

### 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.  
**9.00** 370-400 cal



**Side Dish**  
Default (Chicken Karaage/Fries) **5.50** 280 cal  
Vegan (Vegan Gyoza/Fries) **5.50** 220 cal

### DESSERT



**RAKKAN Shaved Ice**  
Fluffy, melt-in-your-mouth shaved ice infused with rich, bittersweet matcha or sweet, house-made strawberry syrup and jam, topped with luscious house-made whipped cream. Crafted with only natural ingredients.  
**Strawberry**  
Default **8.00** 270 cal  
Vegan (no whipped cream) **6.50** 235 cal  
**Matcha**  
Default **7.00** 170 cal  
Vegan (no whipped cream) **5.50** 135 cal



**Matcha Mochi Ice Cream**  
Chewy mochi filled with creamy matcha ice cream. A cool bit of green tea bliss.  
**4.50** 180 cal



**Tokyo Drip Coffee Jelly**  
Silky Japanese-style coffee jelly made with agar agar, topped with a splash of sweet oat cream. Light, jiggly, and totally addicting.  
**5.75** 85 cal

### SOFT DRINKS

Iced Green Tea (Free Refill) <b>2.00</b> 5 cal	Homemade Lemonade <b>3.00</b> 120 cal
Hot Green Tea (Free Refill) <b>2.00</b> 5 cal	Ramune <b>4.50</b> 90 cal
Coke <b>3.00</b> 140 cal	Yuzu Soda <b>8.00</b> 120 cal
Diet Coke <b>3.00</b> 0 cal	Iced Oolong Tea <b>3.00</b> 0 cal
Sprite <b>3.00</b> 140 cal	Iced Matcha Latte <b>6.50</b> 150 cal
Calpico <b>3.00</b> 150 cal	Sparkling Water <b>3.00</b> 0 cal

### HAPPY HOUR

2:00pm - 5:00pm (Dine in only)

Draft Beer   ASAHI Super Dry (14oz)	<b>6.00</b>
Draft Beer   Sapporo (14oz)	<b>6.00</b>
Draft Beer   Orion (14oz)	<b>7.00</b>
Draft Beer   Suntory Premium Malts (14oz)	<b>9.00</b>
Natural Wine   White (glass)	<b>6.50</b>
Natural Wine   Red (glass)	<b>7.00</b>
Natural Wine   Rose (glass)	<b>11.00</b>
House Sake   Cold (glass)	<b>5.00</b>
House Sake   Hot (10oz)	<b>7.50</b>

### 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



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RAMEN

Flavor You Crave,  
Wellness You Deserve

Redondo Beach

### SALAD & GREENS

- Edamame** 5.00 240 cal  
Lightly salted boiled soybeans
- Spicy Cucumber** 6.00 120 cal  
Cucumber, spicy miso dressing, sesame seeds
- Hot Brussels Sprouts Salad\*** 8.75 460 cal  
Deep-fried brussels sprouts, sesame seeds, black pepper, sesame dressing, RAKKAN original dressing with chive



### SUSHI

- Sushi Flight\*** 18.00 1,050 cal  
Salmon 2pc, Aburi Salmon 2pc, Aburi Hotate, Aburi Shrimp. No substitutions allowed
- Aburi Shrimp\*** (2 pcs) 6.00 155 cal (4 pcs) 12.00 290 cal  
Seared shrimp, sushi rice, mayonnaise, chive
- Spicy Aburi Shrimp\*** (2 pcs) 6.00 150 cal (4 pcs) 12.00 285 cal  
Seared shrimp, sushi rice, RAKKAN sriracha sauce, chive
- Aburi Hotate\*** (2 pcs) 9.25 180 cal (4 pcs) 18.50 350 cal  
Seared Hokkaido scallop\*, sushi rice, mayonnaise, chive
- Spicy Aburi Hotate\*** (2 pcs) 9.25 180 cal (4 pcs) 18.50 340 cal  
Seared Hokkaido scallop, sushi rice, RAKKAN sriracha sauce, chive



### BUNS

- Chicken Buns** (1 pc) 6.25 400 cal  
Steamed buns filled with chicken karaage, sesame seeds, fried onion, baby mix greens, teriyaki sauce, mayonnaise
- Pork Buns** (1 pc) 6.50 660 cal  
Steamed buns filled with grilled pork, sesame seeds, fried onion, baby mix greens, teriyaki sauce, mayonnaise
- Vegan Buns** (1 pc) 6.00 310 cal  
Steamed buns filled with garlic sautéed mushrooms, sesame seeds, fried onion, baby mix greens, teriyaki sauce, sesame dressing



### APPETIZERS

- Chicken Karaage** (S) 10.25 420 cal (L) 20.25 730 cal  
Deep-fried chicken, RAKKAN sriracha sauce, lemon, baby mix greens with RAKKAN original dressing
- Karaage Tartar NEW!** 12.50 550 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.
- Takoyaki -Octopus Balls-** 9.00 230 cal  
Battered octopus, chive, shredded seaweed, teriyaki sauce, mayonnaise, sesame seeds
- Furikake Fries\*** 7.00 660 cal  
French fries\*, furikake, ketchup
- Crispy Pork Gyoza** (5 pcs) 6.75 290 cal  
Deep-fried pork dumpling, lemon, RAKKAN original dressing with chive
- Crispy Vegan Gyoza\*** (5 pcs) 7.25 180 cal  
Deep-fried vegetable dumpling, lemon, RAKKAN original dressing with chive



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

樂觀 RAKKAN

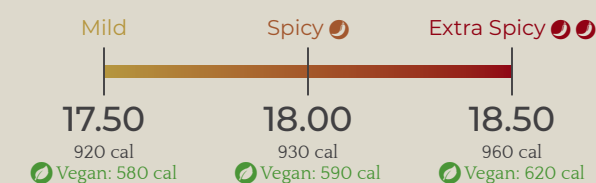
QUARTZ - Spicy, Vegan

### 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

**Miso**  
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 16.75 810 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 16.75 820 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 18.75 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) 9.50 470 cal (L) 18.25 940 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.
- Grilled Pork Bowl** (S) 9.50 740 cal (L) 18.25 1405 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.
- Karaage Bowl** (S) 9.50 490 cal (L) 18.25 910 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.
- Avocado Tofu Bowl** (S) 8.50 400 cal (L) 16.25 725 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.

**Steamed Rice** 2.00 260 cal

**EXTRA TOPPINGS**

- Fresh Garlic FREE 15 cal  
Additional servings \$1.00
- Dried Seaweed 1.50 10 cal
- Green Onion 1.00 5 cal
- Corn 1.00 50 cal
- Chicken Chashu (2 pcs) 4.00 120 cal
- Grilled Pork (2 pcs) 5.00 370 cal
- Grilled Shrimp (2 pcs) 3.00 50 cal  
Upgrade Pork / Chicken for Shrimp \$1.50
- Seasoned Egg\* 2.00 90 cal
- Seasoned Veggies (bean sprouts & cabbage) 2.50 75 cal
- Fried Broccolini (2 pcs) 1.50 60 cal
- Spicy Miso 1.50 30 cal
- Thai Chili 1.50 3 cal

**EXTRA NOODLES**

- RAKKAN Noodles Thin (Extra) 2.00 360 cal
- RAKKAN original noodles Thick (Extra) 2.00 350 cal
- Rice Noodles (Substitute) 1.50 220 cal (Extra) 3.50

## LIMITED SPECIAL

Through 7/31/2026

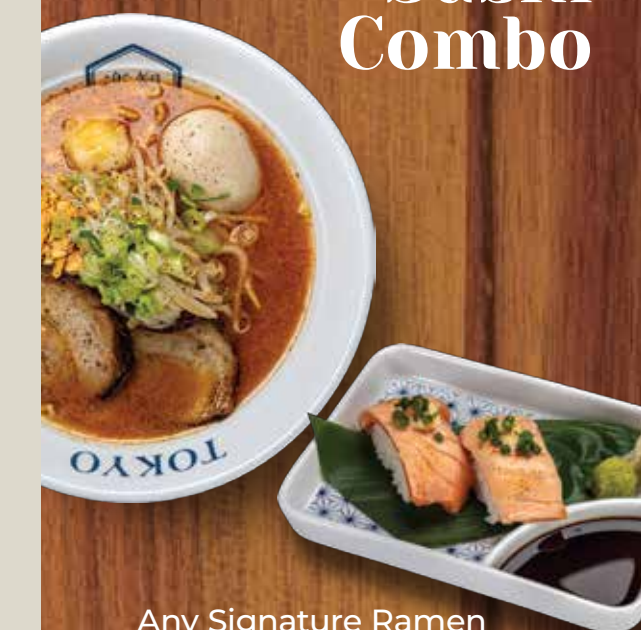
### Creamy Truffle



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.

19.00 890 cal

## Ramen Sushi Combo



Any Signature Ramen  
+ 2 pcs Any Sushi 22.00  
+ 4 pcs Any Sushi 27.50

Hotate Sushi (2 pcs) +\$3.50  
(4 pcs) +\$7.00

Limited Special Ramen, Steak Mazemen, and Sushi Flight Excluded. Dine-in only.

# LUNCH SPECIAL

Available Everyday  
11AM - 4PM | Dine-in Only

Order any ramen or rice bowl at regular menu price and add one of these appetizers at special lunch prices! Limit one appetizer per ramen or rice bowl.



Chicken  
Karaage  
(3 pcs)

**+4.00**

🎵 Takoyaki  
-Octopus Balls-  
(3 pcs)

**+2.50**



Crispy  
Pork  
Gyoza  
(3 pcs)

**+2.50**

🌿 Crispy  
Vegan  
Gyoza  
(3 pcs)

**+2.50**



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R A K K A N

Redondo Beach

## DRINK MENU

### DRAFT BEER

Sapporo	G (14oz) <b>7.5</b>	Tower <b>33</b>
Asahi Super Dry	G (14oz) <b>8</b>	Tower <b>36</b>
Orion	G (14oz) <b>9</b>	Tower <b>42</b>
Suntory Premium Malt's	G (14oz) <b>11</b>	Tower <b>54</b>

### JAPANESE CRAFT BEER

COEDO Marihana IPA	B (333ml) <b>9</b>
COEDO Beniaka	B (333ml) <b>9</b>
Koshihikari Echigo	B (330ml) <b>9.5</b>
Kyoto White Yuzu Ale	B (330ml) <b>12</b>
Kyoto Matcha IPA	B (330ml) <b>13</b>
AGARACRAFT Mikan Ale	B (333ml) <b>13</b>
Asahi 0.0% -Non-Alcoholic Beer-	B (330ml) <b>6</b>

### COCKTAILS

Fresh Squeezed Lemon Highball	<b>8</b>
Carbonated Water, Shochu, Lemonade, Lemon	
Japanese Yuzu Drop	<b>12</b>
A smooth blend of the finest sake fused with the zesty citrus flavor of yuzu	

### NATURAL WINE

White Wine	G (150ml) <b>8.5</b>	B (750ml) <b>35</b>
Red Wine	G (150ml) <b>9</b>	B (750ml) <b>37</b>
Rose	G (150ml) <b>13</b>	B (750ml) <b>50</b>

G - Glass / B - Bottle

### PREMIUM SAKE

JUNMAI		
Jitsuraku	G (150ml) <b>7</b>	B (720ml) <b>30</b>
JUNMAI GINJO		
Katana -Extra Dry-	G (150ml) <b>15</b>	B (720ml) <b>69</b>
UNFILTERED NIGORI		
Kurosawa Nigori	G (150ml) <b>9</b>	B (720ml) <b>39</b>
Matcha Nigori		B (300ml) <b>13</b>
SPARKLING		
Kizakura Stars Pure Sparkling		B (300ml) <b>17</b>
PLUM WINE		
Crystal Lake Plum Wine	G (150ml) <b>6</b>	B (720ml) <b>20</b>

### HOUSE SAKE

Hot	(10oz) <b>9</b>
Cold	(150ml) <b>6</b>

G - Glass / B - Bottle