



## SMALL SIDE MENU

Garlic Edamame Edamame, salt, fried garlic	7	Enoki Chips Fried enoki, salt, lemon	7	Corn Wings Fried Corn, shoyu tare sauce	7
Edamame Edamame, salt	6	Spicy Enoki Chips Fried enoki, salt, lemon, shichimi	8	Spicy Corn Wings Fried Corn, shichimi shoyu tare sauce	8
2 Japanese A5 Wagyu Sushi Two pieces per order	11	5 Japanese A5 Wagyu Sushi Five pieces per order	24	Vegan Fried chicken king oyster mushrooms	9.5



## RAMEN MENU

### Signature Toripaitan Ramen



Rich and creamy chicken soup w/shio koji, dashi soup (kombu, shiitake, porcini mushrooms and vegetables), pork belly chashu, duck chashu, king oyster mushroom menma, green onion, fried burdock root, ajitama egg, house made katsuo sauce, charcoal negi, house made mochi wheat noodles.

Signature Toripaitan	24
Spicy Signature Toripaitan	26



### Classic Toripaitan



Rich chicken soup, pork chashu, fried garlic, green onion, wood ear mushrooms, king oyster mushroom menma, house-made mochi wheat noodles.

Classic Toripaitan	20
Spicy Toripaitan	22
W/ Ajitama Egg	23

### G.K.O



Rich chicken soup, garlic (fresh, chips, flakes, roasted, blackened garlic oil), pork chashu, fried carrots, OG chili sauce, green onion, cilantro, house-made mochi wheat noodles.

G.K.O Ramen	23
Extra Spicy G.K.O	25
W/ Ajitama Egg	26

### Spicy Lamb Miso Cumin

Rich chicken & lamb miso soup, spicy minced lamb, cilantro, fried garlic, red onion, egg plant, roasted cumin, dried fenugreek, two kinds of chili, almond butter, house-made mochi wheat noodles.

Spicy Lamb Miso Cumin	23
Extra Spicy Style	25
W/ Ajitama Egg	26

### Duck Matcha

Rich chicken soup w/shio koji, dashi soup (kombu, shiitake, porcini mushrooms and vegetables), matcha, 10 slices of duck chashu, king oyster menma, grilled green onions, fried burdock roots, house-made mochi wheat noodles.

Duck Matcha	25
W/ Ajitama Egg	28

### Miso Butter Corn

Dashi miso soup (kombu, shiitake, porcini mushrooms and vegetables), grilled ground beef, grilled corn, bean sprouts, garlic chives, wood ear mushrooms, almond butter, green onions, ginger, black pepper, house-made mochi wheat noodles.

Miso Butter Corn Ramen	24
Mensho OG Spicy Style	26

### Chashu Mazemen (No Soup)

Pork chashu, pork shoyu tare sauce, ajitama egg, smoked nuts, sesame, green onion, red onions, chives, fried onions, red ginger, house-made mochi wheat noodles.

Chashu Mazemen	21
Spicy Chashu Mazemen	23

# WAGYU RAMEN MENU

## A5 WAGYU TANTANMEN

Japanese A5 wagyu strip chashu, house-made sesame tare sauce, dashi soup (kombu, shiitake, porcini mushrooms and vegetables), bok choy, smoked nuts, red onion, green onion, menma, Szechuan peppercorn, chili oil, matcha oil, house-made mochi wheat noodles.

A5 Wagyu Tantanmen 🍲	40
Spicy A5 Wagyu Tantanmen 🍲🍲	42



## VEGAN RAMEN MENU

### VEGAN G.K.O.



Dashi soup (kombu, shiitake, porcini mushrooms and vegetables), garlic done five ways (fresh, chips, flakes, roasted, blackened garlic oil), grilled corn, fried carrots, chives, chili, green onion, black garlic oil, cilantro, chili sauce, house-made mochi wheat noodles.

V.G.K.O. 🍲	23
Spicy V.G.K.O. 🍲🍲	25

マイーガントタンメン

### VEGAN TANTANMEN

Dashi soup (kombu, shiitake, porcini mushrooms and vegetables), OG sesame tare sauce, minced soybeans, Szechuan peppercorn, chili oil, green onion, cilantro, smoked nuts, enoki chashu, kale, house-made mochi wheat noodles.

Vegan Tantanmen 🍲	23
Spicy Vegan Tantanmen 🍲🍲	25

### VEGAN MISO RAMEN



Dashi miso soup (kombu, shiitake, porcini mushrooms and vegetables), grilled soy meat, king oyster mushroom menma, grilled corn, bean sprouts, garlic chives, wood ear mushrooms, green onion, ginger, black pepper, tree nuts, almond butter, house-made mochi wheat noodles.

Vegan Miso Ramen	23
Spicy Sichuan Pepper Style 🍲	25



## RAMEN TOPPINGS

House made Spicy Chili Sauce	2	Ajitama Egg	3	Green Onion	2
Spicy Chili Oil	2	Fried Chili Carrots	3	Red Onion	2
Spicy Shichimi Togarashi	2	Fried Gobo	3	Cilantro	2
Duck Chashu (5 slices)	5	Fried Enoki Chips	3	Garlic Chives	2
Pork Chashu (2 slices)	5	Fried Garlic flakes	3	Extra Noodles (1 portion)	5
Japanese A5 Wagyu XL Chashu	21	Smoked Mix Nuts	3		



## MENSHO Group Awards



- TRY RAMEN MAGAZINE - 1ST PLACE
- RAMEN WALKER MAGAZINE - #1 IN JAPAN
- SHINJUKU RAMEN GRAND PRIX - 1ST PLACE
- TOKYO TABELOG TOP 100
- BANGKOK TOP 50 RESTAURANTS
- MICHELIN GUIDE CA 2017-2024
- SAN FRANCISCO TOP 50 RESTAURANTS
- SAN FRANCISCO TOP JAPANESE RESTAURANTS, ETC.



MENYA\_SHONO



Founder of MENSCHO  
Tomoharu Shono

# JAPANESE SAKE BEVERAGE



15.5% ABV, 300ml

## Hakkaisan Tokubetsu Junmai 24

The long low-temperature fermentation of the malt gives it a full and noble aroma.



16.0% ABV, 300ml

## Mensho Daiginjo 24

This is an excellent drink with a rich, elegant flavor, a gorgeous aroma, and a deep taste that is crisp yet refreshing. Gold Award at the National New Sake Tasting Competition six times from 2009-2019.

16.0% ABV, 300ml

## Utsukushima Junmai 17

A Junmai brewed with "Utsukushima Yume Yeast", packaged in a blue bottle, which doubles as a vase.



15.9% ABV, 300ml

## Mensho Junmai Daiginjo 37

It is a limited edition sake that pursues a mellow and elegant flavor. Winner of the Gold Award at the 2023 National New Sake Tasting Competition.

8.3% ABV, 300ml

## Hakutsuru Blancy 19

This sake showcases a wine-like bouquet of vibrant apple and lime that elevates it beyond traditional flavors.



16.0% ABV, 300ml

## Mensho Genshu 60 15

This is a pure rice ginjo made from Yamadanishiki rice from Ibaraki Prefecture, polished to 40%. It is a rich, dry sake made with carefully selected local rice.

15% ABV, 300ml

## Kurosawa Junmai 19

A Junmai with pleasant acidity and a round, easy-to-drink body that expresses the umami typical traditional sake yeast.



10.0% ABV, 300ml

## Tsukuri Sakaya Yuzuyu 17

Made from carefully selected yuzu juice and Junmai-shu. The aroma and sourness of yuzu and the mildness of junmai sake create a subtly sweet taste.



8.0% ABV, 300ml

## Kurosawa Nigoriy 16

The flavor of this medium-to-full body sake is an alluring mix of sweet fruit and creamy umami. A top-tier pairing with either desserts or spicy foods.



10% ABV, 300ml

## Lychee Nigoriy 17

It is less sweet than other lychee liquors, yet has a juicy finish as if you were eating fresh lychees.



9.0% ABV, 300ml

## Strawberry Nigoriy 17

This cloudy sake combines tropical sweetness and creaminess with refreshing strawberry flavor.



14.0% ABV, 50ml

## Choya Umeshu 9

Only 100% Japanese plums, mainly from Kishu, are used. Standard authentic plum wine with ume fruit.



9.0% ABV, 300ml

## Pineapple Nigori 17

This refreshing and tropical twist on traditional nigori sake is infused with natural pineapple flavors.



10.0% ABV, 300ml

## Matcha Nigoriy 15

"Kyoto Fusion Sake," made from traditional sake with Kyoto matcha. A milky sweet honeydew taste, also with hints of pistachio.



4.5% ABV, 355ml

## Chu-Hi Fuji Apple 11

Bright, refreshing, and sparkling with the perfect apple sweetness.



7% ABV, 250ml

## Hana Awaka Peach 12

Sparkling sake infused with peach juice.



## BOTTLED BEER



5.0% ABV, 330ml

### SAPPORO 7

Moderate bitterness and richness that is perfect for resetting the palate. It is a rare beer with plenty of the unique flavor of grains.



4.9% ABV, 330ml

### Asahi Super Dry 7

Overpowering freshness and hard acidity keeps fans coming back for more. Thirst-quenching and extremely refreshing.



5.0% ABV, 330ml

### Koshihikari Echigo Rice Lager 10

Brewed in Japan, using German malts and hops, along with the famed Koshihikari rice from Niigata Prefecture. Echigo Koshihikari is clean and simple yet packed with a delicious rice flavor. Complements wagyu sushi.



8.5% ABV, 330ml

### Kyoto Matcha IPA 12

Round and soft, with a pleasant bitterness and a full body. Hiding beneath citrus notes, the refined flavor of matcha is subtly smooth in this Japanese IPA



5.2% ABV, 330ml

### Kyoto White Yuzu 11

A refreshing and smooth wheat beer. Starts with a soft subtle entry on the palate and develops into a round full-bodied weizen with a sweet, slightly citrus finish. Enjoy with lighter dishes.



4.5% ABV, 330ml

### COEDO Marihana IPA 11

Marihana, which means "hop flower" in Japanese, has a delicate, citrusy hop aroma.



5.0% ABV, 330ml

### COEDO Yuzu Japanese Pale Ale 11

This JPA from COEDO is brewed with rice and Yuzu from Japan



5.5% ABV, 330ml

### Baeren Schwarz Black 10

A perfect balance of bitterness and flavor. This beer won the Grand Prix in "Japanese No.1 crafted beer to share with the world" by the Japan Beer Journalist Association.

## SOFT DRINKS

Golden Oolong Tea	5	Moshi Uji Matcha Strawberry	6
Itoen Iced Green Tea	5	Moshi Oolong Tea Lychee	6
Yuzusshu Soda	5	Hot Green Tea	4
Ramune Soda	6	Hot Hojicha Tea	4
Ramune Melon Soda	6	Hot Genmai Tea- Matcha Blend	4.5
Cream Soda Orange	6	Diet Coke / Coke Zero	4