

魂



TAMASHII RAMEN

たましい ラーメン

For us to better serve you,
we ask that you read through our store policies below.

We thank you in advance for your cooperation.

1. We have a minimum of **\$10** for credit card payments.
2. We offer an **8% discount for full cash payments.**
3. Please inform your server of any allergies or dietary restrictions prior to placing your order.
4. Unfortunately, we are unable to refund or exchange orders once placed.
If you have any questions, please do not hesitate to ask your server prior to placing your order.

We truly appreciate your business, support, and any feedback.

Thank you for being a valued customer.
We look forward to serving you again!

SALAD/APPETIZER サラダ/前菜

1. Seaweed Salad 中華サラダ \$4.95
2. House Salad ハウスサラダ \$5.45
3. Kani Salad かにサラダ \$6.95
4. Avocado Salad \$7.55
5. Edamame 枝豆 \$5.25
6. Ama Rakkyo 甘らっきょう \$4.50
Japanese pickled scallion
7. Fukujinzuke \$4.50
Japanese pickled radish in a sweet and tangy soy sauce-based marinade
8. Takuan \$4.50
Japanese yellow pickled radish
9. Aokappa \$4.50
Japanese pickled cucumber
10. Menma (Bamboo shoot) メンマ皿 \$4.95
Lacto-fermented bamboo shoot
11. Kani Sunomono \$7.25
*Crabstick, shrimp and cucumber with sunomono sauce.
Topped with red tobiko.*

TAPAS (SIDE DISHES) おつまみ

1. **Tako Wasabi** たこわさび \$4.95
- Raw baby octopus with wasabi sauce
2. **Gyo-za (6pcs)** 餃子 (Choice of Pork, Shrimp, Vegetables, Chicken) \$6.95
- Pan-fried dumplings
3. **Shumai (3pcs)** シューマイ (Shrimp) \$6.75
- Steamed dumplings
4. **Bun (2pcs)** (Choice of Pork, Shrimp or Kani Salad) \$8.25
- Pork or shrimp tempura or kani salad served with vegetables and sauce inside steamed soft bread
5. **Hiyakko Tofu** \$6.95
- Japanese cold tofu with special soy sauce. Topped with scallion, ground onion, bonito
6. **Purple Sweet Potato** \$6.95
- Deep fried purple sweet potato
7. **Kara Age** からあげ \$8.75
- Breaded and fried chicken
8. **Ika Kara Age** いかからあげ \$8.95
- Breaded and fried squid
9. **Shrimp Tempura (3pcs)** 海老天ぶら \$6.75
- Breaded and fried shrimp
10. **Kaki Fry (4pcs)** カキフライ \$6.95
- Breaded and fried oyster
11. **Potato Croquette (2pcs)** ポテトコロケ \$6.45
12. **Ebi Potato** \$6.95
- Deep-fried shrimp wrapped with potato strips
13. **Takoyaki** \$6.95
- Ball-shaped Japanese snack made with a wheat flour-based batter and filled with minced octopus. Topped with takoyaki sauce, mayonnaise and dried shaved bonito
14. **Agedashi Tofu** \$6.95
- Fried tofu with special sauce. Topped with dried shaved bonito, scallion, ginger.
15. **Okonomiyaki** \$10.45
- Japanese style pancake with cabbage, onion, shrimp and squid. Topped with okonomiyaki sauce, mayonnaise and dried shaved bonito.
16. **Buta Kimchi** 豚キムチ \$10.95
- Pan-fried pork mixed with Kimchi and bean sprouts
17. **Kara Buta Itame** \$10.95
- Stir-fried spicy pork
18. **Beef and Shiitake** 牛しいたけ \$11.95
- Pan-fried beef, mushrooms, carrot and broccoli marinated in special soy sauce
19. **Kurobuta Sausage** \$10.95
- Pan fried pork sausage and jalapenos with special sauce served with bell pepper, onion, carrot, broccoli
20. **Onigiri** (Choice of beef, shrimp, chicken or vegetable) \$5.50
- Rice ball with dried seaweed
21. **Inari (2pcs)** \$5.50
- Veggie rice in seasoned deep fried tofu pouch

DONBURI どんぶり

- 1. Gyu-don 牛丼** \$8.95
- Marinated beef in special soy sauce over rice topped with broccoli, carrot
- 2. Curry rice カレーライス** \$8.50
- Curry sauce over rice topped with broccoli, yellow radish
- 3. Tabe rayu-don たべラー油丼** \$8.75
- Spicy and garlicky pork over rice topped with scallion, nori, broccoli, yellow radish
- 4. Buta kimchi-don 豚キムチ丼** \$8.95
- Pan-fried pork with kimchi over rice topped with aokappa, yellow radish, red radish
- 5. Chasyu-don** \$8.45
- Marinated and boiled pork over rice. Topped with scallion and oshinko
- 6. Unagi-don** \$12.95
- Barbecued eel over rice. Topped with broccoli, cucumber, lettuce, ginger
- 7. Katsu-don** \$11.25
- Choice of chicken or pork
- Rice bowl topped with simmered chicken or pork cutlet, egg and onion
TOPPING : Scallion, ginger
- 8. Oyako-don** \$11.25
- Rice bowl topped with simmered chicken, egg and onion
TOPPING : Scallion, ginger
- 9. Kara Age Don** \$11.50
- Breaded and fried chicken, pan-fried egg and lettuce over rice.

OSUSUME おすすめ

- 1. Katsu** \$11.95
- Choice of chicken or pork. Breaded chicken or pork cutlet served with rice, cabbage, corn and broccoli
- 2. Curry Katsu** \$12.95
- Choice of chicken or pork. Curry sauce over chicken or pork cutlet
- 3. Fish Katsu** \$14.95
- Breaded fish cutlet served with rice, cabbage, corn, broccoli, oshinko
- 4. Spicy Chicken Teriyaki** \$13.45
- Pan fried chicken breast, onion, carrot, bell pepper and broccoli with spicy teriyaki sauce. Served with rice, cabbage, corn
- 5. Salmon Teriyaki** \$14.95
- Pan fired salmon, onion, carrot, bell pepper and broccoli with teriyaki sauce. Served with rice, cabbage, corn
- 6. Shrimp Teriyaki** \$14.95
- Pan fried shrimp, onion, carrot, bell pepper and broccoli with teriyaki sauce. Served with rice, cabbage, corn
- 7. Dumpling Soup** \$13.45
- Choice of broth(Tamashii or Veggie)
- Choice of dumpling(Chicken, Shrimp, Pork, Veggie)
- White pepper, nori, menma, bokchoy, broccoli, bean sprouts, shredded egg, onion, scallion

RAMEN ラーメン

Mon to Fri 12 PM - 4 PM
LUNCH

1. **Tamashii Ramen** たましいラーメン **\$13.95 (\$12.45)**
- *Shio Ramen* (Light and clean noodle soup flavored with mineral salt)
TOPPING : Chasyu(pork), menma, egg, scallion, seaweed
2. **Chasyu Ramen** チャーシューラーメン **\$15.45 (\$13.95)**
- *Tamashii ramen with extra pork slices and vegetables*
TOPPING : Chasyu(pork), onion, bean sprouts, bokchoy, ginger, cabbage
3. **Shoyu Ramen** 醤油ラーメン **\$13.95 (\$12.45)**
- *Noodle soup made with rich and deep flavored soy sauce*
TOPPING : Chasyu(pork), menma, egg, scallion, seaweed
4. **Curry Ramen** カレーラーメン **\$15.45 (\$13.95)**
- *Noodle soup flavored with curry sauce*
TOPPING : Fried chicken, cabbage, red onion, broccoli
5. **Tantan Ramen** 担々麺 **\$15.45 (\$13.95)**
- *Spicy noodle soup flavored with mineral salt*
TOPPING : Ground pork, bean sprouts, scallion, onion, broccoli, bok choy, shredded egg, menma, sesame seed
6. **Buta Ramen** **\$15.45 (\$13.95)**
- *Noodle soup made with rich and deep flavored soy sauce, ground pork, bean sprouts and onion*
TOPPING : Chasyu (pork), menma, shredded egg, scallion, seaweed, ginger
7. **Miso Ramen** 味噌ラーメン **\$15.45 (\$13.95)**
- *Noodle soup with miso made with more than 12 ingredients, fermented for a month*
TOPPING : Chasyu(pork), ground pork, menma, egg, corn, scallion, bean sprouts, cabbage
8. **Kara Miso Ramen** 辛味噌ラーメン **\$15.45 (\$13.95)**
- *Spicy noodle soup with miso broth*
TOPPING : Chasyu(pork), ground pork, menma, egg, corn, scallion, bean sprouts, cabbage
9. **Champon Ramen** ちゃんぽん **\$16.45 (\$14.95)**
- *Spicy seafood noodle soup made with special tamashii sauce*
TOPPING : Shrimp, squid, clam, bean sprouts, cabbage, onion, scallion, egg, carrot
10. **Veggie Champon** **\$16.45 (\$14.95)**
- *Spicy seafood noodle soup with veggie broth*
TOPPING : Shrimp, squid, clam, bean sprouts, cabbage, onion, scallion, egg, carrot
11. **Kai Ramen** **\$16.45 (\$14.95)**
- *Littleneck clams with veggie broth*
TOPPING : Clam, green bell pepper, onion, bean sprouts, scallion
12. **Seafood Yaki Ramen** 焼きラーメン **\$16.45 (\$14.95)**
- *Spicy pan-fried seafood noodles with our homemade soy sauce and vegetables*
TOPPING : Shrimp, squid, clam, cabbage, onion, bean sprouts, carrot
13. **Hiyashi Chuka** 冷し中華 **\$14.95 (\$13.45)**
- *Cold noodles topped with special soy sauce and vegetables*
TOPPING : Chasyu(pork), shredded egg, cucumber, seaweed, tomato, ginger, sesame seed, sesame oil
14. **Kara Hiyashi Chuka** 辛冷し中華 **\$14.95 (\$13.45)**
- *Cold noodles topped with special spicy soy sauce*
TOPPING : Chasyu(pork), shredded egg, cucumber, seaweed, tomato, ginger, sesame seed, sesame oil

If you have finished your noodles and have soup leftover, you can order **KAEDAMA**.
KAEDAMA is an additional serving of noodles. (Additional Charge : \$2.95)

TSUKE-MEN つけ麺

(COLD NOODLES SERVED WITH DIPPING SAUCE ON THE SIDE)

1. **Tamashii Tsukemen** たましいつけ麺 **\$15.95 (\$14.45)**
Original Tamashii dipping sauce
- Served with chasyu(pork), scallion, onion, seaweed, menma, egg, broccoli, bokchoy
2. **Shoyu Tsukemen** 醤油つけ麺 **\$15.95 (\$14.45)**
Soy sauce flavored dipping sauce
- Served with chasyu(pork), scallion, onion, seaweed, menma, egg, broccoli, bokchoy
3. **Kara Tsukemen** 辛つけ麺 **\$15.95 (\$14.45)**
Spicy dipping sauce
- Served with chasyu(pork), scallion, onion, seaweed, menma, egg, broccoli, bokchoy

VEGETABLE RAMEN ベジタブルラーメン

LUNCH

1. **Veggie Ramen** 野菜ラーメン **\$12.95 (\$11.45)**
- Choice of shio or shoyu broth
TOPPING : Onion, bok choy, carrot, mushroom, scallion, egg
2. **Kara Veggie Ramen** 辛野菜ラーメン **\$12.95 (\$11.45)**
- Spicy veggie ramen. Choice of shio or shoyu broth
TOPPING : Onion, bok choy, carrot, mushroom, scallion, egg
3. **Veggie Miso Ramen** 野菜味噌ラーメン **\$15.25 (\$13.75)**
- Noodle soup with miso made with more than 12 ingredients, fermented for a month
TOPPING : corn, menma, broccoli, scallion, onion, bean sprouts, cabbage, egg
4. **Kara Veggie Miso Ramen** 野菜辛味噌ラーメン **\$15.25 (\$13.75)**
- Spicy noodle soup with miso broth
TOPPING : corn, menma, broccoli, scallion, onion, bean sprouts, cabbage, egg
5. **Veggie Hiyashi Chuka** 冷し中華 **\$14.95 (\$13.45)**
- Cold noodles topped with special soy sauce and vegetables
TOPPING : Shredded egg, cucumber, lettuce, seaweed, tomato, ginger
sesame seed, sesame oil

Kani Sunomono

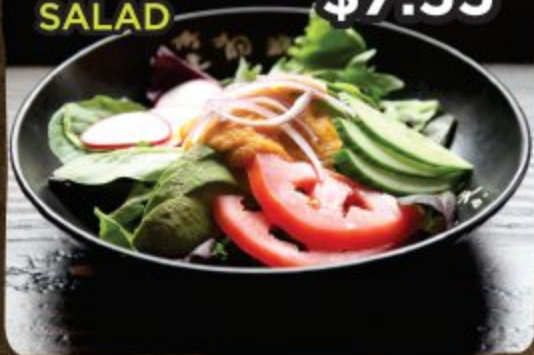
\$7.25

Crabstick, shrimp and cucumber with sunomono sauce. Topped with red tobiko.



AVOCADO SALAD

\$7.55



HIYAYAKKO TUFU

\$6.95



Japanese cold tofu with special soy sauce. Topped with scallion, ground onion, bonito

POTATO CROQUETTE (2PCS)

\$6.45



PURPLE SWEET POTATO

\$6.95



Deep fried purple sweet potato

INARI (2PCS)

\$5.50



Veggie rice in seasoned deep fried tofu pouch

TAKOYAKI

\$6.95



Ball-shaped Japanese snack made with a wheat flour-based batter and filled with minced octopus. Topped with takoyaki sauce, mayonnaise and dried shaved bonito

**PORK BUNS
(2PCS)
\$8.25**

*-Choice of Pork, Shrimp
or Kani Salad*

Pork or shrimp tempura or
kani salad served with vegetables
and sauce inside steamed soft bread



OKONOMIYAKI \$10.45



Japanese style pancake with cabbage, onion,
shrimp and squid. Topped with okonomiyaki
sauce, mayonnaise and dried shaved bonito.

**BEEF AND
SHIITAKE \$11.95**



Pan-fried beef, mushrooms, carrot and
broccoli marinated in special soy sauce

KARA AGE \$8.75



Breaded and fried chicken

**KUROBUTA
SAUSAGE \$10.95**



Pan fried pork sausage and jalapeño
with special sauce. Served with
bell pepper, onion, carrot, broccoli

**AGEDASHI
TOFU \$6.95**



Fried tofu with special sauce. Topped
with dried shaved bonito scallion, ginger

**IKA
KARA-AGE \$8.95**



Breaded and fried Squid

CURRY RICE \$8.50



Curry sauce over rice

KATSU DON \$11.25



-Choice of chicken or pork

Rice bowl topped with simmered chicken or pork cutlet, egg and onion

TOPPING : scallion, ginger

KARA AGE DON \$11.50



Breaded and fried chicken, pan-fried egg and lettuce over rice.

SHRIMP TERIYAKI \$14.95



Pan fried shrimp, onion, carrot, bell pepper and broccoli with teriyaki sauce. Served with rice, cabbage, corn



CHASHU DON

\$8.45

Marinated and boiled pork over rice. Topped with scallion and oshinko

DUMPLING SOUP

\$13.45

- Choice of broth (Tamashii or veggie)
- Choice of dumpling (Chicken, shrimp, pork, veggie)
- White pepper, nori, menma, bokchoy, broccoli, bean sprouts, shredded egg, onion, scallion



**CHASYU
RAMEN**

\$15.45



Tamashii ramen with extra pork slices and vegetables

TOPPING : Chasyu(pork), onion, bean sprouts, bokchoy, ginger, cabbage

TANTANMEN

\$15.45

Spicy noodle soup flavored with mineral salt

TOPPING : Ground pork, bean sprouts, scallion, onion, broccoli, bok choy, egg, menma, sesame seed



CHAMPON

\$16.45



Spicy seafood noodle soup made with special tamashii sauce

TOPPING : Shrimp, squid, clam, bean sprouts, cabbage, onion, scallion, egg, carrot



MISO RAMEN

\$15.45

Noodle soup with miso made with more than 12 ingredients, fermented for a month

TOPPING : Chasyu(pork), menma, egg, corn, scallion, bean sprouts, cabbage

**VEGGIE
RAMEN**

\$12.95



-Choice of shio or shoyu broth

TOPPING : Onion, bok choy, carrot, mushroom, scallion, egg

CURRY RAMEN

\$15.45



Noodle soup flavored with curry sauce

TOPPING : Fried chicken, cabbage, red onion, broccoli

DESSERT デザート

1. Ice cream \$4.25
(Green tea, Vanilla, Red bean)
2. Mochi ice cream (2pcs) \$4.25
(Green tea, Vanilla, Mango, Strawberry)

SIDE ORDER

1. Rice \$2.95
2. Kaedama \$2.95
Additional serving of noodles
3. Extra Soup
Tamashii, Shoyu, Veggie shio, \$6.00
veggie shoyu \$8.00
miso, veggie miso \$10.00
champon, veggie champon
4. Extra Sauce \$2.95
(Curry sauce, tabe rayu sauce)
5. Bun (only bread 1pc) \$3.00

ADDITIONAL TOPPING

1. Bean Sprouts, Broccoli, Cabbage, Carrot, \$0.95
Corn, Cucumber, Ginger, Onion, Lettuce,
Scallion, Seaweed, Tomato
2. Menma, Shiitake(mushroom), \$1.75
Pan Fried Egg, Tamago(egg), Tofu
3. Ground Pork \$2.75
4. Chasyu(pork) \$2.75
5. Pan Fried Chicken, Steamed shrimp(10pcs) \$3.25
6. Shrimp Tempura(2pcs) \$4.50

BEVERAGE 飲料

1. Itoen Tea \$3.50
Unsweet (Pure green tea, Jasmine green tea, Oolong tea)
2. Soda \$2.25
(Coke, Diet coke, Sprite, Ginger ale, Fanta orange)
3. Sparkling water \$3.50
(Perrier)
4. Moshi Sparkling water \$3.75
(Fuji Apple & Concord Grape, White Peach & Yuzu, Honeydew Melon & Cream)
5. Calpico \$3.75
(Original, Lychee, Mango, White Peach)
6. Ramune \$3.75
(Strawberry, Lychee, Melon)

BEER



Draft Beer
Sapporo **\$6.45**



Beer
Asahi
Sapporo-12oz Bottle **\$5.95**

PREMIUM BEER

(BOTTLE) **\$9.45**



Echigo Stout

A dark, rich beer from Japan's Echigo Beer Company. Known for its smooth, creamy texture and flavors of coffee, chocolate, and caramel with moderate bitterness.



Sansho Ale

A refreshing flavor profile with distinct citrus notes and a mild, peppery spice from Japanese sansho pepper. The combination creates a zesty and slightly tangy taste with a subtle, pleasant heat, making it a unique and invigorating ale.



Koshihikari

It is known for its clean, crisp taste with subtle rice notes, a light body, and a smooth finish. It offers a delicate balance of sweetness and mild bitterness, making it a refreshing and easy-to-drink beer.



Yamadanishiki

It features a smooth, crisp flavor with delicate hints of rice, a mild sweetness, and a clean, refreshing finish. It is light-bodied and well-balanced, offering a refined and subtle taste.



White Yuzu

It has a light, citrusy flavor with bright, tangy notes from the Yuzu fruit, complemented by a subtle sweetness and a crisp, refreshing finish.



Lucky Chicken Red Ale

It features a malty sweetness with subtle fruity notes, a light to medium body, and a smooth, slightly crisp finish. It offers a balanced and easy-drinking flavor profile.

SPECIALTY CAN BEER

\$6.75



Echigo Flying IPA

It features a bold, hoppy flavor with notes of citrus and pine, a medium to full body, and a balanced bitterness.



Echigo Weizen

It features a light, refreshing taste with notes of banana and clove, a smooth, creamy texture, and a subtle sweetness.



Soju

(Original, Apple, Peach)
Triple distilled Soju made from barley and alkaline water for refreshing flavor and crystal clear taste.

\$14.50 (BOTTLE)



Bokbunja

Black Raspberry wine/soju made with Korea grown black raspberries with rich and natural sweet flavor.

\$16.95 (BOTTLE)

Kinsen Plum Wine

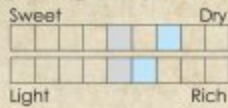
\$4.95 (GLASS)
\$18.95 (B:750 ML)

CUP SAKE



Miyozakura Cup

This Junmai has deep flavor, yet crisp taste. Comes in a very cute panda character printed glass cup.

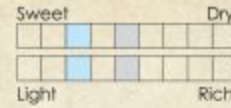


\$10.25 (B:180 ML)



Tenmei Bear Cup

Soft and layered, with a clean and crisp character and gentle aromas of honeysuckle, melon and mint. It is characterized by its smoothness, slight sweetness, balanced flavor and clean finish.



\$10.25 (B:180 ML)

HOUSE SAKE COLD & HOT



OSEKI DRY

Smooth and earthy with a very dry finish.

\$6.95 (B:180ML)

SPARKLING SAKE



Hana Fuga Peach

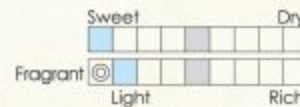
Light and refreshing sparkling sake with a hint of peach flavor.

\$15.95 (B:300 ML)



Mio Crisp Sparkling

It is characterized by its light, refreshing, and crisp flavor with a touch of sweetness and subtle fruity notes, making it a delightful and bubbly experience.



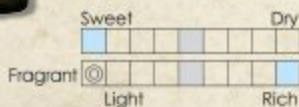
\$15.95 (B:300 ML)

PREMIUM SAKE



Izumibashi Rakufumai Kimoto

Rich aromas of ripe apple and melon envelop the senses, with whispers of anise and coconut milk. Juicy fruit and rice flavors dance on the palate dressed in a unforgettable silky smoothness.

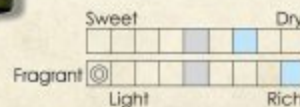


\$135.00 (B:720 ML)



Katsuyama "Den"

Brewed with a traditional sake brewing method, Den features a fruity aroma and distinct rich flavors. This sake has the true characteristics of a junmai Daiginjo. Its crisp and clean umami stands out clearly and lingers as a distinctly mouthwatering aftertaste.



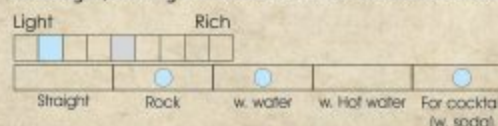
\$155.00 (B:720 ML)

SHOCHU

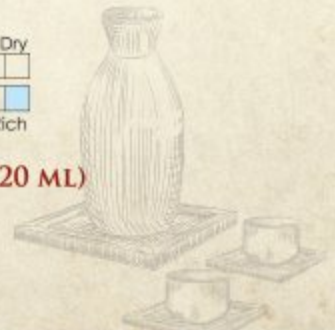


Hyaku Shochu

It is a Japanese distilled spirit known for its clean and crisp taste, smooth finish, subtle sweetness, and earthy, nutty undertones. It is typically enjoyed neat, on the rocks, or mixed with water or other beverages, making it a versatile choice for various occasions.



\$65.00 (B:720 ML)



JUNMAI SAKE



Hakkaisan Gold

This sake has a delicate Ginjo aroma and a fine, crisp mouthfeel, with clean aftertaste and a strong reverent finish.



\$17.95 (B:180 ML)



SCB Organic

It's totally natural, using OCIA certified rice. A dry and balanced flavor with fruity and fresh taste.



\$17.95 (B:300 ML)



SCB Junmai Ginjo

Made with highest quality rice and special fermentation process. Delicate, and silky smooth



\$17.95 (B:300 ML)



Shirakabegura

Made with premium sake rice, this sake is fermented slowly and carefully. Rich and mellow sake.



\$18.95 (B:300 ML)



Creme de Sake Nigori

Its extremely smooth texture and rich flavor makes this sake a great aperitif and an ambrosia after dinner drink.

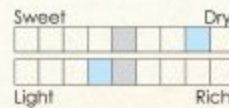


\$15.95 (B:300 ML)



Oze Extra Dry

It starts out gentle and light, then and finishes super dry. One of the most easy and enjoyable Sake to pair with food.



\$18.95 (B:300 ML)



Kikusui

This sake carries great rich flavor of Junmai, as well as clean, refreshing aftertaste. Banana like fruity aroma and clean after taste



\$18.95 (B:300 ML)



Kikusui Organic Junmai Ginjo

The front of the nose is reminiscent ripened bananas, blending well with an understated honeydew flavor on the palate.

\$29.95 (B:300 ML)



Yuki Nigori

Unfiltered Sake
Choice of lychee, mango, white peach

\$20.95 (B:375 ML)



魂 

TAMASHII RAMEN

たましい ラーメン