

APPETIZERS

Spicy Pickles \$6

*Persian cucumbers, spiced rice vinegar
(sesame)*

Soy-Garlic Fried Chicken \$16

*crispy fried chicken, toasted garlic caramel,
shiso ranch
(dairy, egg, gluten, sesame, soy)*

Ivan's Karaage \$16

*crispy fried chicken, yuzu-kosho mayo
(dairy, egg, gluten, sesame, wheat)*

Gyoza \$15

*Japanese pork dumplings, almond chili oil,
gyoza sauce
(egg, gluten, sesame, soy, tree nut)*

BEVERAGES

Alcoholic

Suntory Toki Highball \$18

*Suntory Toki whisky, soda water
make it a yuzu highball \$19*

Asahi \$11 *lager*

Ivan Ramen x KCBC Wai Wai \$13 *IPA*

Non-Alcoholic

Barley Tea \$6

Yuzu Lemonade \$8

Ivan Palmer \$7

*yuzu lemonade topped
with barley tea*

RAMEN

Tokyo Shio* \$19

*sea salts, dashi-chicken broth, soy-glazed pork, soft egg, roasted tomato
(egg, fish, gluten, soy)*

Tokyo Shoyu* \$19

*soy sauce, dashi-chicken broth, soy-glazed pork, soft egg, roasted tomato
(egg, shellfish, fish, gluten, soy)*

Tonkotsu* \$21

*rich pork broth, soy-glazed pork, marinated mushrooms, pickled greens,
soft egg, charred garlic oil
(egg, shellfish, fish, gluten, sesame, soy)*

Chicken Paitan* \$21

*rich chicken broth, minced chicken, egg yolk, crispy chicken
(egg, gluten, sesame, soy)*

Spicy Miso Ramen* \$21

*a blend of chilis + miso, dashi-chicken broth, minced pork, cilantro, bean sprouts,
pickled garlic, soft egg
(egg, shellfish, fish, gluten, sesame, soy)*

RICE BOWLS

Pork Chashu* \$20

*sweet and salty pork belly over rice, soft egg, pickled greens,
charred garlic oil
(egg, gluten, sesame, soy)*

Japanese Fried Chicken* \$20

*soy-garlic fried chicken thighs over rice, soft egg,
spicy pickles, shiso ranch
(dairy, egg, gluten, sesame, soy)*

SIDES

Rice \$5

Noodles \$5

MAKE IT A COMBO +\$9

choose one ramen
or rice bowl, a
half-size appetizer,
and bottled
water or soda

AUTOGRAPHED COOKBOOK
\$30

Ivan Ramen
LOVE, OBSESSION,
AND RECIPES
Ivan Orkin

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.