#### **ADD TOPPINGS!**



Ramon # Tato

豚骨ラーメン Tonkotsu -

\$11.99

\$11.99

Thin Noodle 細麺

Toppings: chasiu, kikurage, green onions Opaque, white colored broth, made from pork bones boiled for many hours, creating rich, intense flavor with buttery. cream-like texture.



Thick Noodle 中太麺

Toppings: chasiu, kikurage, green onions Our Tonkotsu broth infused with house made shovu sauce.



醤油ラーメン Shoyu \* -

\$11.99

Thick Noodle 中太麺

Toppings: chasiu, egg, green onions Brown semi-transparent broth made from chicken, pork, and beef bones well balanced with our shoyu sauce, creating mild, savory flavor.



\$15.99



**Extra Thick Noodle** Toppings: chasiu, egg, green onions, seaweed Soup & noodles served separately. Tonkotsu Shoyu base with bonito fish flavor.







デラックスラーメン \$16.99

Toppings: chasiu, corn, green onions Chicken, pork, and beef broth blended

Thick Noodle 中太麺

chasiu and vegetables.

塩ラーメン

Thick Noodle 中太麺

味噌ラーメン

Thick Noodle 中太麺

辛味噌ラーメン

Thick Noodle 中太緬

カレーラーメン

Thick Noodle 中太麺

sprouts, green onions

ro sauce

Curry -

Toppings: ground pork, spicy bean

Our miso broth with house made habane-

Spicy Miso -

Toppings: chasiu, corn, green onions

Toppings: chasiu, corn, bean sprouts,

Rich, hearty broth from chicken, pork, and

beef bones blended with house made soy

bean paste, creating a bold, nutty flavor.

Clear broth made from chicken, pork, and

beef bones well seasoned with salt and hint of yuzu, for a light and modest flavor.

Shio -

Miso -

green onions

Toppings: extra chasiu, kikurage, corn, egg, cabbage, bean sprouts, green Tonkotsu Shoyu broth topped with extra



\$11.99

\$12.99

\$13.99

\$12.99

ベジタリアンラーメン♥ Veggie -

Thick Noodle 中太麺

Toppings: kikurage, corn, bean sprouts, green onions Creamy vegetarian broth flavored with

ginger and onion.

鶏白湯ラーメン♥ Chicken Paitan \* -

Thick Noodle 中太麺

Toppings: chicken chasiu, egg, green onions

Creamy, white colored broth made from chicken bones.

### **Choose Your Spice Level!**

● ● Jigoku 3x 地獄3倍 ■ Jigoku 2x 地獄2倍 ■ Jigoku 1x 地獄1倍 ■ Jigoku Entry 地獄入門

Jigoku Style +\$2.00 Homemade Habanero Sauce

\$12.99

& Ghost Pepper

Order at Your Own Risk!

Spicy 辛 Medium 中華 Mild 旨幸

Regular Spice +\$1.50 Homemade Habanero Sauce

### **Choose Any Add-Ons**

\$2 <sup>.00</sup> \$3 <sup>.00</sup>	Extra Soup Spicy+\$1.50 / Jigoku	\$5.00 +\$2.00
\$3.80	Corn	\$1.00
\$3.80	Garlic Chips	\$1.50
\$3.80	Fresh Garlic	\$1.00
\$2.00	Green Onions	\$1.00
\$2.50	Kikurage	\$1.00
\$2.50	Nori	\$1.00
\$1.50	Butter	\$1.50
\$1.50	Black Garlic Oil	\$1.50
	\$3.00 \$3.80 \$3.80 \$2.00 \$2.50 \$2.50 \$1.50	\$3.00 Spicy+\$1.50 / Jigoku  \$3.80 Corn  \$3.80 Garlic Chips  \$3.80 Fresh Garlic  \$2.00 Green Onions  \$2.50 Kikurage  \$2.50 Nori  \$1.50 Butter

\* - Consuming raw or undercooked meats, poutry, seafood, shellfish, or eggs may increase your risk of foodborne illness

#### SIDE DISHES

### Combo comes with Seaweed Soup and Rice.











餃子<sub>6pcs</sub> Gvoza -Combo \$12.00

House made pan fried dumplings filled with pork and vegetables



唐揚げ Karaage -Combo \$13.50

Japanese style boneless fried chicken served with salad



Kimchi -

豚かつ Tonkatsu -

Combo \$14.90

Fried breaded pork cutlet served with cabbage salad



カキフライ<sub>4pcs</sub> \$7.80 Fried Oysters -Combo \$12.80

Deep fried oysters served with cabbage



海老焼壳 4pcs Shrimp Shumai Combo \$12.50

Steamed shrimp dumplings



枝豆〇 Edamame -ワカメスープ 💜

\$4.50

たこわさび Tako Wasa \* -Raw octopus salad with wasabi

\$9.50



たこ焼き<sub>5pcs</sub> Takoyaki -

Deep fried octopus fritters

Egg Roll -	
サラダ 😯	
Side Salad -	

Seaweed Soup -\$3.50 冷やしワカメ Seaweed Salad -\$5.00

# **RICE & BOWLS**



チャーシュー丼

Chasiu Bowl \* (L) \$16.00

Teriyaki style rice bowl topped with diced chasiu, half-egg, green onion, & seaweed



**Beef Bowl** (L) \$16.00

Marinated beef and onion served over rice



カツカレー

Katsu Curry

Fried and breaded pork cutlet served over curry rice

唐揚げカレー

Karaage Curry \$16.00

ビーフオニオンカレー **Beef & Onion Curry** \$16.00

カレーライス (S) \$7.50 **Curry Rice** (L) \$11.50

House made curry sauce served with rice



チャーハン

**Fried Rice** (L) \$13.00

Tossed with egg, chasiu, and areen onion

キムチチャーハン Kimchi Fried Rice (L) \$14.00

Our fried rice tossed with kimchi

3400 S Jones Blvd #6 Las Vegas, NV 89146 (702) 629-7777 www.ramen-tatsu.com

## ライス

\$6.80

Rice \$2.50

Beverages

501010905	
Canned Soda Coke / Coke Zero / Sprite	\$2.50
Oolong Tea (Can)	\$3.00
Melon Cream Soda (Can)	\$5.00
Mango Cream Soda (Can)	\$5.00
Calpico (Can)	\$3.00
Iced Matcha Green Tea Refills	\$3.80
Hot Green Tea Refills	\$1.80

#### Alcohol

Asahi Draft Beer *Imported from Japan	
Regular 16oz.	\$6.80
Pitcher 60oz.	\$25.00
Sapporo 12oz.	\$5.00
White Wine Chardonnay	\$6.00
Red Wine Cabernet Sauvignon	\$6.00
House Sake Hot or Cold	\$6.00

Extra Condiments Available for \$1 Each Sauce & dressing available for extra charge 18% gratuity added for Party of 5+

\* - Consuming raw or undercooked meats, poutry, seafood, shellfish, or eggs may increase your risk of foodborne illness