

HAIKAN 





## RAMEN

WE SERVE SAPPORO STYLE RAMEN. OUR NOODLES ARE CUSTOM MADE FOR US IN SAPPORO, JAPAN. THE STOCK THAT WE USE IS CALLED "CHINTAN". IT'S CHARACTERIZED BY IT'S CLEAR APPEARANCE AND DELICATE, YET COMPLEX FLAVOR.

### SHIO

THIS RAMEN SHOWS OFF THE DELICATE AND COMPLEX CHINTAN STOCK THE BEST. OUR SHIO HAS A HINT OF SEAFOOD FLAVOR.

**\$12.25**

### SHOYU

OUR SHOYU IS A TASTE OF THE CLASSIC SHOWA PERIOD. THE FIRST GOLDEN AGE OF RAMEN. THE COMPLEX STOCK IS BRIGHTENED BY FRESH SOY SAUCE FLAVOR. TOPPED WITH HALF EGG.

**\$12.50**

### MISO

WE USE A LIGHTER, GENTLER MISO WITH SESAME SEEDS TO MATCH OUR STOCK.

**\$13.75**

### VEGETABLE

100% VEGETARIAN. A MIX OF VEGETABLE STOCK AND MISO AS THE SOUP BASE. IT'S SLIGHTLY SPICY AND VERY RICH IN FLAVOR.

**\$13.75**

## TOPPINGS

**BATA (BUTTER) \$0.35 / CHASHU \$1.75 / CORN \$0.50 / EXTRA NOODLES \$2.50 / MENMA (BAMBOO) \$1.75 / NITAMAGO (SEASONED EGG) \$1.50 / NORI (2 PC) \$0.50 / WAKAME (SEAWEED) \$0.50**



## NIBBLINGS

### MAPO TOFU POUTINE

FRENCH FRIES, MAPO TOFU, MOZARELLA CURDS, FRESHLY GROUNDED SZECHUAN PEPPERCORN.

**\$8.00**

### ROASTED KABOCHA SQUASH

WARM SQUASH, RICOTTA CHEESE, KALE, BROWNED BUTTER-HONEY VINAIGRETTE

**\$7.00**

### 'PEA-SAR' SALAD

SNOW PEAS, PEA SHOOTS, EDAMAME, SEA BEANS, SOFT BOILED EGG, SHAVED PARMESAN CHEESE, FRIED BABY SARDINES.

**\$8.00**

### "CAPRESE SALAD"

BURRATA CHEESE, STRAWBERRIES, HEIRLOOM TOMATO, YUZU VINAIGRETTE, BASIL, TOMATO-DASHI GELEE

**\$10.00**

### CAST IRON MUSSELS

HOT MUSSELS, MELTED NORI BUTTER

**\$7.00**

### CELERY AND TOFU SALAD

SLICED CELERY, JULIENNE CELERY ROOT, CREAMY SESAME DRESSING, AGETOFU, SESAME SEEDS, MICRO CELERY LEAVES

**\$6.00**

### SMASHED CUCUMBER SALAD

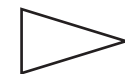
CUCUMBER IN A RAYU-SHOYU DRESSING

**\$5.00**

### CRAB RANGOONS (4 PC)

FRIED CREAMY CRAB AND CREAM CHEESE WONTONS WITH OLD BAY

**\$7.00**



## DESSERT

### KINGS ANPAN (2PC)

STEAMED HAWAIIAN KINGS BREAD, SWEET RED BEAN, BUTTER

**\$3.50**

### KAKIGORI - ROTATING FLAVOR

JAPANESE SHAVED ICE DESSERT

**\$5.00**



## COCKTAILS

### \* DRAFT SAN-GU-RIA

WINE, HAKUTAKE SHIRO SHOCHU, YUZU, CALPICO, HIBISCUS SYRUP/BERRY SYRUP

**\$10.00**

### MUKASHIFU (OLD FASHIONED)

IWAI, MIRIN, BITTERS

**\$14.00**

### \*WASABI PEAS

EDINBURGH GIN, YUZU, SNOWPEAS, WASABI

**\$12.00**

### \*GUREPU-FURUTSU

YOKAIICHI SHOCHU, HONEY & GRAPEFRUIT SODA

**\$10.00**

### SMOKE SHOW

RYUKYU AWAMORI, DOLIN BLANC VERMOUTH, BLACK PEPPERCORN TINCTURE, CEDAR

**\$14.00**



## BEER

### \*SAPPORO - DRAFT

**\$7.00**

### \*OLIVER BREWING CO.-RIDING EASY (NITRO) - DRAFT

**\$10.00**

### \*BOLD ROCK-INDIAN PRESSED APPLE CIDER DRAFT

**\$10.00**

### BOTTLES/CANS

### KIRIN ICHIBAN (12 OZ)

**\$7.00**

### HITACHINO ESPRESSO STOUT

**\$12.00**

### ECHIGO KOSHIHIKARI

**\$12.00**

### ORION RICE LAGER (22 OZ)

**\$16.00**



## SAKE & SHOCHU

**KIZAKURA KYO-NO-TOKURI, JUNMAI DAIGINJO \$15.00**

**KIKUSUI FUNAGUCHI KUNKO, HONJOZO. \$15.00**

**KAORI MIKAN, FRUIT SAKE \$12.00**

**OKUDEN KANTSUKURI "MIRROR OF TRUTH", JUNMAI \$30.00/\$90.00**

**YOKAIICHI MUGI SHOCHU - BARLEY \$8.00**

**BENIOTOME SHOCHU - SESAME \$9.00**

**SATSUMA SHIRANAMI SHOCHU - SWEET POTATOE \$9.00**

**HAKUTAKE "SHIRO" SHOCHU - RICE \$9.00**

**AWAMORE RYUKYU OHCHO SOJU - RICE \$13.00**

**TORIKAI SHOCHU - RICE \$17.00**



## WINE

**BRUT DE NOIR ROSE, CLETO CHIARLI, IT \$10.00 / \$40.00**

**PINOT GRIGIO, RIFF, 2015, IT \$9/ \$36**

**MENCIA, CUVEE DE O, AVANCIA, 2014, SP \$11.00 / \$44.00**



## NON-ALCOHOLIC

**CANNED GREEN TEA  
HAWAII KONA COFFEE  
MEXICAN COKE  
MEXICAN SPRITE  
\$3.00 EACH**