

**YUZEN JAPANESE RESTAURANT**

**MENYA YUZEN**

**LUNCH MENU**

# LUNCH SPECIAL



Choose a Ramen noodle and  
add a Salad or a mini Rice Bowl

\$3.50

Seaweed Salad  
Bean Sprout Salad  
Chashu (pork) Don  
Kara Aqe (Chicken) Don

# SIDES

|   |                    |
|---|--------------------|
| Edamame steamed soybean   | \$5.00             |
| Seaweed Salad marinated seaweed   | \$5.50             |
| Bean sprout Salad steamed w/ginger sauce  | \$5.00             |
| Tako-Wasa marinated octopus wasabi leaves   | \$4.50             |
| Gyoza Pan fried dumplings   | \$7.50             |
| Ebi Shumai steamed shrimp dumplings   | \$7.00             |
| Kakuni Bun steamed bun stuffed<br>with simmered pork belly, green onion, and Mayonnaise | \$4.50<br>2/\$8.00 |

# SASHIMI

|                |            |         |
|----------------|------------|---------|
| Tuna Sashimi   | Small 5Pc  | \$10.00 |
|                | Large 11Pc | \$19.00 |
| Salmon Sashimi | Small 5Pc  | \$10.00 |
|                | Large 11Pc | \$19.00 |

# DONBURI rice bowl

|  |         |
|--|---------|
| Chashu Don simmered pork belly           | \$8.00  |
| Teriyaki Don choice of chicken or salmon | \$12.50 |
| Beef Curry                               | \$13.50 |

# Tori Sashi box

|   |         |
|---|---------|
| Tuna + salmon sashimi, teriyaki chicken, bean sprout salad and rice |         |
| No substitution please  | \$16.00 |



# Ramen Noodle

CHOOSE Thick Noodle or Thin Noodle

## EXTRA TOPPINGS

|                                |        |
|--------------------------------|--------|
| Chashu simmered Pork belly 5Pc | \$3.50 |
| Spicy Ground Pork              | \$2.50 |
| Ni-TaMaGo soft-boiled egg      | \$1.00 |
| MenMa bamboo                   | \$1.00 |
| Kuro Ma-yu black garlic oil    | \$1.00 |
| Fresh Grated garlic            | \$0.50 |
| Corn                           | \$0.50 |
| Butter                         | \$0.50 |
| Nori dry seaweed               | \$0.50 |
| Kaedama extra Noodle           | \$4.00 |

Gluten Free (vegan) Noodle Available  
Please Ask Server for Details.

# Traditional

## Shoyu soy sauce \$13

TOPPING: wakame(seaweed), menma(bamboo), negi(green onion), nori(dry seaweed), and a slice of chashu(pork belly)

## Shio salt \$13

topping + sesame seeds

## Tonkotsu creamy pork \$13

topping + beni shoga(ginger) + sesame seeds,

\* Recommended topping: kuro mayu

## Miso soybean \$14

Bean sprout, menma(bamboo), spicy ground pork, negi(green onion), nori(dry seaweed) and ito togarashi(string chili pepper)

\* Recommended topping: butter



NEW

## Abura Soba soy sauce based soupless Ramen \$13

chopped chashu (pork belly), menma(bamboo), negi(green onion), ontama(Japanese style soft poached egg), shredded nori(dry seaweed), ito-togarashi (string chili pepper) and sesame seeds



HOW TO EAT? Just mix it all up and ITADAKIMASU!  
If it's too light, ask for a bit more tare(sauce)



# Gyokai Tonkotsu

Traditional x Pork x seafood broth

## Gyokai Shoyu Soy Sauce \$13.5

TOPPING: wakame(seaweed), menma(bamboo), negi(green onion), nori(dry seaweed), and a slice of chashu(pork belly)



## Gyokai Shio salt \$13.5

toppings + sesame seeds

## Gyokai Tonkotsu creamy Pork \$13.5

toppings + sesame seeds

## Gyokai Miso soybean \$14.5

Bean sprout, menma(bamboo), spicy ground pork, negi(green onion), nori(dry seaweed) and ito togarashi(string chili pepper)

# Tonkotsu Mix

traditional x Creamy Pork

**Shoyu Tonkotsu** soy sauce \$13

**TOPPING:** wakame(seaweed), menma(bamboo), negi(green onion), nori(dry seaweed), and a slice of chashu(pork belly)

**Shio Tonkotsu** salt \$13

toppings + sesame seeds



## SPICY

**TOPPING:** Bean sprout, menma(bamboo), spicy ground pork, negi(green onion), nori(dry seaweed) and ito togarashi(string chili pepper)

**Tan Tan Men** creamy sesame \$14.5

**Allergy alert!! Contains PEANUTS**

\* Recommended topping: Kuro Mayu



**Spicy Miso** spicy soybean \$14

**Gyokai Spicy Miso** spicy soybean \$14.5



# DRINKS

|   |        |
|---|--------|
| Genmai Tea                                | \$1.50 |
| Pop (Pepsi, diet Pepsi, 7 up, Ginger Ale) | \$2.00 |
| Iced Tea                                  | \$2.50 |
| Ramune (marble top soda)                  | \$4.00 |
| Juice (apple/orange)                      | \$2.50 |
| Mango Juice                               | \$3.00 |
| Oolong Tea                                | \$4.00 |

## BEER SAKE WINE

|                          |           |         |
|--------------------------|-----------|---------|
| Asahi Super dry          | Regular   | \$5.75  |
| Kirin Ichiban            | Large     | \$10.50 |
| Sapporo                  |           |         |
| Domestic                 |           | \$5.00  |
| ShoChikuBai Hot Sake     | 6oz       | \$6.50  |
|                          | 8oz       | \$8.50  |
|                          | 10oz      | \$10.50 |
| Jackson Trigg Chardonnay | glass 5oz | \$7.00  |
| Jackson Trigg Merlot     | 1/2 Litre | \$17.00 |
|                          | 1 Litre   | \$30.00 |

## DESSERTS

|   |         |        |
|---|---------|--------|
| Ice Cream (green tea, vanilla)  | 1 scoop | \$3.00 |
|   | 2 scoop | \$5.00 |
| Shingen Ice   |         | \$5.50 |
| (vanilla ice cream, soy powder & mochi rice cake drizzled with kuromitsu syrup) |         |        |
| Green tea cheese cake   |         | \$4.50 |