



## WHAT'S THE DIFFERENT ABOUT HINOODEYA RAMEN

Most ramen served in the United States is tonkotsu ramen – thin noodles in a very rich pork broth, almost milky with fat. But there are many different types of ramen in Japan. Hinodeya specialized in DASHI RAMEN – thicker noodles with wonderful texture in a dashi-based broth. DASHI is a traditional Japanese stock made from bonito flakes (katsuobushi) and kombu seaweed. It is light and pure, and packed with UMAMI. We add scallops to the broth. **WE RESPECT THE KOSHI!** Hinodeya Ramen's noodles are thicker, with a wonderful texture – a lively springiness known as koshi. They are a little squiggly, to pick up the delicious oils flavoring the broth.

**Enjoy the taste of Japan through our ramen!**

## RAMEN

### Hinodeya Ramen (House Ramen)

12

Wheat noodle with outstanding koshi in a light, umami-happy broth made with dashi (bonito flakes and kombu seaweed) and scallops and flavored with scallop-and-pork oil. Topped with chashu pork and menma (bamboo shoots), ajitsuke tamago (marinated soft-cooked egg\*), nori (dried seaweed), green onion, baby spinach, sesame seeds and red pepper.



### Spicy Miso Ramen

Limited

14

Wheat noodle with outstanding koshi in our spicy dashi broth flavored with miso and chicken. Topped with chashu pork, menma (bamboo shoots), ajitsuke tamago (marinated soft-cooked egg), nori (dried seaweed), green onion, sesame seeds and red pepper.

*Suggested toppings: Tabera (fried garlic & onions with chili oil) on your table.*



### Lemon Kosho Ramen

Limited

14

Refreshingly cold and light dashi broth accented with slices of lemon, al dente wheat noodles, sprinkled with black pepper. perfect for a hot day or a light meal.

toppings: lemon, black pepper, ajitsuke tamago (marinated soft-cooked egg), chopped white onion, chicken chashu, green onion and red pepper.



## Additional Toppings

Nori (Dried seaweed – 4sheets)

✓ 1

Shiitake Mushroom (2pcs)

✓

2

Menma (Bamboo shoots)

2

Fried Sweet Tofu (3pcs)

✓

2

Ajitsuke tamago

Chashu Pork (3pcs)

5


(marinated soft-cooked egg – 2pcs) 2

- ✓ = Vegan or Vegan-substitute available; however, please note that our vegan items are prepared in the same kitchen as non-vegan ingredients and may have contact with those ingredients.
- \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.





## YASAI 「vegetables」

**Shishito Peppers**  **5**  
Lightly fried and tossed in a savory soy glaze, topped with tuna flakes. 1 in 10 shishito can be extra spicy!

**Hinodeya Salad**  **7**  
**Half** **4**  
Field greens tossed in Japanese dressing and topped with fried wonton ribbons, tuna flakes and nori

## OTSUMAMI 「small bites」

**Edamame**  **4**  
Izakaya-style soybean snack

**Spicy Menma**  **4**  
Young bamboo shoots marinated in hot chili oil

**Spicy Edamame** **5**  
Tossed in hot sauce with garlic and dashi sauce, spicy and savory

## OKAZU 「side dish」

**Crispy Chicken Kara-Age** **10**  
Japanese style fried chicken with black pepper served with Matcha salt.

## GOHAN 「rice」

**Steamed Rice**  **2**

**Brown Rice** **2**

## BOTTLED BEER

**Bud Light** 12oz bottle **5**

**Sapporo (サッポロ)** 12oz bottle **6**

## Soft Drinks

**Soda** **2.5**

- Coke
- Diet Coke
- Coke Zero
- Sprite
- Dr. Pepper
- Lemonade

**Bottled Water** **3**

**Sparkling Water** **3**

**Ramune (Japanese Soda)** **3**

## Hours

Monday, Wednesday, Thursday, Sunday

11:00am - 2:30pm

6:00pm - 10:00pm

Friday & Saturday

11:00am - 2:30pm

6:00pm - 11:00pm

Closed Tuesdays

