

KIDS' MENU 10 and under only		DESSERT	
	<b>Kids' Ramen</b> 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.		<b>Mochi Ice Cream</b> Various flavors. Please ask your server. <b>5.00</b> 180 cal
	<b>Side Dish</b> Default (Chicken Karaage/Fries) <b>6.00</b> 280 cal Vegan (Vegan Gyoza/Fries) <b>6.00</b> 220 cal		<b>Mochi Ice Cream Flight</b> Mango, Strawberry, Green Tea <b>8.50</b> 240 cal
			<b>Tempura Ice Cream</b> Green tea or Vanilla <b>9.00</b> 355 cal
SOFT DRINKS			

Iced Green Tea (Free Refill)	<b>3.50</b>	5 cal	Lemonade	<b>4.00</b>	120 cal
Hot Green Tea (Free Refill)	<b>3.50</b>	5 cal	Yuzu Lemonade	<b>5.00</b>	130 cal
Ginger Beer (Non-Alcoholic)	<b>3.50</b>	170 cal	Strawberry Lemonade	<b>4.50</b>	130 cal
Coke	<b>4.00</b>	140 cal	Ramune (Original or Strawberry)	<b>5.00</b>	70-100 cal
Diet Coke	<b>4.00</b>	0 cal	Iced Oolong Tea	<b>4.00</b>	0 cal
Sprite	<b>4.00</b>	140 cal	Sparkling Water	<b>4.00</b>	0 cal
Calpico	<b>4.00</b>	150 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

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

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



APPETIZERS

SALAD & GREENS

Edamame 🌱🔥 Salt: Lightly salted boiled soybeans Spicy: Boiled soybean, garlic, chili pepper	(Salt)	6.00	240 cal
	(Spicy)	6.50	265 cal
Spicy Cucumber 🌱🌱🔥 Cucumber, spicy miso dressing, sesame seeds		7.00	120 cal



**Hot Brussels Sprouts Salad** 🌱 11.00 460 cal  
Deep-fried brussels sprouts, sesame seeds, black pepper, sesame dressing, RAKKAN original dressing with chive

SUSHI

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



BUNS

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



RAKKAN FAVORITES

<b>Furikake Fries</b> 🌱 French fries, furikake, ketchup		7.00	660 cal
<b>Crispy Pork Gyoza</b> Deep-fried pork dumpling, lemon, RAKKAN original dressing with chive	(5 pcs)	7.75	290 cal
<b>Crispy Vegan Gyoza</b> 🌱 Deep-fried vegetable dumpling, lemon, RAKKAN original dressing with chive	(5 pcs)	8.50	180 cal
<b>Takoyaki</b> -Octopus Balls- Battered octopus, chive, shredded seaweed, teriyaki sauce, mayonnaise, sesame seeds		11.00	230 cal



🌱 RAKKAN Recommended 🌱 Vegan Friendly 🔥 Spicy

RAKKAN “UMAMI” 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 + UMAMI Sauce: Essence of dried bonito and dried sardines

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.

17.50 810 cal



**PEARL\*** 真珠


Salt + Japanese Traditional Fish Stock: Essence of dried bonito and dried sardines

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.

17.50 820 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.

18.50 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.

17.50 920 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.

18.00 930 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.

17.50 920 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.

18.00 940 cal

RAMEN SUSHI COMBO




Any Signature Ramen  
+ 2 pcs Any Sushi 24.00  
+ 4 pcs Any Sushi 30.00  
(Hotate Sushi 2pcs +\$1.00, 4pcs +\$2.00)  
Limited Special Ramen Excluded

TOPPINGS

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


RAKKAN RICE BOWLS



**Grilled Pork Bowl**

Grilled pork, green onion, soy sauce, sesame oil, mayonnaise, seasoned egg\* (only Large size)


(S) 9.00 740 cal  
(L) 17.00 1405 cal



**Karaage Bowl**

Deep-fried chicken, green onion, soy sauce, sesame oil, mayonnaise, lemon, seasoned egg\* (only Large size)

(S) 10.00 490 cal  
(L) 19.00 910 cal



**Salmon Poke Bowl\***

Salmon, spicy miso dressing, avocado, seaweed salad, green onion, shredded seaweed, pickled ginger

(S) 9.95 470 cal  
(L) 19.00 940 cal



**Avocado Tofu Bowl**

Avocado, tofu, tomato, seaweed salad, chili, green onion, sesame seeds, RAKKAN original dressing

(S) 8.50 400 cal  
(L) 16.00 725 cal

Salad base (with sesame dressing) substitute available

Steamed Rice 2.00 260 cal

RAKKAN LIMITED SPECIAL

Through 7/31/2025



**SPICY RUBY\***

Spicy Shrimp Miso

Vegetable broth, sesame paste, spicy miso, chicken chashu, seasoned egg, green onion, bamboo shoots, fried garlic, black pepper, torched shrimp with RAKKAN thick noodles

Dive into bold flavors with our Spicy Ruby Ramen! This rich, spicy miso broth is infused with an irresistible shrimp aroma, delivering the perfect balance of heat and umami.

Don't miss out—this fiery favorite is only here for a limited time!

18.50 1220 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.





CHICAGO  
UPTOWN

# Store Limited Menu



## Spicy Beef Gyoza 🌶️

(5 pcs) **8.00** 310 cal

Deep-fried beef dumplings, lemon, chili strings, RAKKAN sriracha, RAKKAN original dressing with chive



## Salmon Carpaccio

(5 pcs) **15.00** 260 cal

Salmon, onion, lemon, fried garlic, RAKKAN original dressing with chive

[www.rakkanramen.com](http://www.rakkanramen.com)

📷 @rakkan\_ramen    📘 @rakkanramenofficial    ✂️ @rakkan\_ramen



CHICAGO  
UPTOWN

# Store Limited Menu



**California Hand Roll** 5.00 220 cal  
Imitation crab, diced avocado, sushi rice, mayonnaise, dried seaweed

**Cucumber Hand Roll** 4.00 80 cal  
Cucumber, sushi rice, dried seaweed

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

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

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

[www.rakkanramen.com](http://www.rakkanramen.com)

📷 @rakkan\_ramen    📘 @rakkanramenofficial    ✂ @rakkan\_ramen

## 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	