

●●● **RAMEN** ●●●

Raku Ramen (Choice of Pork Belly Chashu or Pork Loin or Grilled Chicken Breast or Chicken Karaage or Steamed Tofu) Creamy pork bone and chicken broth, noodle, green onion, spinach, bean sprouts, seaweed, wood ear mushrooms, and seasoned half soft-boiled egg	12.5
Shoyu Ramen (Choice of Pork Belly Chashu or Pork Loin or Grilled Chicken Breast or Chicken Karaage or Steamed Tofu) Clear chicken broth, noodle, green onion, spinach, bamboo, Kaiware sprouts, seaweed, and seasoned half soft-boiled egg	12.5
Vegan Miso Ramen Sesame miso broth, tofu, noodle, wood ear mushrooms, broccoli florets, corn, bean sprouts, menma, spinach, green onion, seaweed [Gluten Free noodle option available upon request (GF)]	13.5
Spicy Miso Pork Ramen Creamy pork bone, chicken and miso broth, pork belly Chashu, ground pork, scallions, cabbage, corn, menma, broccoli florets, half seasoned soft-boiled egg	14

●●● **Ramen Extra Toppings** ●●●

Nori (Seaweed)	1	Extra Noodle	2
Menma (Bamboo Shoots)	2	Soft-boiled Seasoned Egg	2
Wood Ear Mushroom	2	Tofu	2
Spinach	2	Pork Loin	3
Corn	2	Pork Belly Chashu	3
Broccoli Florets	2	Chicken Karaage	3
Bean Sprouts	2	Chicken Breast	3

●●● **SIDE & SALAD** ●●●

Seaweed Salad: Seaweed, mixed greens, cherry tomatoes, red onion and cucumber served with yuzu rice vinaigrette chili sesame soy dressing	4.5
Edamame: Steamed edamame, pink salt and lemon zest (GF)	5
Crispy Rice-Spicy Tuna: Crispy sushi rice topped with spicy tuna, scallions, grated ginger, sesame seeds, tobiko creamy spicy and eel sauce	5.5
Cucumber Crab Salad: Cucumber, crab meat, yuzu dressing (GF)	6.5
Green Salad: Mixed greens, edamame, avocado, tomato, red onion, served with yuzu rice vinaigrette (GF)	7.5
Yellowtail Sashimi Carpaccio: Yellowtail sashimi, crispy shallots, Kaiware sprouts, ponzu and chili oil	9
Raku Sashimi Salad: Tuna, Yellowtail, Salmon, crab meat, mixed greens, avocado, yuzu rice vinaigrette, mayo (GF)	14

(GF) gluten free | All prices are subject to change without prior notice.

●●● **SUSHI ROLLS** ●●●

Avocado & Cucumber Roll: Avocado, cucumber (GF)	6.5
Shrimp Roll: Shrimp and avocado (GF)	7.5
Hawaiian Roll: Tuna and avocado (GF)	7.5
Alaska Roll: Salmon and avocado (GF)	7.5
Spicy Tuna Roll: Tuna, scallions, flying fish roe and avocado (GF)	8.5
California Roll: Crab meat and avocado (GF)	8.5
Pacifica Roll: Crab meat, prawns, flying fish roe, shallots and mayo (GF)	12.5
Raku Roll: Tuna, Crab meat, flying fish roe, avocado, Kaiware sprouts, creamy spicy sauce (GF)	12.5
Dynamite Roll: Crispy fried roll with crab meat, shrimp and avocado served with tobiko creamy spicy sauce and eel sauce	13.5
Rainbow Roll: Crab meat and avocado, topped with tuna, yellowtail, salmon, flying fish roe and creamy spicy sauce (GF)	13.5

(Gluten Free, Tamari Soy Sauce, is available upon request)

●●● **DONBURI/RICE BOWL** ●●●

Chashu Don: Braised marinated pork loin and pork belly, seaweed, soft-boiled egg, cabbage, broccoli florets, teriyaki sauce, eel sauce	11.5
Chicken Karaage Don: Japanese style fried chicken, cabbage with teriyaki sauce and yellow onion tartar sauce, eel sauce	11.5
Grilled Chicken Teriyaki Don: Grilled chicken breast over rice, served with broccoli florets, scallions, grated ginger, egg (sunny side up), teriyaki sauce and eel sauce	12.5
Poke Don: Tuna, chili sesame soy, avocado, mixed greens and spicy mayonnaise	12.5
Salmon Katsu: Panko crusted salmon fillet, cabbage, Japanese pickled cucumber, yellow onion tartar sauce, teriyaki sauce and eel sauce	14
Kaisen Don: Crab meat, tuna, salmon, Yellowtail, avocado (GF)	14

●●● **MINI DONBURI/MINI RICE BOWL** ●●●

Mini Chashu Don: Braised marinated pork loin and pork belly over rice with teriyaki and eel sauce	5.5
Mini Chicken Karaage Don: Japanese-style fried chicken over rice with teriyaki and eel sauce, and yellow onion tartar sauce	5.5
Mini Grilled Chicken Teriyaki Don: Grilled chicken breast over rice served with broccoli florets, scallions, grated ginger, and teriyaki and eel sauce	5.5

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

BEVERAGES

-SAKE-

Hot Sake (carafe) medium dry	5
Junmai Ozeki Dry Sake 375ml (light, refreshing & dry)	8
Junmai Kurosawa 300ml (premium, medium body, earthy & smooth)	15
Junmai Aladdin Ohmare 300ml (Dry, refreshing & fruity aroma)	12
Junmai Ginjo Hakushika 300ml (fresh & fruity with smooth finish)	9
Junmai Ginjo Hakutsuru 300ml (premium, smooth & floral aroma)	11
Nigori (Unfiltered) Kurosawa 300ml (light, fruity & UMAMI flavor)	12
Strawberry Infused Nigori Ohmare 300ml (sweet & easy to drink)	12
Sayuri Nigori (Little Lily, unfiltered, refreshing, natural sweetness & smooth)	13
Yuzu Aladdin 300ml (unfiltered, citrus infused sweetness)	14

-BEER- (12oz Bottle)

Asahi Super Dry Sapporo 805 Firestone Walker	5
Heineken Racer 5 IPA Sierra Nevada Pale Ale Lagunitas IPA	5
Asahi Amber Lager Sapporo Reserve (all-malt beer)	6
Sapporo Premium Black (refined hop bitterness) 22oz can	9

-SPARKLING WINE-

Grandial Blanc de Blancs Brut, France (187ml)	12
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-WINE BY THE GLASS-

Murphy Goode Pinot Grigio, North Coast 2016	6
Murphy Goode Red Blend, North Coast 2014	6

-WHITE WINE- (Half Bottle)

Willakenzie Pinot Gris, Willamette Valley, OR 2017	12
Murphy Goode Sauvignon Blanc, North Coast 2016	13
La Crema Chardonnay, Sonoma Coast 2015	15

-RED WINE- (Half Bottle)

La Crema Pinot Noir, Sonoma Coast 2016	15
Arrowood Cabernet Sauvignon, Sonoma County 2015	16

-SOFT DRINK-

Sodas Ginger Ale Gatorade	2
Tejava (Unsweetened Black Tea)	2.5
Iced Green Tea, Hot Green Tea or Hot Oolong Black Tea	2.5
Ginger Beer Vitamin Water Aqua Panna Bottled Water	2.5
Itoen Japanese Jasmine Tea (Unsweetened, Bottled)	3
Japanese White Peach, Watermelon, Mango & Plum Soda	3
Snapple Lemonade Half & Half Iced Tea Lemonade	3
San Pellegrino Sparkling Mineral Water or San Pellegrino Flavors	3
RAMUNE Japanese Soda Calpico Japanese Soft Drink	3
VOSS (Flat or Sparkling Mineral Water)	3.5
Bundaberg Australian Sodas	3.5
Yerba Mate REVIVE Kombucha	4

WE CATER FOR ALL OCCASIONS
www.RakuRamenAndRolls.com



MENU

RAKU RAMEN & ROLLS

Hours of Operation
 Monday – Sunday
 11:30am – 9pm

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