


KIDS' MENU 10 and under only			
	Kids' Ramen RAKKAN noodles with onion (AMBER / PEARL) or green onion (RUBY / GARNET / QUARTZ) and corn. Vegetable broth + choice of AMBER, PEARL, RUBY, GARNET and QUARTZ flavor.		
		10.00	370-400 cal
	Side Dish		
	Default (Chicken Karaage/Fries) 6.00 280 cal Vegan (Vegan Gyoza/Fries) 6.00 220 cal		
SOFT DRINKS			
Iced Green Tea	(Free Refill) 3.50	5 cal	
Hot Green Tea	(Free Refill) 3.50	5 cal	
Ginger Beer (Non-Alcoholic)	4.00	170 cal	
Coke	4.00	140 cal	
Diet Coke	4.00	0 cal	
Sprite	4.00	140 cal	
Calpico	4.00	150 cal	
DESSERT			
Mochi Ice Cream	Various flavors. Please ask your server.	5.00	180 cal
Mochi Ice Cream Flight	Mango, Strawberry, Green Tea	9.00	240 cal
Tempura Ice Cream	Green Tea or Vanilla	10.00	355 cal
Lemon Ripieno		10.00	160 cal
Sorbet	Various flavors. Please ask your server.	6.00	90 cal
Ice Cream	Green Tea or Vanilla	5.00	124 cal
Lemonade		4.00	120 cal
Yuzu Lemonade		5.00	130 cal
Strawberry Lemonade		4.50	130 cal
Ramune (Original or Strawberry)		5.00	70-100 cal
Iced Oolong Tea		4.00	0 cal
Sparkling Water		4.00	0 cal


We believe that Umami is crucial essence for Japanese Ramen.

We slowly simmer the high-quality vegetables such as donko and carrots to extract its rich flavors and lock in Umami to amp up the flavor with a dashi bomb. We do not use any meat or seafood in our broth, making our stock 100% plant-based. However, customers still get the rich, thick flavor that meat-based stocks exert.


RAKKAN's Umami Broth




Kombu (Kelp) Dashi
Ingredient: Glutamate




Onion
Ingredient: Quercetin




Donko (Shiitake Mushrooms)
Ingredient: Inosinate



Ginger
Ingredient: Gingerol



Carrot
Ingredient: Carotene



Garlic
Ingredient: Allicin



A Global Vision of Wellness Through Ramen

To transform the global ramen experience by championing plant-based innovation, fostering a culture of wellness, and making delicious, nutritious ramen accessible to everyone. We aspire to lead the way in redefining comfort food, ensuring that every bowl we serve promotes a healthier lifestyle and brings joy to our diverse and vibrant communities worldwide.

A Healthier Ramen Revolution

At RAKKAN Ramen, we craft innovative authentic Japanese ramen—100% plant-based broths that delight the palate and nurture the body. We bring a healthier, flavorful ramen experience to those who value both taste and wellness, serving communities across the globe. Our mission is to offer a satisfying bowl of ramen that leaves you energized and content, providing a delicious alternative that doesn't compromise on health or taste.

From Tokyo to the World

It all started in 2011, when founder Ryohei Ito opened a small, four-seater ramen shop in Nishiazabu, Tokyo serving delicious, hot Japanese ramen. Ito sees the importance of healthy and sustainable eating, particularly with how sustainable Japanese cuisine can be. After expanding several units in Japan, Ito set his eyes globally to share authentic Japanese cuisine with a twist to the world. In 2017, RAKKAN Ramen expanded globally with our first global location in Los Angeles, California. We have since expanded to more than seven states, with more locations coming in the United States.

Gift Card Available



Please ask your server for more details.



www.rakkanramen.com

@rakkan_ramen @rakkanramenofficial @rakkan_ramen







Flavor You Crave, Wellness You Deserve



Chicago Uptown

SALAD & GREENS

Edamame 	6.00	240 cal	Hot Brussels Sprouts Salad 	11.00	460 cal
Lightly salted boiled soybeans			Deep-fried brussels sprouts, sesame seeds, black pepper, sesame dressing, RAKKAN original dressing with chive		
Spicy Edamame 	7.00	265 cal			
Boiled soybean, garlic, chili pepper					
Spicy Cucumber 	7.00	120 cal			
Cucumber, spicy miso dressing, sesame seeds					

SUSHI

Salmon*	(2 pcs) 7.00	180 cal	Aburi Salmon* 	(2 pcs) 7.00	200 cal
Salmon*, sushi rice, chive	(4 pcs) 14.00	350 cal	Seared salmon*, sushi rice, mayonnaise, chive	(4 pcs) 14.00	380 cal
Spicy Shrimp* 	(2 pcs) 7.00	150 cal	Aburi Shrimp*	(2 pcs) 7.00	155 cal
Shrimp, sushi rice, RAKKAN sriracha sauce, chive	(4 pcs) 14.00	285 cal	Seared shrimp, sushi rice, mayonnaise, chive	(4 pcs) 14.00	290 cal
Spicy Hotate* 	(2 pcs) 8.00	180 cal	Aburi Hotate*	(2 pcs) 8.00	180 cal
Hokkaido scallop, sushi rice, RAKKAN sriracha sauce, chive	(4 pcs) 16.00	340 cal	Seared Hokkaido scallop*, sushi rice, mayonnaise, chive	(4 pcs) 16.00	350 cal











BUNS

Chicken Buns	(1 pc) 6.00	400 cal	Vegan Buns 	(1 pc) 6.00	310 cal
Steamed buns filled with chicken karaage, sesame seeds, fried onion, baby mix greens, teriyaki sauce, mayonnaise			Steamed buns filled with garlic sautéed mushrooms, sesame seeds, fried onion, baby mix greens, teriyaki sauce, sesame dressing		
Pork Buns 	(1 pc) 6.00	660 cal			
Steamed buns filled with grilled pork, sesame seeds, fried onion, baby mix greens, teriyaki sauce, mayonnaise					



APPETIZERS








Furikake Fries 	8.00	660 cal	Takoyaki -Octopus Balls-	12.00	230 cal
French fries, furikake, ketchup			Battered octopus, chive, shredded seaweed, teriyaki sauce, mayonnaise, sesame seeds		
Crispy Pork Gyoza	(5 pcs) 8.00	290 cal	Salmon Tartare* 	11.00	480 cal
Deep-fried pork dumpling, lemon, RAKKAN original dressing with chive			Salmon, RAKKAN sriracha sauce, onion, lemon, chive, wonton chips		
Crispy Vegan Gyoza 	(5 pcs) 8.50	180 cal	Chicken Karaage 	(S) 10.00	420 cal
Deep-fried vegetable dumpling, lemon, RAKKAN original dressing with chive			Deep-fried chicken, RAKKAN sriracha sauce, lemon, baby mix greens with RAKKAN original dressing	(L) 19.00	730 cal



 RAKKAN Recommended  Vegan Friendly  Spicy  Seafood Lovers

RAKKAN RAMEN

Vegan Ramen Substitute: pork to garlic sautéed mushrooms, egg to corn (GARNET / SPICY GARNET), egg to tofu (QUARTZ / SPICY QUARTZ)
Grilled pork can be substituted for chicken chashu with any ramen dish (QUARTZ / SPICY QUARTZ's chicken chashu can be changed to grilled pork)

	AMBER* 琥珀	
	Soy Sauce	
	Vegetable broth, grilled pork, onion, bamboo shoots, seasoned egg*, dried seaweed with RAKKAN thin noodles	
	Made with a traditional Japanese soy sauce.	
	Our most popular ramen from Japan with a savory and light flavor.	18.00 810 cal
	PEARL* 真珠	
	Salt	
	Vegetable broth, grilled pork, onion, bamboo shoots, seasoned egg*, dried seaweed with RAKKAN thin noodles	
	Made with an original blend of salt and soy sauce.	
	Our signature recipe from Japan with a clean and refreshing flavor.	18.00 820 cal
	RUBY* 紅玉	
	Shrimp Miso	
	Vegetable broth, sesame paste, chicken chashu, seared shrimp, green onion, bamboo shoots, seasoned egg* with RAKKAN thick noodles.	
	Indulge in a rich miso-based ramen with bold shrimp aroma, topped with tender chicken chashu and perfectly seared shrimp for an unforgettable flavor experience.	19.00 1200 cal
	GARNET* 柘榴	
	Miso	
	Vegetable broth, sesame paste, grilled pork, seasoned veggies, green onion,seasoned egg*, fried onion with RAKKAN thick noodles	
	Made with an original blend of miso and sesame paste.	
	Our rich miso comes with a deep, creamy and savory flavor.	18.00 920 cal
	SPICY GARNET* 辛柘榴	
	Miso	
	Vegetable broth, sesame paste, grilled pork, seasoned veggies, green onion, seasoned egg*, fried garlic, black pepper with RAKKAN thick noodles	
	Made with an original blend of spicy miso.	
	Our flavorful miso is complemented by a lingering punch of spice.	19.00 930 cal
	QUARTZ* 石英	
	Creamy	
	Vegetable broth, chicken chashu, fried broccolini, seasoned egg*, fried onion, dried seaweed with RAKKAN thick noodles	
	Made with a specially blended creamy sauce.	
	Our original recipe comes with a complex, rich and creamy flavor.	18.00 920 cal
	SPICY QUARTZ* 辛石英	
	Creamy	
	Vegetable broth, chicken chashu, fried broccolini, seasoned egg*, fried garlic, black pepper, dried seaweed with RAKKAN thick noodles	
	Made with our creamy sauce and spicy miso.	
	Our rich, creamy soup with a finishing touch of spice.	19.00 940 cal



RAMEN SUSHI COMBO




Any Signature Ramen

+ 2 pcs Any Sushi 24.50





+ 4 pcs Any Sushi 31.00

(Hotate Sushi 2pcs +\$1.00, 4pcs +\$2.50)

Limited Special Ramen Excluded

TOPPINGS					
Fresh Garlic	1.00	15 cal	Seasoned Veggies (bean sprouts & cabbage)	3.50	75 cal
Additional servings \$1.00			Fried Broccolini (2 pcs)	3.50	60 cal
Dried Seaweed	2.50	10 cal	Spicy Miso	1.75	30 cal
Green Onion	2.00	5 cal	Thai Chili 	1.75	3 cal
Corn	1.00	50 cal	RAKKAN Noodles 	Thin (Extra)	4.00 360 cal
Chicken Chashu (2 pcs)	4.00	120 cal	RAKKAN original noodles made from high-quality wheat	Thick (Extra)	4.00 350 cal
Grilled Pork (2 pcs)	4.50	370 cal			
Grilled Shrimp (2 pcs)	4.50	50 cal	Rice Noodles 	(Substitute)	2.50 220 cal
Seasoned Egg* (2 pcs)	2.00	90 cal	Rice noodles made from rice flour	(Extra)	4.00

RICE BOWLS

	Grilled Pork Bowl			Karaage Bowl	
	Grilled pork, green onion, soy sauce, sesame oil, mayonnaise, seasoned egg* (only Large size)			Deep-fried chicken, green onion, soy sauce, sesame oil, mayonnaise, lemon, seasoned egg* (only Large size)	
	(S) 10.00 740 cal			(S) 10.00 490 cal	
	(L) 19.00 1405 cal			(L) 19.00 910 cal	
	Salmon Poke Bowl*			Avocado Tofu Bowl	
	Salmon, spicy miso dressing, avocado, seaweed salad, green onion, shredded seaweed, pickled ginger			Avocado, tofu, tomato, seaweed salad, chili, green onion, sesame seeds, RAKKAN original dressing	
	(S) 10.00 470 cal			(S) 9.00 400 cal	
	(L) 19.00 940 cal			(L) 17.00 725 cal	

Salad base (with sesame dressing) substitute available

Steamed Rice 2.00 260 cal



RAKKAN LIMITED SPECIAL

Through 11/30/2025

ASIAN SPICY RAMEN

Salt Based

Essence of Dried Bonito and Dried Sardines, Vegetable broth, Thai Chili, Garlic, Seasoned Veggies, Bamboo Shoots, Seasoned Egg, Chicken Chashu, Cilantro, Chili Strings, Lemon Wedge served with RAKKAN thin noodles.

19.50 800 cal

We serve products that may contain shrimp, eggs, soybeans, wheat.
*These items may be served raw and/or undercooked or contain raw or undercooked ingredients.
Consuming raw or undercooked seafood or EGGs may increase your risk of foodborne illnesses. Please notify your server if you have any food allergies before placing your order. Fried items are fried in the same vegetable oil as RAKKAN fried products. All noodles are boiled in the same boiling water. No gluten-free ramen available. No Msg added.

STORE LIMITED



Spicy Beef Gyoza 🍡 (5pcs.) **8.00** 310cal
Deep-fried beef dumplings, lemon, chili strings,
RAKKAN sriracha, RAKKAN original dressing with chive



Salmon Carpaccio. **15.00** 260cal
Salmon, onion, lemon, fried garlic, RAKKAN original dressing
with chive



California Hand Roll **6.00** 220cal
Imitation crab, diced avocado, sushi rice, mayonnaise,
dried seaweed

Cucumber Hand Roll **5.00** 80cal
Cucumber, sushi rice, dried seaweed

Hotate Hand Roll **7.00** 200cal
Scallops, sushi rice, mayonnaise, dried seaweed

Salmon Avocado Hand Roll **7.00** 260cal
Salmon, sesame seeds, diced avocado, sushi rice,
dried seaweed

Spicy Salmon Hand Roll **7.00** 290cal
Salmon, sesame seeds, RAKKAN sriracha, dried seaweed

楽観 
R A K K A N

Chicago Uptown

RAKKAN SUMMER SPECIALS

Offer valid until Sept. 30, 2025



HIYASHI RAMEN

18.00

1050 kcal.



Vegan option available

900 kcal.

Beat the heat with our refreshing Hiyashi Ramen—chilled soup-less noodles topped with crisp veggies and a tangy soy-based sauce for the perfect light and satisfying meal.

SPICY HIYASHI RAMEN 🌶️

18.50

1100 kcal.



Vegan option available

950 kcal.

Craving a little kick? Try our Spicy Hiyashi Ramen—the same cool delight with an extra punch of heat of Thai chili to fire up your taste buds!



DRINK MENU

PREMIUM SAKE

Sake Flight	3 x 1.5oz	14
<small>House, Nigori, Karatamba</small>		
Ozeki Hot Sake	(295ml)	8
Ozeki Dry Sake	B (180ml)	7
Ozeki Nigori Sake	B (375ml)	12
Sayuri Nigori Sake	B (300ml)	16
<small>Creamy, sweet and mellow</small>		
Karatamba	G (1.5oz)	9
<small>Rich and crisp, yet dry</small>		
Hakushika Plum Sake	B (300ml)	16
Ozeki Hana Awaka Junmai	B (300ml)	20
<small>Sparkling, sweet and tangy</small>		

WINE

Plum Wine	G (150ml)	8	B (750ml)	29
Chloe Chardonnay	G (150ml)	10	B (750ml)	38
Josh Cellars Cabernet Sauvignon	G (150ml)	10	B (750ml)	38
Kim Crawford Sauvignon Blanc	G (150ml)	12	B (750ml)	44

BEER

Sapporo Draft	G (14oz)	8
Asahi Draft	G (14oz)	8
Kirin Draft	G (14oz)	8
Seasonal Draft	G (14oz)	9
Beer Flight	3 x 6oz	13
<small>Choice of 3 - 6oz draft beer</small>		

JAPANESE WHISKY

Japanese Whisky Flight	3 x 1.5oz	30
<small>Toki Suntory Whisky, Nikka Days, Hibiki Harmony</small>		
Toki Suntory Whisky	G (1.5oz)	13
<small>Silky, subtly sweet and spicy. Notes of green apple, honey, vanilla and ginger</small>		
Nikka Days	G (1.5oz)	15
<small>Fruity, peppery and smooth. Notes of apple, caramel, pepper and malt</small>		
Nikka Days Coffey Malt	G (1.5oz)	16
Shunk Shuto Whisky	G (1.5oz)	16
<small>Hint of fruit and warm bread. The aroma reminds you of a scent of pear.</small>		
Hibiki Harmony	G (1.5oz)	16
<small>Subtle, mature and complex. Notes of rose, honey, sandalwood and lychee</small>		

WHISKEY

Jack Daniel's	G (1.5oz)	7
Jameson	G (1.5oz)	7

RUM

Captain Morgan	G (1.5oz)	6
Bacardi	G (1.5oz)	6

GIN

Roku Gin	G (1.5oz)	7
Tanqueray	G (1.5oz)	8

TEQUILA

Casa Noble	G (1.5oz)	7
Patrón	G (1.5oz)	9
Casamigos	G (1.5oz)	11
Clase Azul Blanco	G (1.5oz)	19
Clase Azul Reposado	G (1.5oz)	25

VODKA

Haku Vodka	G (1.5oz)	7
Tito's	G (1.5oz)	7
Grey Goose	G (1.5oz)	9

COCKTAILS

Japanese Pear Mule	12
<small>Haku Vodka, Pear Puree, Fresh squeezed Lime juice topped with ginger beer</small>	
Toki Yuzu Highball	13
<small>Suntory Toki whisky with yuzu puree, fresh squeezed lemon topped with soda.</small>	
Strawberry Lemon Drop	13
<small>Haku vodka, Strawberry puree, Fresh squeezed lemon, lemonade</small>	
Wild Lychee Martini	15
<small>Haku vodka, Lychee juice, st. Germain, fresh squeezed lemon.</small>	
Toki Old Fashioned	13
<small>Suntory Toki whisky garnished with an orange slice or zest and a cocktail cherry</small>	
RAKKAN Blackberry Mojito	13
<small>Dragon Berry Rum with fresh squeezed lime, blackberry puree, mint and soda.</small>	
Strawberry Margarita	13
<small>Casa Noble Tequila, strawberry puree, freshly squeezed lime.</small>	
Asian Pear Martini	14
<small>Haku Vodka, Pear Puree, fresh squeezed lemon, triple sec and white cranberry</small>	

SEASONAL COCKTAILS

Watermelon Mojito	13
<small>Dragon berry rum with fresh watermelon, fresh squeezed lime, mint and soda</small>	