

DINNER MENU

APPETIZERS

- EDAMAME** 3
Marinated edamame with soy sauce and hint of sansho pepper
- TATAKI KYURI** 5
Cucumber with jalapeño miso
- POTATO SALAD** 6
Potato salad with half Ajitama (soft boiled egg) and salted mullet roe
- HIYAYAKKO** 7
Cold tofu with green onion, deep fried niboshi with lard, chili oil, ponzu sauce, pine nuts, and ginger
- DOTENI** 8
Hatcho miso braised beef tendon with green onion

RAMEN

Rich broth made with pork and chicken topped with pork chashu, green onion, kikurage mushroom, and nori seaweed

- TOKUSEI RAMEN** 16
Ramen with soft boiled egg and Sous-vide Berkshire pork chashu
- AJITAMA RAMEN** 14
Ramen with soft boiled egg
- RAMEN** 12

SPICY RAMEN

Rich & spicy broth made with pork, chicken, and two kinds of chili oil, topped with pork chashu, yellow onion, nira chives, kikurage mushroom, and nori seaweed

- TOKUSEI SPICY RAMEN** 17
Spicy ramen with soft boiled egg and Sous-vide Berkshire pork chashu
- AJITAMA SPICY RAMEN** 15
Spicy ramen with soft boiled egg
- SPICY RAMEN** 13

VEGAN RAMEN

- YUZU SHIO RAMEN** 12
Clear kelp and shiitake mushroom broth topped with yuba bean curd skin, mitsuba herb, green onion, and kikurage mushroom

TSUKEMEN

Rich dipping soup made with pork, chicken, dried anchovy, and dried bonito topped with pork chashu, menma, and green onion.
*Contains buckwheat

- TOKUSEI TSUKEMEN*** 17
Tsukemen with soft boiled egg and Sous-vide Berkshire pork chashu
- AJITAMA TSUKEMEN*** 15
Tsukemen with soft boiled egg
- TSUKEMEN*** 13
- SOUP WARI**
Dashi broth made with kelp, and shiitake mushroom.
Ask your server for soup wari when you are almost done with your Tsukemen

SOUPLESS

- MAZESOBA** 18
Pork chashu, fried niboshi, fried noodle, menma, green onion, nira chives, egg yolk, fish powder, nori seaweed
- TOKYO CLASSIC ABURASOBA** 13
Pork chashu, menma, nori seaweed, green onion, and egg yolk
- NIKU-ABURASOBA** 16
4x pork chashu, menma, nori seaweed, green onion, and raw egg

OTHER

- CHASHU DON** 5
Roasted pork over rice
- RICE** 3

EXTRA TOPPINGS

- | | |
|---|--|
| AJITAMA 2
Soft boiled egg | MOYASHI 2
Boiled bean sprout |
| CHASHU 2
Roast pork | MENMA 1.5
Bamboo shoots |
| RARE CHASHU 2.5
Sous-vide Berkshire pork chashu | NORI 1.5
Seaweed |
| KAEDAMA 2.5
Extra noodle portion, thin noodles only for both ramen and tsukemen | KIKURAGE 1.5
Kikurage mushroom |
| CHILI OIL 1.5 | GREEN ONION 1.5 |

DESSERT

- SAKE KASU MOUSSE** 7
Japanese sake lees, marmalade, and mint
- GENMAICHA ICE CREAM** 6
Genmaicha (Japanese green tea with roasted brown rice) flavor ice cream

SOFT DRINKS

- RAMUNE** 3
- YUZU HONEY SODA** 3
- OOLONG TEA** 3

BEER

- SUNTORY PREMIUM MALTS (DRAFT)** 8 / Glass
The premium malts is made from carefully selected pure ingredients using original brewing methods, in pursuit of the perfect premium beer
- SAPPORO** 4.5 / 12oz
- KYOTO BAKUSHU YAMADANISHIKI** 8.5 / 330ml
Made with Yamadanishiki rice. Rich and smooth, with sweetness from the rice
- KYOTO BAKUSHU MATCHA** 8.5 / 330ml
Made with Matcha. Mellow foam and deep matcha flavor with bitterness.
- KYOTO BAKUSHU YUZU** 8.5 / 330ml
Made with yuzu citrus. Light and refreshing white ale with sweet aroma of yuzu

SAKE

Dry & Refreshing

- OKUNOMATSU ADATARA GINJO** 8 / Glass
Scent of sweet rice. Slightly dry finish. 18 / 300ml
36 / 720ml
- YAMATOSHIZUKU MISATONISHIKI** 10 / 120ml
Fresh and crisp. Little tingle over the tongue. 52 / 720ml

Mild & Medium Body

- CHORYO YAMAHAI** 9 / Glass
- CEDAR BARRELLED SAKE** 48 / 720ml
Well-balanced with cedar barrel flavor and mild rice taste. Refreshing with the elegance of sweetness.
- SUEHIRO DENSHO YAMAHAI** 10 / Glass
Full bodied with hint of honeydew. Goes down with good balance. 52 / 720ml

Fruity & Rich

- TATENOKAWA DEWASANSAN** 12 / Glass
- JUNMAI DAIGINJO** 61 / 720ml
Mellow and rich with hint of apple pear. Mild sweetness over the mouth.
- SHICHIDA JUNMAI DAIGINJO** 120 / 720ml
Floral, elegant, silky, and smooth. Sweet at first and dry aftertaste.

Unfiltered

- NIWANO UGUISU DOBUROKU** 8 / Glass
Syrupy and thick, sweet-sour yogurt like flavor. 43 / 720ml
Mild and refreshing.
- HAKKAISAN SPARKLING NIGORI** 30 / 360ml
Slightly sweet, yet crisp and refreshing with a bright acidity.

PLUM WINE

- BENINANKO** 6 / 60ml
Made only with fully ripened Nanko Japanese plums. 65 / 720ml
Flavored like sweet peach. Rich and fresh, slightly dry finish.

COCKTAIL

- "SAMURAI" FROZEN MOJITO** 9
Frozen sake, fresh lime juice, mint, and soda



LUNCH MENU

RAMEN

Rich broth made with pork and chicken topped with pork chashu, green onion, kikurage mushroom, and nori seaweed

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Ramen with soft boiled egg	
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VEGAN RAMEN

YUZU SHIO RAMEN	12
Clear kelp and shiitake mushroom broth topped with yuba bean curd skin, mitsuba herb, green onion, and kikurage mushroom	

EXTRA TOPPINGS

AJITAMA	2
Soft boiled egg	
CHASHU	2
Roast pork	
RARE CHASHU	2.5
Sous-vide Berkshire pork chashu	
KAEDAMA	2.5
Extra noodle portion, thin noodles only for both ramen and Tsukemen	
MOYASHI	2
Boiled bean sprout	
MENMA	1.5
Bamboo shoots	
NORI	1.5
Seaweed	
KIKURAGE	1.5
Kikurage mushroom	
CHILI OIL	1.5
GREEN ONION	1.5

SOFT DRINKS

RAMUNE	3
YUZU HONEY SODA	3
OOLONG TEA	3

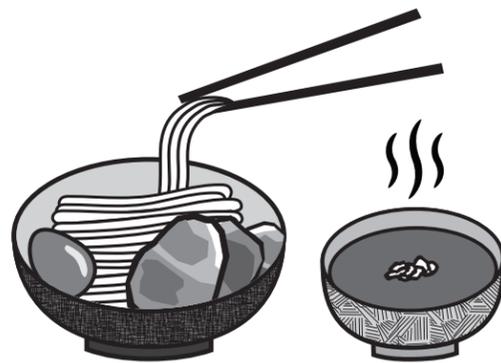
BEER

SUNTORY PREMIUM MALTS (DRAFT)	8 / Glass
The premium malts is made from carefully selected pure ingredients using original brewing methods, in pursuit of the perfect premium beer	
SAPPORO	4.5 / 12oz

HOW TO EAT TSUKEMEN

1ST STEP - NOODLES

At Taishoken, we believe Tsukemen is a dish to enjoy the taste of the noodles. First, enjoy the taste of wheat and texture of our freshly made noodles by eating some without any soup.



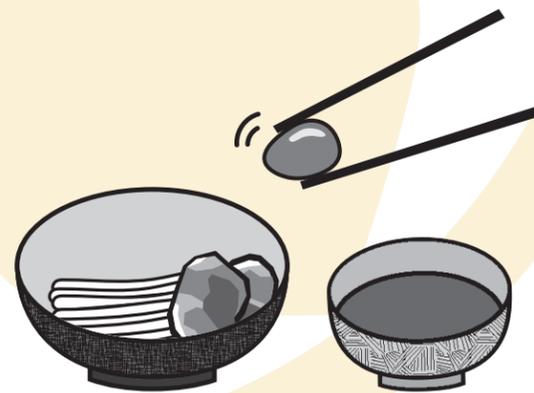
2ND STEP - DIPPING

Dip the noodles in our special broth cooked over two days with pork, chicken, dried anchovy, and dried bonito. The soup will coat the thick noodles and will create a pleasant experience as you swallow. **DO NOT POUR THE SOUP** on to the noodles as it will dilute the soup.



3RD STEP - TOPPING

Enjoy the change in flavor by eating the topping as is, or dip them in the soup.



4TH STEP - SOUP WARI

When you're done with the noodles, try adding our soup wari (special dashi broth) to the leftover dipping soup. Drink the soup wari and dipping soup mixture to cleanse your palette. The umami made with the synergy of glutamic acid from kelp, guanylic acid from shiitake mushroom, and inosinic acid from dried bonito will spread in your mouth and leave a great aftertaste.



OUR FRESHLY MADE NOODLES DO NOT CONTAIN PRESERVATIVES OR ADDITIVES, MAKING IT EASY FOR THE NOODLES TO DRY AND QUICKLY STICK TOGETHER. WE RECOMMENDED NOT LETTING THE NOODLES SIT AROUND TOO LONG AND EATING AS SOON AS POSSIBLE AFTER SERVING. AT THE SAME TIME, IF YOU PUT A LOT OF NOODLES IN THE SOUP AT ONCE, THE SOUP WILL COOL DOWN.

TAISHOKEN



No noodle or topping substitutions accepted. // If you have any food allergies, please let the servers know when ordering. // Consuming raw or undercooked meats or eggs may increase your risk of food-borne illness. // 18% Gratuity will be added to parties of 6 or more. // We do not provide take-out containers at Taishoken because we would like you to enjoy our Ramen and Tsukemen fresh and hot, in the best condition. Please provide your own containers if you cannot finish and would like to take home or are concerned about wasting food.

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