

How to eat MAZEMEN (Soupless noodles)

- 1. Snap It! Take a picture of our good looking bowl of Mazemen and share it with your friends!
- 2. Mix it! Mix really well for about 30 seconds! The better you mix the better it tastes!

Umami! About half way done with your bowl, 3. try our homemade Umami vinegar for a new taste!

Oi-Meshi! Small scoop of rice will be served

4. at the end to fully enjoy our bowl of Mazemen.

Choose your garlic portion

Less

Normal

None

EXTRA TOPPINGS

Spicy chili sauce 1.5 / Cilantro 1.5 / Seaweed (3 pcs) 1.5 / Corn 1.5 / Scallions 1.5 / Woodear mushroom 1.5 / Jack cheese 2 / Soft boiled egg 2 / Spicy minced pork 4 / Sliced pork chashu (3 pcs) 5

ommended

RICE BOWL

MAZEMEN

DELUXE

Slice pork chashu, Spicy minced pork, Poached egg, Scallions, Chives, Minced garlic, Fish umami, Seaweed flakes, Seaweed, Soft boiled egg.

токуо 🌽 🖊

Spicy minced pork, Poached egg, Scallions, Chives, Minced garlic, Fish umami, Seaweed flakes.

KYOTO (Non Spicy)

Soy marinated diced chashu, Kale, Poached egg, Scallions, Minced garlic, Fish umami, Seaweed flakes.

CURRY J

Spicy minced pork, Japanese curry powder, Kale, Poached egg, Scallions, Minced garlic, Fish umami, Seaweed flakes.

CHEESE 🌽

15.5

18

14.5

14.5

15

Monterey jack cheese, Spicy minced pork, Poached egg, Scallions, Chives, Minced garlic, Fish umami, Seaweed flakes.

VEGGIE MISO

15.5

Blended spicy miso, Tofu, Kale, Corn, Sliced red onion, Yellow and red bell peppers, Sliced lotus roots, Fish umami.

Medium Spicy **IVI** Mogu's Favorites

*All Mazemen & Ramen contain SHRIMP &/or SESAME. please tell your server if you have any allergies.

Fish umami: Combination of Mackerl and Sardine.

RAMEN

ASSARI TONKOTSU RAMEN

14.5

CHASHU BOWL 7.5Pork chashu, Rice, Scallions, Japanese Mayo, Seaweed flakes.

KARAAGE BOWL

Mogu chicken, Rice, Scallions, Sriracha mayo.

UMAMI BOWL

Spicy minced pork, Rice, Scallions, Cilantro.

Light pork base with flavorful fish dashi, Sliced

pork chashu, Scallions, Soft boiled egg, Woodear mushroom, Seaweed.

SPICY MISO RAMEN 🌽

Light pork base with flavorful fish dashi and spicy miso, Sliced pork chashu, Scallions, Soft boiled egg, Corn, Beans sprout.

MISO RAMEN

15.5

15.5

Light pork base with flavorful fish dashi and miso, Sliced pork chashu, Scallions, Soft boiled egg, Corn, Beans sprout.



7

6

VEGAN TOKYO MAZEMEN **IVI**

Plant-Based ground meat, Button mushrooms, Brussels sprouts, Corn, Avocado, Kale, Red radish, Minced garlic, Plant butter, Black pepper. With side of spicy chili sauce.

APPETIZERS

MOGU BUNS 1 of each M Haru: Steam bun filled with chashu pork & kale Serves with teriyaki sauce and mayo.

Natsu: Steam bun filled with chashu pork, kale, cilantro, jalepeno. Serves with sweet & sour sauce and may

MOGU CHICKEN

Mogumogu style fried-chicken. Spicy mayo.

SHISHITO 🌽

Flash-fried Japanese peppers with salt, Lemon wedge.

MOYASHI

Bean sprouts/w minced pork.

EDAMAME

Lightly salted.

ТАКОҮАКІ 4рс

LA STYLE - Crispy shell. OSAKA - Soft shell.

NANKOTSU

Fried chicken cartilage, lemon wedge.

FRENCH FRIES

Lighly seasoned w/ salt and seaweed.

VEGAN NUGGETS (5pc)

Impossible chicken nuggets made from plants. Ketchup.

16.5	VEGAN RAMEN Soy based miso broth, Eggplant, Broccoli, Cherry tomato, Sliced lotus roots, Mizuna leaves.	14.5
	VEGAN NUGGETS (5pc) Impossible chicken nuggets, Ketchup.	7
s	SOFT DRINKS	
8.5 ale.	MEXICAN COKE 500ml bottle Made with cane sugar.	5
ale,	DIET COKE 12oz can	2.5
mayo	SPRITE 12oz can	2.5
8 o.	CALPICO Japanese soft drink 12oz can	3.5
	S. PELLEGRINO Italian sparkling water	3
5.5 10n	ITO-EN GREEN TEA 16oz bottle	3
5	HOT TEA Tea bag	2.5
4.5	YUZU SPARKLING 250ml bottle Yuzu citrus, oraganic cane sugar.	4
4.5	UME SPARKLING 250ml bottle Ume plum juice, oraganic cane sugar.	4
6.5	MIKAN SPARKLING 250ml bottle Tangerine juice, oraganic cane sugar.	4
6.5		
6	DESSERTS	
7	BLACK SESAME ICE CREAM	5
-	LYCHEE SORBET	5

* 18% Gratuity is included for party of 6 or more. Thank You

