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Cup Sake



\$7

Ozeki Junmai

Slightly dry & earthy with a hint of herbal notes



Ozeki Daiginjo

Smooth, fruity and dry crisp taste



Ozeki Unfiltered

Creamy, thick and mildly sweet



DAIGINJO

Silky viscosity on the palate & rich aromatics. Floral semi dry finish



JUNMAI GINJO

Tropical fruit & floral note with a long yet delicate finish



HONJOZO

Aroma of freshly cooked rice & flavor of lively fresh & rich bodied



Funaguchi

Full bodied unpasteurized & undiluted sake with honey & yeasty tones



Mutsu Otokoyama

Medium bodied, lush and velvety, with a creamy vanilla aroma plus honeydew flavors



Kiku Masamune

Extra dry light sake with a balance of rice and yeasty tones

Beer



Sapporo Black

Dark Lager crafted with roasted dark malts and a refined hop bitterness that is complemented by a sweet, round fullness and distinct coffee and chocolate flavors.



Sapporo Draft



Sunrise Ale (Kawaba)

Amber Ale Beer malty and crisp with mild bitterness



(Kawaba) Wheat Beer

Refreshing and smooth with citrus finish



Sawa Sawa

Sparkling sake with a vast array of aromas from tangerine, grapefruit, & Muscat grapes to cream & sweet rice



Hana Awaka

Sparkling sake refreshing & sweet

& Sparkling

Ikezo Mixed Berry



Ikezo Peach



Ikezo Yuzu

(Shake'n Toast! Shake 20 times before opening can. Its jello-like texture and slight bubbling)



SAPPORO PITCHER

SAPPORO TOWER

Soft Drinks

Pellegrino \$4

Coke, Diet Coke, Sprite \$2

Calpico Soda \$4

Calpico Lychee \$6

Oolong Tea \$3

Starters



Fried Chicken with Japanese tartar sauce



Fried shrimp with potato topped with homemade coconut sauce & flakes



Steamed green soybean with sea salt



Deep fried squid legs



Broiled yellowtail collar with ponzu sauce



Chashu pork over rice w scallion chashu sauce



Skipjack tuna with wasabi yuzu sauce



Hokkaido scallop bedded w. spring mix & wasabi yuzu paste



🌶️ = Spicy Item

Bao Bun



Chashu pork in teriyaki sauce, cucumber, scallion (2 pcs)



Fried shrimp w. lettuce teriyaki sauce & spicy mayo (2 pcs) 🌶️

Salad



Soft tofu served on bed of mix greens with sesame dressing



Seasoned seaweed, bedded with cucumber

Desserts



Ramen



Shoyu \$13

Homemade soy sauce base pork broth, chashu, spinach, ajitama, kikurage, nori, scallion (straight noodles)



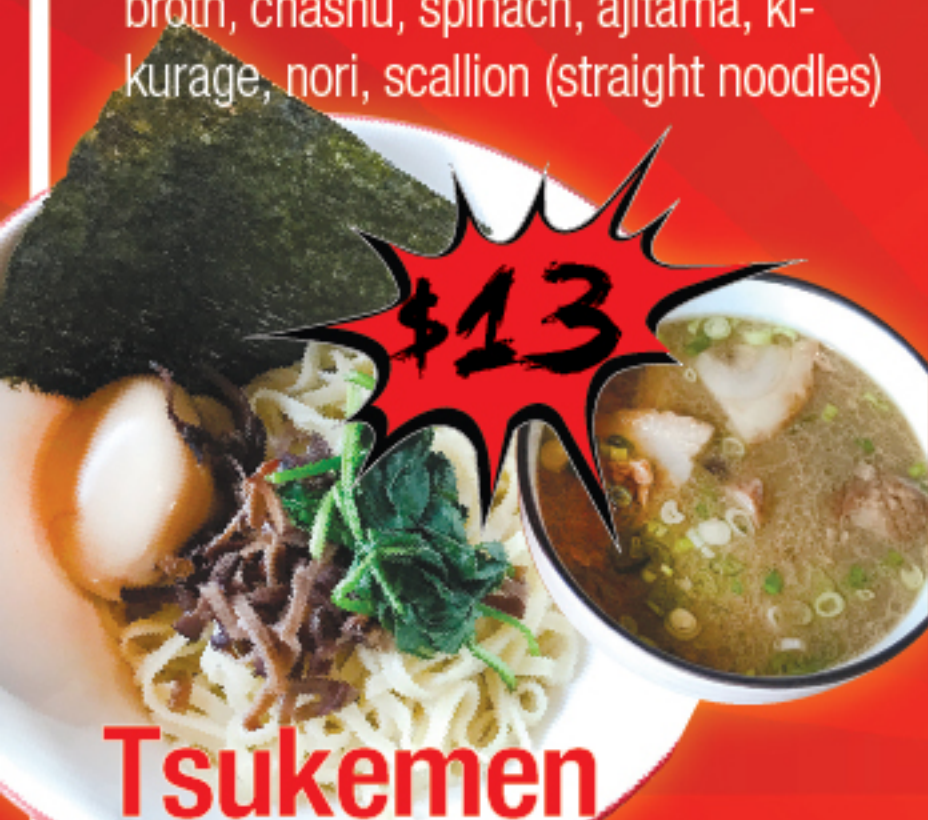
Shio \$13

Salt and bonito flavor ramen w. chicken broth, chashu, spinach, menma, ajitama, nori and scallion (wavy noodles)



Jigoku \$14

Homemade spicy scallion sauce with pork broth, chashu, spinach, kikurage, ajitama, nori (straight noodles)
(Spicy level from 1 to 5 🌶️🌶️🌶️🌶️🌶️)



Tsukemen \$13

Dipping ramen, pork broth, chashu, ajitama, kikurage, nori, spinach, scallion (thick wheat noodles)



Miso Tonkotsu \$15

Homemade miso paste, pork broth, chashu, ajitama, cabbage, kikurage, nori (wavy noodles)



Veg Miso \$13

Homemade miso paste, kikurage, spinach, menma, nori, scallion, asparagus (wavy noodles)

- Kikurage = Japanese Wood ear mushrooms
- Menma = Bamboo shoots
- Nori = Seaweed
- Ajitama = Sauce Egg

Toppings

Chashu Pork	\$4	Spinach	\$2
Ajitama	\$2	Kikurage	\$2
Menma	\$2	Cabbage	\$2
Nori	\$2	Scallion	\$1
Tofu	\$3		

Side

Rayu (Spicy Oil)	\$1	Rice	\$2
Extra Broth	\$6	Noodles	\$2