



How to eat MAZEMEN (Soupleless 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!
3. Umami! About half way done with your bowl, try our homemade Umami vinegar for a new taste!
4. Oi-Meshi! Small scoop of rice will be served at the end to fully enjoy our bowl of Mazemen.

Choose your garlic portion

Normal Less None

EXTRA TOPPINGS

Spicy chili sauce / Cilantro / Seaweed (3 pcs) / Corn / Scallions / Wood ear mushroom / Jack cheese / Soft boiled egg / Spicy minced pork / Sliced pork chashu (3 pcs)

Recommended

MAZEMEN

DELUXE **M**

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

TOKYO **M**

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 **M**

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

CHEESE **M**

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

VEGGIE MISO **M**

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

M Medium Spicy **M** Mogu's Favorites

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

Fish umami: Combination of Mackerel and Sardine.

RICE BOWL

Small/Large

CHASHU BOWL

Pork chashu, Rice, Scallions, Japanese Mayo, Seaweed flakes.

KARAAGE BOWL **M**

Mogu chicken, Rice, Scallions, Sriracha mayo.

UMAMI BOWL **M**

Spicy minced pork, Rice, Scallions, Cilantro.

RAMEN

CALIFORNIA TONKOTSU

M Spicy or non-spicy

Rich pork and chicken broth. Sliced pork chashu, Scallions, Soft boiled egg, Wood ear mushroom, Seaweed.

SPICY MISO **M**

Rich pork and chicken broth and spicy miso. Sliced pork chashu, Scallions, Soft boiled egg, Corn, Beans sprout.

MISO

Rich pork and chicken broth and miso. Sliced pork chashu, Scallions, Soft boiled egg, Corn, Beans sprout.



VEGAN TOKYO MAZEMEN **M**

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.

VEGAN RAMEN

Soy based miso broth, Eggplant, Broccoli, Cherry tomato, Sliced lotus roots, Mizuna leaves.

VEGAN NUGGETS (5pc)

Impossible chicken nuggets, Ketchup.

APPETIZERS

MOGU CHICKEN **M**

Mogu mogu style fried-chicken.

GYOZA (5pc)

Pan seared pork and chicken dumplings - Sesame Miso dipping sauce.

SHISHITO **M**

Flash-fried Japanese peppers with salt, Lemon wedge.

KIMUCHI **M**

Kimchi. Fermented cabbage.

SEAWEED SALAD

EDAMAME

Lightly salted.

FRENCH FRIES

Lightly seasoned w/ salt and seaweed.

* TAKOWASA

Raw Octopus /w Wasabi.

TAKOYAKI

LA STYLE - Crispy shell.
OSAKA - Soft shell.

AGEDASHI TAKOYAKI **M**

Crispy shell served with stock .
Topped with scallions and bonito flakes.

NANKOTSU

Fried chicken cartilage, lemon wedge.

IKAGESO

Fried squid legs, Japanese mayo.

KUROBUTA SAUSAGE

Pork sausage. Ketchup.

MOYASHI **M**

Bean sprouts/w minced pork.

VEGAN NUGGETS (5pc)

Impossible chicken nuggets made from plants. Ketchup.

SOFT DRINKS

MEXICAN COKE Made with cane sugar.

S. PELLEGRINO Italian sparkling water.

DIET COKE 12oz can.

SPRITE 12oz can.

CALPICO Japanese soft drink. 12oz can.

ITO-EN GREEN TEA 16oz bottle.

HOT GREEN TEA Tea bag.

DESSERTS

Boba Mochi ice Cream 1pc / 2pc

Brown sugar boba w/ Matcha green tea.

Taiyaki Ice Cream **M**

Taiyaki Waffer filled with vanilla ice cream /w chocolate and red bean.

UJI MATCHA CHEESECAKE

Vanilla Ice Cream w/ Chocolate Syrup
The finest matcha, Uji from Kyoto.

MADEA VANILLA ICE CREAM

Vanilla ice cream.
with or without chocolate syrup.
without chocolate syrup

ALCOHOL

ASAHI DRAFT

SAPPORO (S) 12oz bottle

SAPPORO (L) 21oz bottle

ICHIKO - On the Rocks
- /w Oolong or Green Tea

SUZUME - On the Rock
- /w Oolong or Green Tea

KURO KIRISHIMA (Potato)

NEW COCKTAILS

CANNED COCKTAILS

Margarita, Mango Margarita, Paloma

WINE

WHITE WINE

PINOT GRIGIO

RED WINE

SAKE

HOT SAKE

SHOCHIKUBAI NIGORI

KIKUSUI

KUBOTA SENJYU

M Medium Spicy **M** Mogu's Favorites

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

Consuming raw or undercooked seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.