



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 at the end to fully enjoy our bowl of Mazemen.

Choose your garlic portion

Normal Less None

EXTRA TOPPINGS

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

Recommended

RICE BOWL

CHASHU BOWL

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

KARAAGE BOWL

Mogumogu chicken, Rice, Scallions, Sriracha mayo.

UMAMI BOWL

Spicy minced pork, Rice, Scallions, Cilantro.

MAZEMEN

DELUXE

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

TOKYO

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

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

CHEESE

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

VEGGIE MISO

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

Medium Spicy 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.

RAMEN

CALIFORNIA TONKOTSU

Spicy or non-spicy

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

SPICY MISO

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

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 BUNS 1 of each

Haru: Steam bun filled with chashu pork & kale. Serves with teriyaki sauce and mayo.

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

MOGU CHICKEN

Mogumogu style fried-chicken. Spicy mayo.

SHISHITO

Flash-fried Japanese peppers with salt, Lemon wedge.

TAKOYAKI 4pc

LA STYLE - Crispy shell.
OSAKA - Soft shell.

AGEDASHI TAKOYAKI 4pc

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

SEAWEED SALAD

EDAMAME

Lightly salted.

MOYASHI

Bean sprouts/w minced pork.

NANKOTSU

Fried chicken cartilage, lemon wedge.

FRENCH FRIES

Lightly seasoned w/ salt and seaweed.

VEGAN NUGGETS (5pc)

Impossible chicken nuggets made from plants. Ketchup.

SOFT DRINKS

MEXICAN COKE 500ml bottle

Made with cane sugar.

DIET COKE 12oz can

SPRITE 12oz can

CALPICO Japanese soft drink 12oz can

S. PELLEGRINO Italian sparkling water

ITO-EN GREEN TEA 12oz can

HOT TEA Tea bag

YUZU SPARKLING 250ml bottle

Yuzu citrus, organic cane sugar.

UME SPARKLING 250ml bottle

Ume plum juice, organic cane sugar.

MIKAN SPARKLING 250ml bottle

Tangerine juice, organic cane sugar.

DESSERTS

BLACK SESAME ICE CREAM

LYCHEE SORBET

Medium Spicy Mogu's Favorites

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