio (salt) Ramen** – Topping: Green Onion, Bamboo Shoot, Wakame, 1 pc Chashu Pork, Soft boiled egg, Seaweed, Lemon \$15.3

+ \$2.5 Large Portion

+ \$1.5 Add Regular Spicy Miso

+ \$2.5 Add Extra Spicy Miso

< Choice of Broth: Chicken, Tonkotsu >

### ✦ Additional toppings ✦

DOUBLE ALL THE TOPPINGS \$4.5 / THICK-CUT CHASHU PORK 1 PC \$3.2

CHASHU PORK 1PC \$1.6 / CHASHU PORK 2PC \$2.6 / CHASHU PORK 6PC \$6.0

SOFT BOILED EGG \$1.6 / CORN \$0.9 / WAKAME SEAWEED \$0.8

GREEN ONION \$0.7 / TOKYO NEGI \$1.1 / KIKURAGE MUSHROOM \$1.0

BAMBOO SHOOT (MENMA) \$1.2 / SPINACH \$1.0 / NARUTO FISHCAKE 3PC \$1.5

MUSTARD GREEN (TAKANA) \$1.3 / TOFU \$2.0 / EXTRA NOODLE \$4.0

SPICY MISO \$1.5 / EXTRA SPICY MISO \$2.5

## { VEGAN RAMEN }

### **Vegan Curry Tantan Ramen** – Vegetable Broth

Toppings: Spring Mix, Tokyo Negi, Eggplant, Bell Pepper, Soy Bean Meat, Cherry Tomatoes \$18

+ \$2.5 Large Portion

+ \$1.5 Add Regular Spicy Miso

+ \$2.5 Add Extra Spicy Miso

### **Vegan Spicy Miso Ramen** – Vegetable Broth \$18

+ \$2.5 Large Portion

### **Vegan Tomato Ramen** – Vegan Tomato Miso with Vegetable Broth

Toppings : Soy Flakes, Tomato, Bell Peppers, Eggplant, Cauliflower, Red Onion, Cilantro

Red Radish \$18

+ \$2.5 Large Portion

+ \$1.5 Add Regular Spicy Miso

+ \$2.5 Add Extra Spicy Miso

### **Vegan Shoyu Ramen** – Soy Sauce Base with Vegetable Broth and Yuzu Juice

Toppings : Soy Meat, Spicy Bean Sprout, Spinach, Bamboo Shoot, Tokyo Negi, Nori Seaweed \$18

+ \$2.5 Large Portion

+ \$1.5 Add Regular Spicy Miso

+ \$2.5 Add Extra Spicy Miso

### **Vegan Salad Ramen** – Black Sesame Dressing

Spring Mix, Cucumber, Red Onion, Yellow Onion, Micro Sprout, Orange, Nuts

Marinated Red Cabbage and Cauliflower \$18

+ \$1.5 Add Regular Spicy Miso

+ \$2.5 Add Extra Spicy Miso

### ✦ Additional Vegan toppings ✦

TOFU \$2 / SOY FLAKES \$1.6 / SOY MEAT \$1.6

EGGPLANT 4PCS \$1.0 / BELL PEPPER \$1.0 / SPRING MIX \$1.8

MARINATED MINI TOMATO 5PCS \$1.2 / LOTUS ROOT CHIPS \$0.9

## { BENTO BOX }

comes with 6 small side dishes

Choice of Rice: White Rice, Black Rice Mix, Brown Rice

**Sashimi Bento** – \$32

**Gindara Saikyoyaki Bento** – black cod marinated in white miso, grilled over charcoal \$24

**Salmon Teriyaki Bento** – \$24

**Vegan Bento** – vegetable tempura and inari sushi \$22

**Beef Sukiyaki Bento** – \$25

**Beef Steak Bento** – Angus Beef \$25

**Tonkatsu Bento** – \$18

**Chicken Namban Bento** – fried chicken with sweet soy sauce vinegar and tartar sauce \$18

**+\$2.50 for Miso Soup**

## { SALAD }

**Orenchi Salad** – Spring Mix, Steamed Soybeans, Seaweed, Mini tomatoes Red Onion, Yellow Onion, Crispy Noodle with Homemade Miso Dressing \$10.5

Gluten Free

**Bang Bang Chicken Salad** – Boiled Chicken, Cucumber, Tomato, Wakame, Red Onion with Sesame dressing \$16

## { SMALL SIZED SALAD }

**Spicy Sprouts with Pari-Pari Chicken** – SpicyBeanSprout with Deep Fried Chicken Skin \$6.5

**Kinoko Tofu** – \$6.9

**Spinach & Eggplant with sweet miso sauce** – \$5.9

Gluten Free

**Seaweed Salad** – \$5

**Wakame Cucumber Sunomono** – Wakame and Cucumber seasoned with Vinegar \$6.5

Gluten Free

## { APPETIZER }

**Karaage 3pcs** – Fried Chicken \$5.5

**Kakifurai (Deep Fried Oyster) 6pcs** – \$9.8

**Aburi Hon Maguro\*** – Lightly seared bluefin tuna \$18

**Hamachi Ponzu \*** – Seared Yellowtail with Ponzu Sauce and Fried Garlic \$12

**Salmon Sashimi \*** – \$12

**Tuna Karaage** – \$6.8

**Edamame** – \$5

Gluten Free

**Spicy Karaage 3pcs** – \$6.5

**Chicken Gyoza** – \$9

**Vegetable Gyoza** – \$9

**Agedashi Tofu** – Deep Fried Tofu \$8

**Cauliflower Tempura with side truffle salt** – \$6.8

**Shishito (regular or tempura)** – Deep Fried Shishito Peppers \$6

**\* Gluten Free Soy Sauce available**

# DRINK MENU

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## { NON-ALCOHOLIC / TEA }

**Ramune** – Japanese Soda with Marble \$3.5

**Sparkling Water** – \$3.5

**Coke / Diet Coke / Sprite** – \$2.5

**Bottled Water** – \$2

**Cold Green Tea (Ooi Ocha)** – \$3.5

**Cold Oolong Tea** – \$3

**Lupicia Apple Green Tea Bag** – \$2.5

## { JAPANESE BEER }

**Kyoto Matcha IPA** – 11.15 FL \$10.5

**Kyoto White Yuzu Ale** – 11.15 FL \$10.5

**Echigo Red Ale** – 11.15 FL \$10.5

**Sapporo** – 12 FL \$6

**Sapporo Black** – 22 FL \$9

## { SAKE }

**Kubota Junmai Daiginjo** – 300ml Very Fruity \$26

**Kikusui Perfect Snow Nigori** – Unfiltered Nigori, Sweet \$18

**Orenchi Cup Sake** – Junmai Daiginjo, Well Balanced \$15

**Otokoyama Cup Sake** – Rich \$15

**Kuromatsu Kenbishi (Black Pine)** – 180 ml Rich, Great with our Food \$15

We will ask to show ID to verify your age