

**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.  
**11.00** 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  
**Crispy Honey Bao** **10.00** 400 cal  
 w/ Green Tea or Vanilla Ice Cream  
**Sorbet** **6.00** 90 cal  
 Various flavors. Please ask your server.  
**Ice Cream** Green Tea or Vanilla **5.00** 124 cal

**SOFT DRINKS**

<b>Iced Green Tea</b> (Free Refill) <b>3.50</b> 5 cal	<b>Lemonade</b> <b>4.00</b> 120 cal
<b>Hot Green Tea</b> (Free Refill) <b>3.50</b> 5 cal	<b>Yuzu Lemonade</b> <b>5.00</b> 130 cal
<b>Ginger Beer</b> (Non-Alcoholic) <b>5.00</b> 170 cal	<b>Strawberry Lemonade</b> <b>4.50</b> 130 cal
<b>Coke</b> <b>4.00</b> 140 cal	<b>Ramune</b> (Original or Strawberry) <b>5.00</b> 70-100 cal
<b>Diet Coke</b> <b>4.00</b> 0 cal	<b>Iced Oolong Tea</b> <b>4.00</b> 0 cal
<b>Sprite</b> <b>4.00</b> 140 cal	<b>Oi Ocha Green Tea Cold Brew</b> <b>5.00</b> 0 cal
<b>Royal Milk Tea</b> <b>4.00</b> 120 cal	

**STORE LIMITED**



**Spicy Beef Gyozas (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

**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 Nishiiazabu, 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**

<b>Kombu Dashi</b> (Kelp) Ingredient: Glutamate	<b>Onion</b> Ingredient: Quercetin	<b>Donko</b> (Shiitake Mushrooms) Ingredient: Inosinate	<b>Ginger</b> Ingredient: Gingerol	<b>Carrot</b> Ingredient: Carotene	<b>Garlic</b> Ingredient: Allicin



www.rakkanramen.com

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**RAMEN**

**Flavor You Crave,  
Wellness You Deserve**

Chicago Uptown

## SALAD & GREENS

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



## SUSHI

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



## BUNS

<b>Chicken Buns</b>	(1 pc) 6.00	400 cal	<b>Vegan Buns</b>	(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		
<b>Pork Buns</b>	(1 pc) 6.00	660 cal			
Steamed buns filled with grilled pork, sesame seeds, fried onion, baby mix greens, teriyaki sauce, mayonnaise					



## APPETIZERS

<b>Chicken Karaage</b>	(S) 10.50	420 cal	<b>Crispy Pork Gyoza</b>	(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		
<b>Karaage Tartar</b> <b>NEW!</b>	12.00	550 cal	<b>Crispy Vegan Gyoza*</b>	(5 pcs) 8.00	180 cal
Golden, crispy karaage chicken topped with creamy Japanese-style tartar sauce. Savory, crunchy, and wildly satisfying, it's comfort food with a crave-worthy twist.			Deep-fried vegetable dumpling, lemon, RAKKAN original dressing with chive		
<b>Takoyaki</b> -Octopus Balls-	11.50	230 cal			
Battered octopus, chive, shredded seaweed, teriyaki sauce, mayonnaise, sesame seeds					
<b>Furikake Fries*</b>	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.



GARNET - Spicy

楽観 RAKKAN

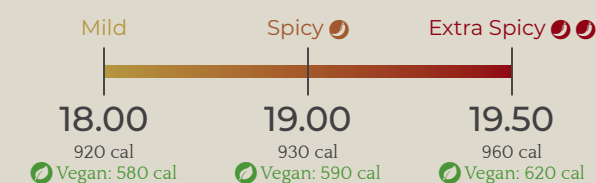
QUARTZ - Spicy, Vegan

## 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.



### 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

**Creamy**  
 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, dried seaweed, and crispy fried onion, served with RAKKAN thick noodles.



### 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.

## 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** 3.00 260 cal

## EXTRA TOPPINGS

<b>Fresh Garlic</b>	1.00	15 cal
Additional servings \$1.00		
<b>Dried Seaweed</b>	2.00	10 cal
<b>Green Onion</b>	1.50	5 cal
<b>Corn</b>	1.00	50 cal
<b>Chicken Chashu</b> (2 pcs)	4.00	120 cal
<b>Grilled Pork</b> (2 pcs)	4.50	370 cal
<b>Grilled Shrimp</b> (2 pcs)	5.00	50 cal
Upgrade Pork / Chicken for Shrimp	\$1.50	
<b>Seasoned Egg*</b>	2.00	90 cal
<b>Seasoned Veggies</b> (bean sprouts & cabbage)	3.50	75 cal
<b>Fried Broccolini</b> (2 pcs)	4.00	60 cal
<b>Spicy Miso</b>	1.75	30 cal
<b>Thai Chili</b>	1.75	3 cal

## EXTRA NOODLES

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

# LIMITED SPECIAL

Through 7/31/2026

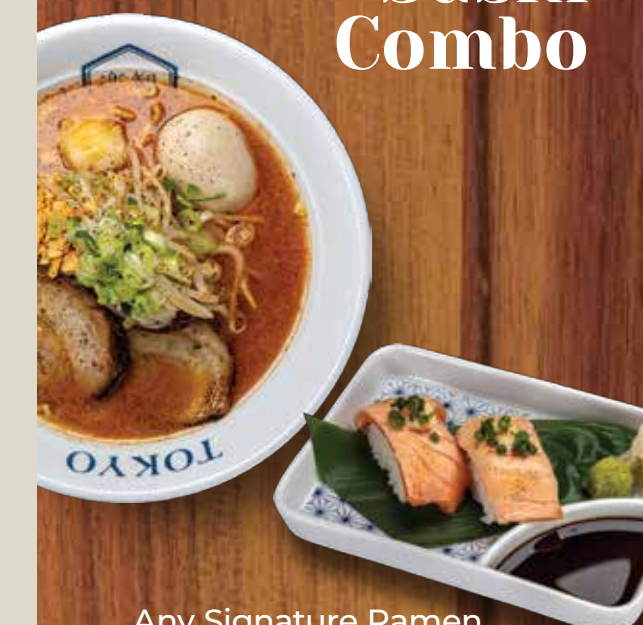
## Creamy Truffle



A luxurious creamy ramen with an irresistible truffle aroma that hits the table before the bowl does. Topped with king oyster mushrooms, crispy broccolini, sweet corn, and a seasoned egg. Finished with parmesan and cracked black pepper for a rich, savory bite that feels indulgent without being heavy.

19.50 890 cal

## 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, Steak Mazemen, and Sushi Flight Excluded. Dine-in only.

## DRINK MENU

### PREMIUM SAKE

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

### 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 Choice of 3 - 6oz draft beer	3 x 6oz	13

### JAPANESE WHISKY

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

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

### SEASONAL COCKTAILS

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