

# RAMEN HOOD



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## RAMEN

All of our bowls come with: Bean Sprouts, Scallions, Bok Choy, King Oyster Mushrooms, Nori, and Chili Threads

### OG Ramen

Sunflower Seed Broth 12 with Vegan Egg 14

### Spicy Ramen

Spicy Sunflower Seed Broth 12 with Vegan Egg 14

### Garlic Ramen

Garlic Sunflower Seed Broth, Roasted Garlic 12  
with Vegan Egg 14

### The OG Rice Bowl

Ramen Broth Rice, Sunflower Seed Broth, Vegan Egg 12

### Smokey Ramen

Smoked Onion Broth, Skinny Noodles 12  
with Vegan Egg 14

### Cup of Broth 5

## EXTRAS

Vegan Egg 2	Extra Noodles 2	Spicy Paste 1
Bean Sprout 2	Side A Rice 2	Scallions 1
Bok Choy 2	Roasted Garlic 2	Garlic Paste 1
Nori (2pcs) 2		Rice Noodles 1
King Oyster Mushrooms (2pcs) 2		Kotteri 1

## SMALL PLATES

### Broccoli

Broccoli, Soy Chili Glaze, Scallions 5

### Banh Mi Poutine

Thrice-Cooked Fries, Hoisin Gravy, Pickled Vegetables,  
Sriracha, Daiya Cheese, Jalapeños, Cilantro 5

### Cucumber Salad

Persian Cucumbers, Roasted Sesame Vinagrette,  
Ginger/Garlic/Scallions 5

### Ahi "Tuna" Crisps

Spicy "Tuna" Beets, Crispy Rice Shell, Yuzu Avocado  
Puree, Sesame Seeds, Chili Threads 5

### Avocado Toast

Crispy Rice Cake, Yuzu Avocado, Herb Salad, Togarashi,  
Chili Threads 5

\*Each dish is a happy family of ingredients, so please don't kidnap the children.  
We politely decline substitutions. All of our ingredients are locally sourced when possible.

Our broth is made by simmering kelp and shittake mushrooms to extract their maximum umami. Then we roast sunflower seeds with white miso and combine that mixture with the kelp/mushroom stock. Then it is all pressure cooked to release the natural oils and starches from the seeds. What's left is a rich, creamy broth that rivals it's non-vegan counterparts flavor and texture.

The vegan egg is made in two parts. The "white" of the egg is locally made, GMO-free soy milk that is seasoned with sea salt and gelled with agar, a seaweed extract. The "yolk" is a combination of nutritional yeast, black salt and sodium alginate. We then sperifiy the yolk using a little magic and place it in the center of the white. The yolk pops just like the real thing!



#RAMENHOOD #RICHASSBROTH  
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