

SETAGAYA

Highly recommended *

STARTER

Sauteed Edamame *	Pan-fried Japanese soybeans with garlic flavor	5
Wasabi Shock Salad	Mixed green salad with avocado served with wasabi dressing	6
Maitake mushroom salad	Mixed green salad with sauteed maitake, avocado and soft tofu with citrus dressing	7
Kale Mushroom *	Sauteed kale and maitake mushroom	6
Oshinko	Japanese pickled vegetables	4
Shishito Pepper	Stir-fry shishito pepper with spicy garlic sauce topped with dried fish flakes	6
Hiyayakko (cold soft tofu)	Japanese chilled tofu with ponzu sauce topped with dried fish flakes	5
Hiroshi Buns * (2pcs)	Steamed Buns with Chashu (pork) Kara-age (fried chicken) Shrimp Tempura Sauteed Mushroom } contain spicy mayo	8

TAPAS

Tako Wasabi	Raw baby octopus in wasabi sauce	4
Tuna Poke *	Tuna, avocado, cucumber, mango, scallion with spicy garlic sauce	9
Crispy Gyoza	Deep fried dumplings (8pcs) _ Pork or Vegetable	7
Kara-age*	Deep fried chicken with spicy mayo	7
Iidako kara-age	Deep fried baby octopus with spicy mayo	6
Takoyaki	Octopus ball with a wheat flour-based batter (5pcs)	5
Chicken wing *	Deep fried wing with special soy garlic sauce (5pcs)	7
Kurobuta Sausage	Pan-fried Japanese berkshire pork sausage with cabbage (3pcs)	5
Sweet Potato	Deep fried sweet potato with house-made mayo sauce	5
Tofu Okonomiyaki *	Japanese Pancake made with deep fried tofu (It contains mayo, egg, dried fish flakes)	9

RICE DISH

Poke don*	Raw tuna, nori, mango, scallion with spicy garlic sauce	8
Chashu-don*	Diced chashu(pork), onion with spicy teriyaki sauce	7
Sukiyaki Rice	Rice bowl with tamari soy sauce marinated beef	7
Oyako-don	Japanese rice bowl with chicken, egg and onion	7
Chicken Curry Rice	Japanese curry rice with chicken	Small 7 / Large 13

TONKOTSU SOUP _PORK BONE BASE

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All Star	Chashu 2pcs, Egg, Sauteed Mushroom, Scallion, Seaweed <i>Setagaya chashu is Premium 3 days aged marinated pork</i>	15
Black Garlic Tonkotsu*	Chashu 2pcs, Garlic oil, Bean Sprouts, Scallion, Egg, Mushroom, Seaweed	16
Spicy Seafood*	Squid, Mussel, Shrimp, Cabbage, Onion, Scallion, Bean Sprouts, Jalapeño <i>(Choice of pork soup or vegetable soup)</i>	16
Original	Chashu(1pc), Sauteed Mushroom, Scallion, Egg, Seaweed	13
Shoyu Tonkotsu	All star ramen with house-made soy sauce	15
Spicy Tonkotsu	Original tonkotsu ramen with spicy sauce	14
Spicy Miso* <i>(Thick noodle)</i>	Chashu(2pcs), Scallion, Cabbage, Bean Sprouts, Egg	15

COLD RAMEN

Tonkotsu Tsukemen	Diced chashu, Scallion, Cabbage, Onion, Seaweed, Soft boiled egg	15
Spicy Tonkotsu Tsukemen	Diced chashu, Scallion, Cabbage, Onion, Seaweed, Soft boiled egg	15
Curry Tsukemen	Diced chashu, Scallion, Cabbage, Onion, Soft boiled egg	15
Lime Hiyashi Chuka	Chashu, Red onion, Avocado, Cherry tomato, Lime <i>(Available from April to September)</i>	14

_ TSUKEMEN : Thick cold noodle is served with warm soup(Dipping soup)

VEGETARIAN / VEGAN RAMEN

Veggie Spicy Miso <i>(Thick noodle)</i>	Scallion, Cabbage, Bean sprouts, Seasoned tofu, Mushroom	15
Vegan Tantanmen*	Seasoned tofu, Cilantro, Cashew, Rayu(Spicy oil)	14
Vegan Shoyumen	Paprika, Zucchini, Brussel sprouts, Mushroom, Pumpkin, Asparagus	14

_When you order Vegetarian/Vegan menu, please mention you are ordering Vegetarian/Vegan ramen to our servers.

TOPPINGS

Tamago _ Seasoned Soft Boiled Egg	2	Sauteed Mushroom	2
Chashu 2pcs	3	Steamed Broccoli	1.5
Spicy sauce	1	Seasoned Tofu	1
Extra soup	7.5	Kaedama_Extra noodle	2

Matcha Latte	Green Tea Latte	Hot 5 / Ice 6
Ice Cream	Green Tea / Black Sesame / Vanilla	4
Mochi Coconut cream	Green Tea / Strawberry (2pcs)	4

- Allergy information : Some food may contain fish or sesame

- 20% gratuity will be added for a party of 6 or more