

MENU



RAMEN IZAKAYA

JAPANESE CUISINE

WWW.KIORAMEN.COM



SCAN ME

CHEF SPECIAL

Lobster Ramen \$27

House made baked lobster tail with butter, noodle in seafood broth

Oxtail Stew Ramen \$26

House made oxtail stew with celery grains, dry fried garlic, noodle in broth

Slow Cooked Pork Ramen \$18

House made Japanese Style 6 hour slow braised pork loin noodle in broth

Cold Soba Buckwheat Noodle \$21

Japanese cold buckwheat noodles with Cucumber, Grill Salmon or Tofu **\$17**, House Dressing

JAPANESE SANDWICH

*Our sandwich come in potato bun,
serviced with Fresh potato fries.*

Soft Shell Crab Sandwich \$19

Crispy Soft Shell Crab, Cabbage and House made onion mayo.

Katsu Sandwich \$18

Crispy Tonkatsu, Chicken or Vegan, Cabbage and House made onion mayo.

Ahi Tuna Sandwich \$19

Line-caught, Crispy sushi-grade tuna steak, Cabbage and House made onion mayo.

Alaskan Pollock Sandwich \$17

Crispy Panko Fish Sandwich – made with wild Alaska pollock, Cabbage and House made onion mayo.

Lava Salmon Sandwich \$21

Salmon filet on a bun, with avocado, American cheese and house made pickle sauce.

Portabella Sandwich \$18

Crispy eggplant and grilled Portabella Mushroom, Cabbage and House made onion mayo. *(Vegan PLS request)*

APPETIZER

Gyoza \$7

Pork and Cabbage Potstickers

Chicken Karaage \$10

House made Japanese style fried chicken breast

Edamame \$7

Steamed soybeans with sea salt or garlic soy sauce

Agedashi Tofu \$7

Deep fried tofu with shaved bonito

Garlic Miso Chicken Wings \$10

House made deep fried chicken wings

Okonomiyaki \$10

House Japanese vegetables pancake w/shaved bonito

Shrimps Tempura \$10

Deep-fried shrimps

Takoyaki \$10

House made 5 pieces of deep fried balls stuffed w/octopus

Fried Oysters \$12

House fried oysters with sweet chili garlic sauce

Vegetable Tempura \$10

Deep-fried Vegetables

Assorted Tempura \$14

Deep-fried shrimps and vegetables

Soft Shell Crab Tempura \$13

Breaded soft shell crab with ranch

RAMEN

House Ramen \$15

Classic Broth of Pork , Chicken or Vegan
Choose of Original, Miso or Shoyu.

KIO Special Ramen 🌶️🌶️ \$16

House made Spicy Garlic Chili Paste and Miso Paste.
Choose broth of Pork , Chicken or Vegan

Black Garlic Ramen \$17

House made Black Garlic Oil.
Choose broth of Pork , Chicken or Vegan

Beef Ramen \$16

House made Beef Bone Broth with beef stew

Seafood Ramen \$18

(Soft Shell Crab or Mix Seafood)
House made Seafood Broth with crisp soft shell crab.
Mix seafood: shrimp, mussels, clam

Curry Ramen 🌶️🌶️ \$16

House made Curry Paste.
Choose broth of Pork , Chicken, Beef or Vegan

CHANGE and Extra

Gluten Free Ramen \$ 3

Homemade Noodle \$ 2

Spinach Noodle \$ 2

Udon \$ 2

Soba \$ 2

Extra Meat \$ 3

Extra noodle \$ 3

Flavored Egg \$ 3

Fried Garlic \$ 3

Kikurage Mushroom \$ 2

Bamboo Shoots \$ 2

Quail Eggs \$3

Corn \$ 2

Kimchi \$ 3

Broccoli \$ 2

Include Roasted meat, Flavored Egg, Bamboo Shoots, Kikurage Mushroom.
(Vegan come with Broccoli and tofu, no egg)

TEISHOKU

Sashimi Poke \$18

Fresh sashimi with cucumber, house made dressing.
Salmon, Tuna or Hamachi, pick 2 \$18, pick 3 \$20
Served with seaweed salad, rice and miso soup.

Ton Katsu / Chicken katsu \$17

House made Breaded pork loin / chicken breast w/ curry
Served with salad, rice and miso soup

Short Rib Steak \$19

Premium beef short rib steak with teriyaki sauce.
Served with salad, rice and miso soup.

Grill Unagi \$28

House made grilled unagi of jumbo size (Regular size \$18).
Served with salad, rice and miso soup.

Basil Avocado Salmon Steak \$22

House made basil pesto, Teriyaki salmon,
Served with salad, rice and miso soup.

Grill Saba Shioyaki \$19

House made grilled Mackerel Sal.
Served with salad, rice and miso soup.

SUSHI OSHIZUSHI

Avocado Oshizushi	\$13	Seattle Oshizushi	\$18
Fresh Avocado, Sushi Rice (Vegan Sushi)		Fresh Salmon, Avocado, Sesame Seeds	
California Oshizushi	\$13	Spicy Tuna Oshizushi	\$18
Fresh Avocado, Crab meat, mayo		Fresh Tuna, House made Spicy Mayo	
KIO Oshizushi	\$19	Tuna Salad Oshizushi	\$15
Fresh Avocado, Salmon, Shrimp, House make sauce.		Cooked Tuna with mayo sauce	
Neon Lights Oshizushi	\$20	Rocky Oahizushi	\$20
Salmon, Tuna, Avocado, Burn mayo.		Tuna Avocado, Shrimp on top	
Yellowtail Avocado Oshizushi	\$20	Tuna Avocado Oshizushi	\$18
Hamachi, Avocado, Shrimp on top		Tuna, Avocado, House sauce on top	
Tiger Tail Oshizushi	\$17	Pihilly Oshizushi	\$19
Shrimps, Avocado, Imitation Carbs		Salmon, Avocado, Cream Cheese	
Mackerel Oshizushi	\$19	Oshinko Oshizushi	\$14
Saba Sashimi, Lemen		Japanese pickled radish, Avocado (Vegan Sushi)	

Oshizushi is Pressed Sushi, This means that the ingredients inside are richer and the taste is more layered.

SUSHI TACO

Come with 2 Pcs

Lobster Sushi Taco	\$27	Salmon Avocado Sushi Taco	\$21
Fresh Avocado, Lobster meat, Celery, Sushi Rice		Fresh Salmon, Avocado, Crab meat, Rice	
Avocado Radish Sushi Taco	\$17	Soft Shell Crab Sushi Taco	\$22
Fresh Avocado, Pickled radish, Sushi Rice (Vegan)		Crispy Soft Sell Crab, Avocado, Mayo, Crab meat, Rice	
Shrimp Tempura Sushi Taco	\$21	Unagi Sushi Taco	\$21
Fresh Avocado, Shrimp, Crab meat, House make sauce. Rice		Grilled Unagi, Avocado, Rice	

Service with Noir Seaweed Taco Shells, The taco shells are so crispy and filled with noir flavors, and it's complemented with the delicious, flavorful filling.

BEVERAGES

HOUSE SPECIAL

Ramune \$4
Original / Strawberry / Melon / Orange / Grapes

Ume Soda \$4
Japanese Plum

Yuzu Soda \$4
Japanese Pomelo

Coke / Diet Coke / Sprite \$3

Sparkling Water \$5

Herbal Tea by Pot \$6
Chamomile / Peppermint / Lemon Ginger /
Wild Raspberry Hibiscus

Tea by Pot (caffeine) \$6
Decaf Green Tea / Orange Spice Black Tea /
Premium Green Tea / Pomegranate Raspberry GT

Lemonade \$6
Watermelon / Mango / Peach

Night Shade \$8
Passion fruit, lemonade, butterfly pea flower

Sunrise \$8
Lychee, yuzu, butterfly pea flower

Iced Coconut Latte \$8
Dark roast coffee espresso, Coconut Milk

Pink Lady \$8
Lychee yogurt, Lemonade, Pomegranate

Iced Tea \$5
Sweet / Unsweetened / Peach / Passion fruit

Skyline \$8
Blue curaçao, lemon juice, soda, butterfly pea flower

Coconut Sunset \$9
Pomegranate, orange juice, coconut water.

BEER

Asahi Draft \$8
From Osaka Japan

Guinness Black 331 ml \$8

Sapporo 355 ml \$8

Kirin 355 ml \$8

Asahi (Alcohol Free) 330 ml \$8

Asahi Draft (Pitcher) \$26

COCKTAIL

Coastline \$12
Blue curaçao, Lemon juice, Whisky, Soda.

Lychee Colada \$11
Lychee Juice, Junmai sake, lime juice.

Summer Vibe \$13
Orange juice, Blue curaçao, Vodka, Soda

Blue Ocean \$12
Coconut water, Blue curaçao, Bacardi,

Cubalibre \$12
Bacardi, Lime juice, Cola

WINE

House Red Wine by glass \$6

House White Wine by glass \$6

Coastal Oak Red Wine By Bottle \$25

Westwood Winery By Bottle \$30

Henri Marcel Champagne \$20
By Bottle

Carolina Red / White By Bottle \$25

DESSERT

Cheesecake (Matcha or Strawberry) \$6

Cheesecake with Ice cream \$10

SAKE



HOT Yaegaki Sake Large \$ 9 Small \$ 7

Alcohol 16% By Volume

Being carefully under the favorable terms of sake, hand-crafted in the sake was able to achieve a fine mellow flavor cannot be imitated in machine building "junmai daiginjo" unique in aroma, full-bodied and rich flavor and texture.

ichinokura "Mukansa"

Alcohol 16% By Volume

In a Shot glass 60ml \$ 5

In a Bottle 250ml \$ 18



Ginjo Okunomatsu \$ 17

Alcohol 15% By Volume 300ml

Top rated in sake tasting competition in the U.S. In 2004. Brewed from pure natural water.

Ginjo Hana \$ 13

Alcohol 12% By Volume 300ml

Prepared with the natural yeast from the cherry blossom, which has faint-yellow colored petals called "Kizakura". It has a fruity aroma and natural sweetness.



Nigori Kizakura \$ 13

Alcohol 10% By Volume 300ml

Authentically brewed milky sake with a rich, sweet and sour flavor harmony. Enjoy on the rocks.

Hananomai Sake \$ 14

Alcohol 15%-16% By Volume 180ml

Sharp, yet noble with a fruity Japanese aroma and a crisp bitter finish. Perfect pairing with elegant dishes.



Junmai Daiginjo "S" \$ 28

Alcohol 115.5% By Volume 500ml

It has an aroma of tropical fruit flavors, yet is dry. Made using 100% Yamada Nishiki rice and Kyoto's famous Fushimi water.

Nigori Yaegaki \$ 17

Alcohol 16% By Volume 300ml

This nigori sake has a refreshing milky smoothness. Fresh and sweet, it pairs perfectly with fuller-flavored or spicy food. This California local premium nigori is best enjoyed chilled.



Nigori Aladdin \$ 18

Alcohol 15% By Volume 300ml

Nigori Sake is an unfiltered and fresh sake. Expressing the diversity of the sake, this bottling has vivid aromas unfolding with layers of banana and pear.

Nigori Kurosawa \$ 13

Alcohol 9% By Volume 300ml

Much-anticipated "Kurosawa Nigori (unfiltered) sake" is finally available in the U.S. A fruity aroma and creamy umami flavor make it a nice complement to spicy food or as a dessert.



Junmai Aladdin \$ 18

Alcohol 15.5% By Volume 300ml

Full of the fruity aroma coming from the "Utsukushima Yume" yeast developed by Fukushima prefecture, this pure rice liquor is served in our elegant blue bottles so that you may enjoy its refreshing taste.

Junmai Okunomatsu \$ 17

Alcohol 16% By Volume 300ml

Mild aroma and deep flavor will always be favored. Tastes great warm or cold.



Shushu \$ 10

Alcohol 10.5% By Volume 180ml

Smooth and easy to drink sake that is perfect for any occasion and food pairing.



Tatsumigura Ginjo \$ 25

Alcohol 15% By Volume 720ml

"Tatsumigura" embodies all the values of Aizu Homare and is the top recommended sake. It is carefully brewed at low temperature, yielding a gorgeous bouquet and a deep and complex fruity taste.



HANANOMAI JUNMAI GINJO \$ 38

Alcohol 15%-16% By Volume 720ml

Clear with a very faint silvery-straw cast. Aromas of honeyed melon, dried pineapple, oatmeal, and creamy nougat with a supple dry-yet-fruity medium body and a tangy, kiwi, sweet potato, and mineral accented finish. Solid and lively.

