

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

DESSERT



**Mochi Ice Cream**  
Various flavors. Please ask your server. 5.00 180 cal

**Mochi Ice Cream Flight** 9.00 240 cal  
Mango, Strawberry, Green Tea  
**Tempura Ice Cream** 10.00 355 cal  
Green Tea or Vanilla  
**Lemon Ripieno** 10.00 160 cal  
**Sorbet** 6.00 90 cal  
Various flavors. Please ask your server.  
**Ice Cream** Green Tea or Vanilla 5.00 124 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)** 5.00 170 cal  
**Coke** 4.00 140 cal  
**Diet Coke** 4.00 0 cal  
**Sprite** 4.00 140 cal  
**Calpico** 4.00 150 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



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.

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 Dashi (Kelp)**  
Ingredient: Glutamate



**Onion**  
Ingredient: Quercetin



**Donko (Shiitake Mushrooms)**  
Ingredient: Inosinate



**Ginger**  
Ingredient: Gingerol



**Carrot**  
Ingredient: Carotene



**Garlic**  
Ingredient: Allicin



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RAMEN

Flavor You Crave,  
Wellness You Deserve

Chicago Uptown







SALAD & GREENS

Edamame 	6.00	240 cal	Hot Brussels Sprouts Salad 	12.00	460 cal
Lightly salted boiled soybeans			Deep-fried brussels sprouts, sesame seeds, black pepper, sesame dressing, RAKKAN original dressing with chive		
Spicy Cucumber   	7.00	120 cal			
Cucumber, spicy miso dressing, sesame seeds					

SUSHI

Sushi Flight* 	22.00	1,050 cal	Aburi Salmon* 	(2 pcs) 7.50	200 cal
Salmon 2pc, Aburi Salmon 2pc, Aburi Hotate, Aburi Shrimp. No substitutions allowed			Seared salmon*, sushi rice, mayonnaise, chive (4 pcs) 14.50 380 cal		
Salmon* 	(2 pcs) 7.25	180 cal	Aburi Shrimp* 	(2 pcs) 7.50	155 cal
Salmon*, sushi rice, chive (4 pcs) 14.25 350 cal			Seared shrimp, sushi rice, mayonnaise, chive (4 pcs) 14.50 290 cal		
Spicy Shrimp* 	(2 pcs) 7.50	150 cal	Aburi Hotate* 	(2 pcs) 9.00	180 cal
Seared shrimp, sushi rice, RAKKAN sriracha sauce, chive (4 pcs) 14.50 285 cal			Seared Hokkaido scallop*, sushi rice, mayonnaise, chive (4 pcs) 17.50 350 cal		
Spicy Hotate*  	(2 pcs) 9.00	180 cal			
Seared Hokkaido scallop, sushi rice, RAKKAN sriracha sauce, chive (4 pcs) 17.50 340 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

Chicken Karaage 	(S) 10.50	420 cal	Crispy Pork Gyoza 	(5 pcs) 8.00	290 cal
Deep-fried chicken, RAKKAN sriracha sauce, lemon, baby mix greens with RAKKAN original dressing (L) 19.50 730 cal			Deep-fried pork dumpling, lemon, RAKKAN original dressing with chive		
Takoyaki -Octopus Balls- 	12.00	230 cal	Crispy Vegan Gyoza 	(5 pcs) 8.50	180 cal
Battered octopus, chive, shredded seaweed, teriyaki sauce, mayonnaise, sesame seeds			Deep-fried vegetable dumpling, lemon, RAKKAN original dressing with chive		
Furikake Fries 	8.00	660 cal			
French fries, furikake, ketchup					









 RAKKAN Recommended  Vegan Friendly  Spicy  Seafood Lovers

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.




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)

GARNET* 栢榴   Vegan Substitute Available	
A rich and savory ramen made with our carefully crafted original miso blend and sesame paste. Topped with grilled pork chashu, seasoned veggies, green onion, seasoned egg, and crispy fried onion for layers of texture and umami. Served with RAKKAN thick noodles for a satisfying bite.	
Regular	Spicy  Extra Spicy  
18.00	+1.00 +1.50
920 cal	930 cal 960 cal
 Vegan: 580 cal	 Vegan: 590 cal  Vegan: 620 cal

AMBER* 琥珀 	18.00	810 cal
Soy Sauce		
Our most popular ramen from Japan is made with traditional Japanese soy sauce and elevated with a touch of dried bonito essence for deep, smoky umami. Accompanied with tender grilled pork, onion, bamboo shoots, and seasoned egg. Finished with dried seaweed and RAKKAN thin noodles for a clean, balanced flavor.		

PEARL* 真珠 	18.00	820 cal
Salt		
Delicate yet full of depth, our signature recipe from Japan combines an original blend of salt and soy sauce for a clear, refined taste. Topped with grilled pork, onion, bamboo shoots, seasoned egg, and dried seaweed, it's a light, refreshing bowl that highlights the natural flavor of each ingredient. Served with RAKKAN thin noodles.		



QUARTZ* 石英   Vegan Substitute Available	
Smooth and comforting, this ramen features a specialty blended creamy broth that's complex, rich, and deep in flavor. Tender chicken chashu pairs perfectly with fried broccolini, seasoned egg, and crispy fried onion, while RAKKAN thick noodles bring it all together.	
Regular	Spicy  Extra Spicy  
18.50	+1.00 +1.45
920 cal	940 cal 970 cal
 Vegan: 600 cal	 Vegan: 640 cal  Vegan: 650 cal

RUBY* 紅玉 	19.00	1,200 cal
Garlic Shrimp Miso		
A bold, aromatic ramen that blends rich miso with a hint of shrimp and garlic for a savory flavor experience. Chicken chashu and perfectly seared shrimp create the perfect pairing, while bamboo shoots, green onion, and a seasoned egg add layers of texture and taste. Served with RAKKAN thick noodles for the ultimate umami experience.		

TOPPINGS

Fresh Garlic	1.00	15 cal
Additional servings \$1.00		
Dried Seaweed	2.50	10 cal
Green Onion	2.00	5 cal
Corn	1.00	50 cal
Chicken Chashu (2 pcs)	4.00	120 cal
Grilled Pork (2 pcs)	4.50	370 cal
Grilled Shrimp (2 pcs)	5.00	50 cal
Seasoned Egg*	2.00	90 cal
Seasoned Veggies (bean sprouts & cabbage)	3.50	75 cal
Fried Broccolini (2 pcs)	4.00	60 cal
Spicy Miso	1.75	30 cal
Thai Chili	1.75	3 cal

NOODLES


RAKKAN Noodles 	Thin (Extra)	4.00	360 cal
RAKKAN original noodles made from high-quality wheat		Thick (Extra)	4.00 350 cal
Rice Noodles 	(Substitute)	2.50	220 cal
Rice noodles made from rice flour		(Extra)	4.00

RICE BOWLS


Salad base (with sesame dressing) substitute available



Salmon Poke Bowl*   (S)	10.50	470 cal
Fresh salmon tossed in spicy miso dressing with avocado, seaweed salad, green onion, shredded seaweed, and pickled ginger. A bright and flavorful rice bowl that balances spice, creaminess, and freshness. (L)		19.50 940 cal

Grilled Pork Bowl 	(S) 10.00	740 cal
Savory grilled pork and green onion layered over warm rice and seasoned with soy sauce, sesame oil, and a drizzle of mayonnaise. Finished with a seasoned egg on the large size. It's hearty, comforting favorite that's rich and satisfying. (L)		19.00 1405 cal

Karaage Bowl	(S) 10.50	490 cal
Crispy Japanese deep-fried chicken served over rice with soy sauce, sesame oil, and creamy mayonnaise. Garnished with green onion and a squeeze of lemon for balance, plus a seasoned egg on the large size. A crunchy and savory bowl with a hint of zest. (L)		19.50 910 cal

Avocado Tofu Bowl 	(S) 9.00	400 cal
A refreshing mix of avocado, tofu, tomato, seaweed salad, and green onion. Topped with sesame seeds and light dressing for a clean finish. Simple, fresh, and perfectly balanced. (L)		17.00 725 cal

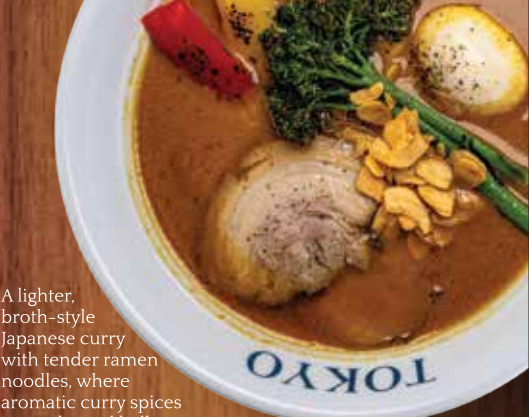
Steamed Rice	2.95	260 cal
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LIMITED SPECIAL


Through 3/31/2026

Spicy Curry

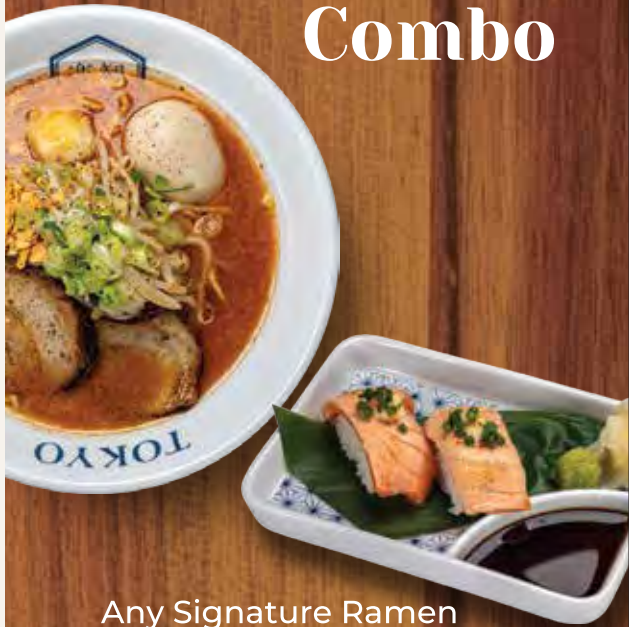
Curry Miso 



A lighter, broth-style Japanese curry with tender ramen noodles, where aromatic curry spices meet charred bell peppers and crispy broccolini. Rich, savory flavors with a subtle kick make every bite comforting and crave-worthy.

 Vegan Substitute Available	19.50	930 cal
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Ramen Sushi Combo



Any Signature Ramen	
+ 2 pcs Any Sushi	24.75
+ 4 pcs Any Sushi	31.00

Hotate Sushi (2 pcs)	+\$1.00
(4 pcs)	+\$4.00

Limited Special Ramen and Sushi Flight Excluded



# 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

樂觀   
R A K K A N

Chicago Uptown

## DRINK MENU

### PREMIUM SAKE

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

### 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
Choice of 3 - 6oz draft beer		

### JAPANESE WHISKY

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

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

### SEASONAL COCKTAILS

Watermelon Mojito	13
Dragon berry rum with fresh watermelon, fresh squeezed lime, mint and soda	