



Representative of MENSHO Group
Tomoharu Shono, Ramen Creator

He has been experimenting with pork bone soup at home since he was at high school.

When he was at the young age of 25, he opened his first restaurant in Tokyo.

During the aftermath of the 2011 Tohoku earthquake and tsunami disaster, he helped as many affected people as he can with his ramen in the hope to spread love for the people.

Today, he continues to expand globally in Japan, Australia, the US, Thailand, China and India, all with unique local variations based on the source ingredients.

AWARD



- TRY RAMEN MAGAZINE - 1st place
- RAMEN WALKER MAGAZINE - #1 in Japan
- SHINJUKU RAMEN GRAND PRIX - 1st place
- TOKYO TABLELOG TOP 100
- BANGKOK TOP 50 RESTAURANTS
- MICHELIN GUIDE CA 2017-2022
- SAN FRANCISCO TOP 50 RESTAURANTS
- SAN FRANCISCO TOP JAPANESE RESTAURANTS, etc.



@menya_shono

MENSHOグループ代表
ラーメンクリエイター 庄野智治

高校生の頃から自宅で豚骨スープを研究。
25歳で自身のお店を東京にオープン。
2011年東北大震災で大規模な炊き出しを行い、
地球上の人々をラーメンで幸せにすると決意。
現在は、日本、オーストラリア、アメリカ、
タイ、中国、インドなど、世界展開を進め、
全て異なるコンセプトで展開し続けている。
日本ではオーストラリアのラム肉アンバサダーに
任命されている。



MENSHO PHILOSOPHY

- FARM TO BOWL -

私たちは、地元の食材を使ってラーメンを作ります。

近隣の畑で採れる食材は新鮮で豊かな味わい。

市場に赴き、卸業者様や生産者様よりお話を聞き
最高な状態でラーメン食材を集めることができました。

美味しく、無駄なく、愛情を込めて仕込みます。

We use local ingredients to make our ramen.

Our primary ingredients from the fields around Utah
capturing the freshness and flavor.

We shop at local markets while engaging with wholesalers and producers
constantly using the freshest ingredients for our ramen.

They are deliciously prepared by us ensuring the highest quality with little
wastage and most of all with love.



M I N I D I S H E S

NIKU SUSHI

- A5 Wagyu w/ Grated Daikon Dashi Shoyu (2/pc.)
A5 wagyu, grated daikon, dashi shoyu, wasabi, ginger, kioke premium soy sauce
A5 Wagyu w/ Ikura (2/pc.)
A5 wagyu, ikura (salmon roe), dashi shoyu, wasabi, japanese ito nori w/ kioke premium soy sauce
A5 Wagyu w/ Caviar (2/pc.)
A5 wagyu, black caviar, wasabi, ginger, kioke premium soy sauce
Unagi Cucumber (2/pc.)
Eel, cucumber, sonsho pepper, wasabi, ginger

COLD TASTINGS

- Japanese Carpaccio
Japanese scallops, caviar, ikura (salmon roe), roasted tomato, truffle, & kioke premium soy sauce
4 Kinds of Chashu
A5 wagyu chashu, smoked pork, low-temperature cooked chicken and duck, lemon, green onion
Daikon Salad
Daikon radish, radish sprouts, roasted tomatoes, fried enoki, kazami nori, black sesame, home-made plum dressing

HOT TASTINGS

- Kurozu Karaage (Fried Chicken)
Karaage chicken, egg plant, grated daikon, sprouts, japanese vinegar black sweet sauce
Enoki Chips
Enoki mushroom chips, lemon, shichimi chili peppers

- Saboten Chips (Cactus)
Saboten, Shiso fumi, bulls blood, and rose flower with house-made mayo soy sauce with pecans
Corn Wings
Corn, chashu sauce, dry parsley, shichimi chili peppers

- Aji Fry
Deep fried Japanese Mackerel, tonkatsu sauce, karashi, lemon

- Edamame w/ Garlic
Boiled edamame, 2 kinds of garlic chips, salt

- Takoyaki (2/pc.)
Octopus balls, takoyaki sauce, katsuo bushi, nori seaweed
Teppan Grilled Hotate Butter (Scallop)
Steamed Scallops served teppan-yaki style with butter & soy sauce

B E V E R A G E S

SAKE

MENSHO Junmai Ginjyo (Blue)	16.9% ABV, 300ml
MENSHO Dai Ginjyo (Black)	16.9% ABV, 300ml
MENSHO Junmai Dai Ginjyo (Yellow)	15.9% ABV, 300ml
Yuzu Aladdin	10% ABV, 300ml
Nigori Aladdin	15% ABV, 300ml
Nigori Yaegaki Cloud	15% ABV, 300ml
Peach Nigori	10% ABV, 300ml
Lychee Nigori	10% ABV, 300ml
Strawberry Nigori	8% ABV, 300ml
Chocolate Nigori	15% ABV, 300ml
Kizakura Sakura (Cherry Blossom)	10% ABV, 300ml
Kizakura Coconut	10% ABV, 300ml
Kizakura Matcha	10% ABV, 300ml
Atsukan (Warm Sake)	10% ABV, 300ml

DRAFT BEER

Asahi	5.0% ABV
Sapporo	4.9% ABV
Neonic Sour Ale	5.1% ABV
Church Music Juicy IPA	6.7% ABV
Blue Van Wheat	5.4% ABV
Day Drinker Light	3.5% ABV
Arizona Light Lager	4.02% ABV
Mocha Java Stout	5.6% ABV

SOFT DRINKS

Ramune (Strawberry or Grape)	
Choya Yuzu Soda	
Moshi Matcha	
Moshi Matcha White Strawberry	
Moshi Matcha Coconut	
Moshi Yuzu	
Moshi Yuzu White Peach	
Moshi Yuzu Red Shiso & Apple	
Moshi Oolong Honey	
Moshi Oolong Lychee	
Moshi Oolong Passion Fruit	
Mexican Coke	
Apple Juice (100% organic)	
Ito En Oi Ocha Green Tea (Cold)	
Green Tea (Hot)	

R A M E N

E X T R A T O P P I N G S

Signature Toripaitan

Rich creamy chicken soup, A5 wagyu, smoked pork, duck, chicken, spinach, truffle sauce, green onion, red onion, ajitama egg, fried Japanese menma, charcoal negi.

Classic Toripaitan

Rich creamy chicken soup, smoked pork, green onion, fresh Japanese menma.

Spicy Toripaitan

Rich creamy chicken soup, chicken, spicy ground pork, chili onion, garlic chives, chiki & sansho peppers.

G.K.O. (Garlic Knock Out)

Rich creamy chicken soup, 5 kinds of garlic, chicken, cilantro, spicy gobo chips, roasted tomato, green onion, red onion, black garlic oil.

Duck Matcha

Matcha and chicken creamy soup, spinach, green onion, duck, whip cream, matcha powder.

A5 Wagyu Truffle Aburasoba (Soupless)

A5 wagyu, truffle sauce, Japanese menma, key lime, green onion.

Spicy Yuzu

Vegan soup (w/ shiitake, kombu, porcini, vegetables), yuzu, chili sauce, grated daikon, roasted tomato, shiitake mushroom, spinach, green onion, enoki chips, Japanese menma.

Yuzu Shio

Vegan soup (w/ shiitake, kombu, porcini, vegetables), yuzu, grated daikon, roasted tomato, shiitake mushroom, spinach, green onion, enoki chips, Japanese menma.

OG Spicy Sauce

Smoked Ajitama (Egg)

Smoke Nuts

Red Onion

Green onion

Cilantro

Roasted Tomatoes

Spinach

Fried Gobo (Burdock Root)

Enoki Chips (Mushroom)

Corn Wings

Chives

Ito nori (Premium Seaweed)

Fresh Menma (Bamboo Shoots)

Fried Menma (Bamboo Shoots)

CHASHU (Protein Toppings)

Duck (5/pc.)

A5 wagyu (2/pc.)

Smoked Pork (2/pc.)

Chicken (2/pc.)

Shiitake (2/pc.)

NOODLES

Fresh Mochi Wheat (Wavy)

"Hand crafted noodles made daily with premium
japanese and locally sourced ingredients."

 spicy  vegan  limited

**Allergy Information: Ramen noodles contain wheat flour and some dishes contain nuts.
Please consult your server for details.

*A 20% gratuity will be added to parties of six or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness, especially if you have certain medical conditions.