

# SHIO ramen shop

## **RAMEN**

### **Shio** \$13

Chicken dashi broth, sea salt, chicken, pork belly, slow cooked egg, scallion, bamboo shoot, black garlic oil, nori

### **Shoyu** \$13

Chicken dashi broth, soy sauce, slow cooked egg, pork belly, bamboo shoot, shiitake, scallion, nori

### **Vegan "Tonkotsu"** \$14

Vegetable broth, roasted sweet potato, yu choy sum, shiitake, bean sprouts, scallion, mushroom and scallion oil, nori

### **Vegan Shoyu** \$13

Vegetable broth, soy sauce, pickled shiitake, yu choy sum, bamboo shoot, scallion, fried garlic, mushroom and scallion oil, nori

### **Tantanmen** \$14

Chicken and pork broth, ground pork, sesame, yu choy sum, scallion, chili thread, chili oil

### **Yakisoba** \$12

Stir fried noodles, lardon, onion, cabbage, bean sprout, katsuobushi

## **SIDES**

### **Kimchi** \$4

### **Shishito Peppers** \$6

add *Katsuobushi* \$1

### **Wakame Salad** \$5

Wakame, bean sprouts, pickled shiitake, gochujang dressing

### **Choy Sum Salad** \$4

Yu choy sum, toasted garlic dressing, sea salt, fried garlic

## **DRINKS**

### **BEER**

Asahi \$5

Sapporo \$5

Boulevard Pale Ale \$5

Boulevard Wheat \$5

Hitachino White \$9

### **SAKE**

See reverse side

### **WINE**

Shine Riesling \$7

### **SOFT DRINKS**

Coke \$3

Iced tea \$3


Le Croix \$2

### **Add ons**

\$2 Extra noodles, pork belly, chicken or kimchi

\$1 Egg, mushrooms, roasted sweet potato or yu choy sum

\$.50 Chili oil, black garlic oil

**Dine in**  **Take out**  
3605 Broadway  
Kansas City, MO 64111



**Instagram** @shioramenshop  
shioramenshop.com  
816 541 3215

**Chef/Owner** Patrick Curtis

*Shellfish used in some dishes. Please ask your server*

# SAKE

**Tentak Kuni “Hawk in the Heavens” Junmai, Tochigi** \$20 300ml

A classic Junmai style that is dry and crisp, with richer earthy flavors and a bit of nuttiness.

**Konteki “Tears of Dawn”**

**Daiginjo, Kyoto** \$26 300ml

Kyoto is the birthplace of Sake. Aromas of anise, banana, and a hint of sweet rice are quite complex. Full bodied, and delicate at the same time, its' fruit is a natural companion to the Shoyu or Shio Ramen.

**Gekkeikan Zipang, Sparkling** \$12 250 ml

Tropical fruits in this light bodied, light carbonated sake. Slightly sweet with a crisp and refreshing finish.

**Hakutsuru Draft** \$8 300ml

Very soft and smooth with a finish that is nice and dry. Flavors of rice and almonds with grainy and fruity notes. Light body, slick texture, dry finish.

**Hakutsuru Sayuri** \$13 300ml

Cloudy white with a floral aroma and a creamy finish. There is a delicate fermented rice flavor as well as a hint of fruit (faint banana) in this medium bodied sake.