

APPETIZERS

KARAAGE CHICKEN ≈ 8.10
Japanese-style fried chicken nuggets

EDAMAME 🌱 ≈ 4.00
steamed / sea salt

GYOZA ≈ 7.50
Japanese fried dumplings

BAO (steamed buns) ≈ 3.00 each
all BAO come with shredded green onions

braised pork belly
cucumbers / nami sauce

braised pull pork
cucumbers / nami sauce

tempura shrimp
cucumbers / chipotle mayo

shredded curry chicken
cucumber / curry sauce

KALE SALAD 🌱 ≈ 9.10
cilantro lime vinaigrette / thinly sliced bell peppers
and cucumber / cherry tomatoes / edamame

RICE BOWLS

all rice bowls come with nami sauce

CHICKEN KATSU ≈ 10.00
poached egg / sliced nori / green onion /
pickled vegetable / wood ear mushroom

CHASHU ≈ 10.20
poached egg / sliced nori / pickled vegetable /
butter corn / alfalfa sprouts

TEMPURA ≈ 12.50
poached eggs / sliced nori / lemon wedge /
minced onion / butter corn / shiitake
mushroom / tempura sauce



NAMI RAMEN

every bowl of ramen comes with soft boiled eggs, nori and green onion

NAMI SIGNATURE TONKOTSU ≈ 13.80
A creamy pork broth, seasoned with shio tare,
developed over 24 hours with love and care.

braised pork belly / minced onion / wood ear
mushroom / bamboo shoots (Menma)

ROASTED BLACK GARLIC TONKOTSU ≈ 14.10
Flavored with bold and robust roasted black garlic oil.

braised pork shoulder / fried garlic / minced onion /
bamboo shoot (Menma) / bean sprouts

BUTTER MISO RAMEN ≈ 13.80
A rich, smooth white miso-infused broth with a
buttery finish takes this ramen to the next level.

braised pork shoulder / butter / steamed corn /
bean sprouts

JIGOKU RAMEN 🔥 ≈ 14.50
Like a bonfire in your bowl, this ramen features
flavors of red miso and our house special chili bomb
to create an explosion of flavor you won't forget.

minced pork / alfalfa sprouts / minced onion /
ito togarashi / lemon zest / corn

VEGGIE RAMEN 🌱 ≈ 13.50
Fresh vegetables highlight this light flavorful
broth packed with umami flavor.

tofu skin / roasted tomato / spinach / daikon sprouts
/ wood ear mushroom / brussel sprouts / edamame /
green onion oil

SEAFOOD RAMEN ≈ 16.80
A robust tomato-flavored seafood broth
that accentuates natural umami flavors.

crispy tempura shrimp / fresh crab meat
roasted tomato / minced onion / wood ear
mushroom / lemon zest / minced garlic

**TSUKEMEN RAMEN
(DIPPING NOODLES)** ≈ 14.00
Not your normal noodle. Experience ramen
with a twist. Dip as you wish.

braised pork belly / wood ear mushroom /
minced onion

CHICKEN KATSU RAMEN ≈ 14.00
Packed with wholesome chicken flavor
that leaves you full and satisfied.

Japanese-fried chicken cutlet / daikon sprouts
/ minced onion / shiitake mushroom

BREAKFAST RAMEN ≈ 14.50
Rise and shine this is good anytime.
smoked **thick-cut bacon** / poached egg /
minced onion / bean sprouts / butter /
spinach / black pepper

SHOW ME, SHOYU RAMEN ≈ 14.00
A shoyu tare-based ramen made by our head
chef was inspired by the flavors of Japan.
tender pork shoulder / bean sprouts / corn /
bamboo shoots (Menma) / wood ear mushroom



spicy



vegetarian

LITTLE NINJA 12 & under
all rice bowls come with nami sauce

KIDS RAMEN ≈ 7.80

chashu or chicken katsu / soft boil egg / crispy bacon / sliced nori / minced onion / corn / mayu / sesame seeds

KID RICE BOWL ≈ 7.80

chashu or chicken katsu / poached eggs / sliced nori / green onion / corn / nami sauce

DRINKS

BEER & WINE available at cashier

FOUNTAIN DRINKS

medium ≈ 1.79 / large ≈ 1.99

HOT OR ICED TEA

medium ≈ 1.79 / large ≈ 1.99

HOURS

Hours are subject to change, please check facebook.com/namiramen for the latest.

SUNDAY - THURSDAY

11am - 9pm

FRIDAY - SATURDAY

11am - 10pm

Share The **NAMI RAMEN** Experience

 [namiramen](https://facebook.com/namiramen)
 [namiramenshop](https://instagram.com/namiramenshop)
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RAMENOLOGY

Karaage: say it with us "KA-RA-A-GE", Japanese fried chicken

Gyoza: say it with us "GEE-YOOOO-ZAAHH", not potsticker

Bao: Chinese steamed bun

Molten Egg: our special soft boiled egg, set white with a runny yolk

Yuzu: Japanese citrus fruit, like a grapefruit and lemon had a baby

Black Garlic Oil: roasted slow cooked garlic until dark with savory bitterness

Agedashi: is a Japanese way to serve hot tofu, silken firm tofu, cut into cubes and lightly dusted with potato starch and fried until golden brown

Hiyashi Chuka: chilled ramen noodles with various toppings are usually colorful cold ingredients tossed in a vinegary dressing

Katsu: is a Japanese style fried chicken

Chashu: pork belly, pork shoulder, pork loin that is braised on low heat

Tsukemen: is fairly new way to enjoy ramen served with chilled noodles and toppings and a separate bowl of soup to dip your toppings and noodles

Nori: sea weed paper normally used for sushi but is a very versatile ingredient

Tare: is the mix of ingredients that is added to the broth to bring out its natural flavors, also can be referred to as sauce

Kaedama: is an extra serving of noodles to add to the broth

Togarashi: a dry salt free seasoning blend based on (ichimi togaraashi) which is a flaked or ground chili pepper

Ito Togarashi: dry red pepper strips

Umami: the fifth taste bud which is savory, the taste that make you want to go in for another bite

Donburi: cook, cured or raw ingredients piled on top of a big bowl of rice topped with veggies and seasoned with spice or sauce

Shoyu: is the Japanese term meaning soy sauce, we use it as a base mix with other ingredients to make a tare (sauce) to flavor the shoyu ramen

Shio: is a Japanese term meaning salt

Kombu: dry sea kelp

Mayu: roasted black garlic oil

Jigoku: a Japanese term that means hell

Menma: pickled bamboo

Dashi: seaweed-bonito broth also in a powder form it is the fundamental flavoring in countless Japanese dishes

Miso: fermented soybean paste



NAMIRAMEN.COM

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Respect Real Ramen