KUMO RAMEN

Slow broth, noodles pulled by hand. This week's bowls.

BOWLS

Kumo Tonkotsu
Pork bone broth simmered for 18 hours, chashu, soft egg, scallions, black garlic oil

Shoyu Chicken
Clear soy broth, roast chicken thigh, bamboo shoots, spinach, nori

Red Miso
Miso broth, spiced ground pork, sweet corn, bean sprouts, sesame

Garden Tantan
Sesame and chili broth, crispy tofu, bok choy, shiitake, peanuts

Weekly bowl
Ask your server: a new broth every Tuesday

SMALL PLATES

Gyoza
Pork and cabbage, pan fried, with chili vinegar

Karaage
Fried chicken, yuzu mayo, lemon

Cucumber salad
Smashed cucumber, sesame, rice vinegar

DRINKS

Yuzu soda
Sparkling, house made

Iced barley tea
Toasty and unsweetened, free refills

Tell us about any allergies. Most bowls can be made vegetarian.