

SOFT DRINKS

Coke	(Btl) 5.00	150 cal	Sparkling Water	(Btl) 5.00	0 cal
Sprite	(Btl) 5.00	140 cal	Mineral Water	(Btl) 5.00	0 cal
Calpico	4.00	150 cal	Iced Green Tea	(Cup) 5.00	0 cal
Oolong Tea	4.00	0 cal	Hot Green Tea	(Cup) 5.00	0 cal
Diet Coke	3.50	0 cal	Sweetened Ice Tea	5.00	70 cal
Dr. Pepper	3.50	150 cal	Organic Premium Green Tea (Pot)	8.00	0 cal
Root Beer	3.50	170 cal	Fresh Juice	6.00	110 cal
			<small>Orange / Apple / Cranberry / Lemonade</small>		

ALCOHOL

DRAFT BEER	Sapporo Draft	(Pint 16oz)	9.00 / (Pitcher 60oz)	25.00
	Asahi Draft		(Pint 16oz)	9.00
	Sapporo Premium / Sapporo Black		(22 oz. Can)	12.00

JAPANESE CRAFT BEER	KAWABA BEER Sunrise Ale	(11.16 oz. bottle)	11.00
	KAWABA BEER Snow Weizen	(11.16 oz. bottle)	11.00
	KAWABA BEER Pearl Pilsner	(11.16 oz. bottle)	11.00
	KAWABA BEER Twilight Ale	(11.16 oz. bottle)	11.00
	DHC BEER Golden Meister	(11.16 oz. bottle)	11.00
	DHC BEER Premium Rich Ale	(11.16 oz. bottle)	11.00
	BAEREN Brewery BAEREN Classic	(11.16 oz. bottle)	11.00
	BAEREN Brewery BAEREN Schwarz	(11.16 oz. bottle)	11.00

PREMIUM HOT SAKE	Suijin "God of Water"	(10oz)	28.00
	Toji-Kan "Brewer's Pride"	(10oz)	22.00

PREMIUM CRAFT SAKE	Ken "Sword" Dai Ginjo	(4 oz. Glass)	23.00
	Shichida "Seven Fields" Junmai	(4 oz. Glass)	11.00
	Fukuju "Eternal Happiness" Junmai Ginjo	(4 oz. Glass) 12.00 / (Btl: 10oz)	28.00
	Kaori "Kaori" Junmai Ginjo	(4 oz. Glass) 10.00 / (Btl: 10oz)	23.00
	Suijin "God of Water" Junmai	(4 oz. Glass) 9.00 / (Btl: 10oz)	21.00
	Gozenshu Bodaimoto Nigori "Nigori of the Ancients" Junmai Nigori	(4 oz. Glass)	14.00
	Shinsei "Holy Brew" Junmai Daiginjo	(Btl: 10oz)	30.00

HAPPY HOUR

5:30pm - 7:30pm (Dine in only)

Draft Beer Sapporo Draft	6.00
Japanese Craft Beer KAWABA & DHC	9.00
Premium Hot Sake Toji-Kan "Brewer's Pride"	(10oz) 18.00
CRISPY GYOZA (Spicy Beef, Pork, Vegan)	(5pcs.) 6.00

*Some of the WINES are also available at special Happy Hour prices, but please ask our staff as the selection changes from day to day.

What is Umami?

There are five basic elements to our sense of taste.

Scientists debated whether umami is a sixth elements to the sense of taste since its discovery by Kikunae Ikeda in 1908. Then in 1985, at the first Umami International Symposium in Hawaii, umami was accepted as a term to describe the flavors of glutamates and nucleotides. Umami is caused by the taste of amino acid L-glutamate and 5'-ribonucleotides such as guanosine and inosinate.

High Quality Fermented Seasonings

AMBER - Soy Sauce

Rich and flavorful Japanese Soy Sauce aged in traditional way

PEARL - Salt

Pure Rock salt with selected white soy sauce and Hon mirin

GARNET, SPICY GARNET - Miso

Umami miso, mixed several type of miso then fermented

Authentic Japanese food for the world

In 2011, we started our business with four seats and a common philosophy, "Authentic Japanese food for the world"

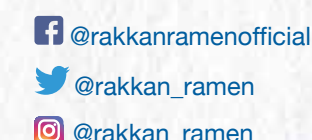
Thanks to our beloved customers, we have been able to grow.

We would like to continue expanding our business by offering delicious Japanese ramen and cuisine to both Japan and the rest of the world.

RAKKAN USA INC.

Ryohei Ito

Founder and CEO



Healthy and Tasty

Our ramen is made with 100% plant-based broth.

Santa Monica

APPETIZERS

SALAD & GREENS

- Small Seaweed Salad** 🌱 6.50 90 cal
Baby mix greens, seaweed salad, chili, sesame seeds
- Edamame** 🌱 6.00 240 cal
Lightly salted boiled soy beans
- Mix Greens Salad** 🌱 10.50 460 cal
Baby mix greens, tofu, tomato, avocado, sesame seeds, fried onion, seaweed, sesame and vinegar sauce with green onion

- Hot Brussels Sprouts Salad** 🌱 9.75 460 cal
Deep-fried brussels sprouts, sesame seeds, black pepper, chili and sesame and vinegar sauce with green onion



CRISPY GYOZA

- Spicy Beef Gyoza** 🌱 (5 pcs) 8.00 290 cal
Deep-fried spicy beef gyoza dumpling, lemon, spicy miso, chili with vinegar sauce with green onion
(10 pcs) 15.00 590 cal
(15 pcs) 20.00 880 cal
- Pork Gyoza** (5 pcs) 8.00 290 cal
Deep-fried pork dumpling, lemon with vinegar sauce with green onion
(10 pcs) 15.00 590 cal
(15 pcs) 20.00 880 cal

- Vegan Gyoza** 🌱 (5 pcs) 8.50 180 cal
Deep-fried vegetable dumpling, lemon with vinegar sauce with green onion
(10 pcs) 16.00 350 cal
(15 pcs) 21.00 530 cal



BUNS

- Pork Buns** 🌱 (1 pc) 5.50 660 cal
Steamed buns filled with slow-braised pork, sesame seeds, fried onion, baby mix greens with teriyaki sauce and mayonnaise
(2 pcs) 10.00 1320 cal
- Vegan Buns** 🌱 (1 pc) 5.50 310 cal
Steamed buns filled with UMAMI shiitake mushrooms, sesame seeds, fried onion, baby mix greens with teriyaki sauce and sesame sauce
(2 pcs) 10.00 620 cal

- Chicken Buns** (1 pc) 5.50 400 cal
Steamed buns filled with crispy chicken, sesame seeds, fried onion, baby mix greens with teriyaki sauce and mayonnaise
(2 pcs) 10.00 800 cal



HAND ROLL SUSHI Californian style hand rolls, RAKKAN recommended.

- Tuna Scallion Roll** (1 pc) 5.95 100 cal
Tuna, green onion, vinegar rice, seaweed
(2 pcs) 10.95 200 cal
- California Roll** 🌱 (1 pc) 5.95 220 cal
Imitation crab, avocado, mayonnaise, vinegar rice, seaweed
(2 pcs) 10.95 440 cal
- Spicy Chicken Roll** (1 pc) 5.95 140 cal
Crispy chicken, green onion, spicy miso, mayonnaise, vinegar rice, seaweed
(2 pcs) 10.95 280 cal

- Vegan Roll** 🌱 (1 pc) 5.95 100 cal
Shiitake mushrooms, vinegar rice, seaweed salad, seaweed sesame seeds
(2 pcs) 10.95 200 cal



RAKKAN FAVORITE

- Shrimp Shumai** 🌱 (1 pc) 8.50 190 cal
Steamed shrimp dumpling, pork fat, baby mix greens and vinegar sauce with green onion
- Takoyaki -Octopus Balls-** 🌱 9.00 230 cal
Battered octopus, green onion, seaweed, teriyaki sauce, mayonnaise and sesame seeds

- Crispy Chicken** (S) 8.50 370 cal
Deep fried chicken, baby mix greens, lemon and mayonnaise
(L) 15.00 550 cal



🌱 RAKKAN Recommended 🌱 Vegan

CHEF'S RECOMMENDED



RAKKAN "UMAMI" RAMEN

*Vegan Ramen Substitute: pork to UMAMI shiitake mushrooms, bamboo shoots to corn, egg to tofu.
*Crispy chicken can be substituted for grilled pork with any ramen dish
*\$1.00 additional charge per ramen take out container



AMBER

Soy Sauce + UMAMI Sauce: Essence of dried bonito and dried sardines
Vegetable broth, grilled pork, onion, parsley, bamboo shoots and seasoned egg served with RAKKAN noodles
The most popular dish at RAKKAN.
Rich and tasty with a traditional Japanese soy sauce flavor.

14.95 810 cal



PEARL

Salt Sauce + UMAMI Sauce: Essence of dried bonito and dried sardines
Vegetable broth, grilled pork, onion, parsley, bamboo shoots and seasoned egg served with RAKKAN noodles
A very popular ramen in Japan.
The flavor of the original blended salt is outstanding and healthy!

14.95 820 cal



GARNET

Miso Sauce
Vegetable broth, sesame paste, grilled pork, green onion, bamboo shoots and seasoned egg served with RAKKAN noodles
A very famous dish in Hokkaido, Japan.
Our miso is original blended, deep and flavorful.

15.50 830 cal



GARNET VEGAN

560 cal



SPICY GARNET

Miso Sauce
Vegetable broth, sesame paste, grilled pork, black pepper, green onion, bamboo shoots, seasoned egg and garlic served with RAKKAN noodles
Creamy, hot, spicy flavor!
Great for spice lovers!

15.75 850 cal



SPICY GARNET VEGAN

580 cal



QUARTZ

Creamy Sauce
Vegetable broth, grilled pork, green onion, bamboo shoots and seasoned egg served with RAKKAN noodles
Creamy enriched

15.75 830 cal



QUARTZ VEGAN

560 cal

NOODLES

- RAKKAN Noodles** 🌱 (Extra) 3.00 290 cal
RAKKAN original noodles made from high-quality wheat and whole grain
- Gluten-free Noodles** 🌱 (substitute) 2.00 220 cal
Gluten-free noodles made from rice and potatoes
(Extra) 3.95
- Vegetable Noodles** 🌱 (substitute) 2.00 355 cal
Vegetable noodles made from kale
(Extra) 3.95

EXTRA TOPPINGS

- Customize Your Ramen!
- Fresh Garlic* Free 15 cal
 - Dried Seaweed 2.50 10 cal
 - Green onion 2.50 5 cal
 - Fresh Corn 2.50 50 cal
 - Grilled Pork (2 pcs) 3.50 370 cal
 - Seasoned Egg 3.50 90 cal
- *Additional servings of fresh garlic \$1.00



KIDS' MEAL

10 and under only 10.95 370~400 cal
RAKKAN noodles with crispy chicken and fresh corn
Vegetable broth + choice of AMBER, PEARL, GARNET and QUARTZ flavor.

RAKKAN RICE BOWL



Grilled Pork Bowl
Grilled pork, green onion with soy sauce, mayonnaise and sesame oil
(S) 8.75 740 cal
(L) 14.75 1480 cal



Crispy Chicken Bowl
Deep fried chicken, green onion with soy sauce, mayonnaise and sesame oil
(S) 8.75 550 cal
(L) 14.75 1100 cal



Spicy Tuna Bowl
Tuna, spicy miso, soy sauce, sesame oil, green onion, sesame seeds and dried seaweed
(S) 8.75 370 cal
(L) 14.75 730 cal



Avocado Tofu Bowl
Fresh avocado, cold tofu, tomato, seaweed salad, chili and green onion with original dressing, sesame seeds
(S) 8.75 400 cal
(L) 14.75 800 cal

Steamed Rice 3.50 260 cal

DESSERT

- Japanese Ice Cream 6.00 130 cal
- Japanese Mochi Ice Cream (2pcs.) 5.00 180 cal
(3pcs.) 7.00 270 cal

RAKKAN LIMITED SPECIAL

Until 07/31/2021



Spicy Creamy Ramen

Creamy Sauce
Vegetable broth, spicy miso, grilled pork, green onion, bamboo shoots, seasoned egg, chili strings, and sesame seeds served with RAKKAN noodles
Rich and Creamy with a zesty spicy miso

15.75 840 cal

We serve products that may contain shrimp, eggs, soybeans, wheat. 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.

JAPANESE CRAFT BEERS

KAWABA Snow Weizen



"SNOW WEIZEN" makes us feel enjoyably refreshed. Its clean aftertaste reminds us of the melting snow, which symbolizes the coming of spring.

ABV | 5.2%

(11.16oz.) **11.00**

KAWABA Sunrise Ale



"SUNRISE ALE" makes us feel the subtle sweetness of the new morning sun, slowly rising from behind the glorious Mt. Hotaka and embracing our village with its blessed light and warmth.

ABV | 5.2%

(11.16oz.) **11.00**

KAWABA Pearl Pilsner



"PEARL PILSNER" reminds us of the ears of "Yukihotaka" rice which ripen during the fall season in our village - Symbolizing the joy of a beautiful harvest.

ABV | 5.2%

(11.16oz.) **11.00**

KAWABA Twilight Ale



"TWILIGHT ALE" provides a relaxing sensation that reminds us of the tranquility of twilight in our village - when the moon rises from behind Mt. Hotaka to overlook the quiet and peaceful countryside.

ABV | 5.2%

(11.16oz.) **11.00**



Santa Monica 1220

JAPANESE CRAFT BEERS

DHC BEER Golden Meister



Normally, only the brewer gets to taste unfiltered beers as they check their progress. But with our Golden Meister Lager, you can experience the delicious flavors of malt and yeast before they've been filtered out. As this beer warms, you'll be able to savor a special combination of sweetness and mellowness.

ABV | 5.2%

(11.16oz.) **11.00**

DHC BEER Premium Rich Ale



Premium Rich Ale makes plentiful use of the best hops available. The bright, grapefruity aroma from citrusy hops is perfectly balanced with rich flavor. This authentic ale is best enjoyed at about 54 degrees, so don't forget to take it out of the fridge a little early.

ABV | 5.2%

(11.16oz.) **11.00**

BAEREN Classic



The brewery won top honors in Japan in 2015 and 2018 as part of an event organized by the Japan Beer Journalists Association. German style Dortmunder export lager. Baeren's best selling beer inherits its style with a distinctive character and solid taste offering a splendid balance of bitterness and rich flavor, which got awarded Grand Prix in the beer competition held by Japan Beer Journalist.

ABV | 5.2%

(11.16oz.) **11.00**

BAEREN Schwarz



The traditional way of beer brewing still lives on here and Mr. Miyaki who got certificated as a Brewmeister in Berlin, Germany makes great and beautiful beers. Schwarz used to be drunk mainly in the former east Germany. It was introduced to the world after the reunification of Germany and now its popularity in on rise. This dark lager beer, despite its color, has a smooth taste and crisp finish, which makes it easy to drink.

ABV | 5.2%

(11.16oz.) **11.00**



Santa Monica 1220

CRAFT SAKE SELECTION

Ken
"Sword"
Daiginjo



Aromatic, Fruity, and Clean Finish

Fukushima, Japan
ABV | 16.0%, SMV | +4

One of the first daiginjo in America! The name translates to "sword" and perfectly represents the flavor profile, it is clean, well-balanced, and razor sharp. It is also super smooth and very aromatic.

Glass **23.00**
L Bottle **300.00**

Suehiro Densho Yamahai
"Legendary Brew"
Yamahai Junmai



Smooth, Nutty, and Savory

Fukushima, Japan
ABV | 15.0%, SMV | ±0

"Yamahai" style sake is a classic, more traditional way of making sake and gives it a unique flavor due to the natural lactic acid which is made by hand. This is the original Yamahai created by Suehiro brewery.

Glass **10.00**
L Bottle **120.00**

Shichida
"Seven Fields"
Junmai



Rich, Complex and Lingering Finish

Saga, Japan
ABV | 17.0%, SMV | +2

The flagship sake from Tenzan brewery, named after the creator, Mr. Shichida. It won the platinum award at the first blind sake competition in Paris called "KuraMaster" in 2017 and has continued to grow in popularity worldwide.

Glass **11.00**
L Bottle **140.00**

Gozenshu Bodaimoto Nigori
"Nigori of the Ancients"
Junmai Nigori



Lactic, Savory, and Crisp

Okayama, Japan
ABV | 17.0%, SMV | -8

This is created with the oldest style of making sake that has been improved throughout the generations to make this sake even more delicious. A very unique Nigori that is lightly filtered so that it is not overly sweet, and you have the chance to experience this one-of-a-kind flavor profile.

Glass **14.00**
M Bottle **70.00**



Premium Craft Sake Flight: Try all 4 sake for \$25!

Glass: 4oz / S Bottle: 10oz / M Bottle: 24oz / L Bttle: 60oz

Santa Monica 1220

CRAFT SAKE SELECTION

Fukuju
 “Eternal Happiness”
 Junmai Ginjo



Crisp, Fruity, and Refreshing

Hyogo, Japan
 ABV | 15.5%, SMV | +2

The official toasting sake at the Nobel Prize banquet. A perfect sake for a first-time sake drinkers or sake connoisseurs. It's fruity but not overly sweet and has a super clean finish.

Glass **12.00**
 S Bottle **28.00**
 L Bottle **130.00**

Kaori
 “Kaori”
 Junmai Ginjo



Light, Smooth, and Aromatic

Yamaguchi, Japan
 ABV | 14.5%, SMV | +3

The word “Kaori” means “beautiful aromas” and this sake is very aromatic and smooth. It was created by a brewer who was the person responsible for bringing cold sake to the US. If you're looking for a light tasting sake, this one is for you.

Glass **10.00**
 S Bottle **23.00**
 L Bottle **120.00**

Suijin
 “God of Water”
 Junmai



Dry, Fragrant, and Ric

Iwate, Japan
 ABV | 16.5%, SMV | +10

A multi-award-winning sake perfect for the dry sake lover. This Junmai is a “super dry” sake that pairs perfectly a wide variety of food.

Glass **9.00**
 S Bottle **21.00**
 L Bottle **140.00**

Yuzu Omoi
 “Thoughts of Yuzu”
 Yuzu Sake



Fresh, Citric and Acidic

Kyoto, Japan
 ABV | 7.0%, SMV | -70

This Yuzu-shu uses the entire Yuzu fruit, including the peels that contain the natural oils, and is mixed with the high quality Junmai-shu from Kyoto. It is packed with real yuzu aroma and flavor and you can see the real fruit oil residue in the neck of the bottle.

Glass **16.00**
 Bottle (17oz) **60.00**



Craft Sake Flight: Try all 4 sake for \$20!

Glass: 4oz / S Bottle: 10oz / M Bottle: 24oz / L Bttle: 60oz

Santa Monica 1220

JAPANESE SAKE

Shinsei “Holy Brew” Junmai Daiginjo

Floral, smooth, and well balanced

Using a local rice, Kyo No Kagayaki, this sake has the light and delicate flavor profile of a Junmai Daiginjo at fraction of the price. This is the flagship brand of Yamamoto Honke, used since their opening in 1677.



Kyoto, Japan
ABV | 15.0%, SMV | +2

Bottle (10oz) **30.00**

Gozenshu 9 “Nine Brewers” Bodaimoto Junmai

Savory, Rich, and Crisp

Using a modern take on an ancient method of making sake, it has a unique, complex aromas of tree fruits and fresh green vegetables. The yogurt-like flavor finishes elegantly and makes a delicious pairing with the "Quartz" or "Garnet" ramen.



Okayama, Japan
ABV | 15.0%, SMV | +4

Bottle (17oz) **39.00**

Harada 80 “Master Creation” Junmai

Fruity, Rich, and Complex

Created by a master sake sommelier, Mr. Harada leads a team of four people in a tiny brewery to produce this unique Junmai. It uses 80% of the rice grain which instead of earthy flavors, features a complex fruity profile. Great pairing with Rakkon cuisine!



Yamaguchi, Japan
ABV | 16.0%, SMV | +3

Bottle (10oz) **22.00**

Hakutsuru “Superior” Junmai Ginjo

A flowery and silky, well-balanced

Delicate notes of apple and pear balance with lush strawberry and nectarine.



Hyogo, Japan
ABV | 15.5%, SMV | +2

Bottle (10oz) **20.00**



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NIGORI / PLUM WINE

Sayuri

Junmai Nigori

Light and Creamy

Sayuri means "little lily" in Japanese, apt for this soft, floral noted nigori. Hints of white grape and elements of cherry blossom create a lush, creamy saké.



Hyogo, Japan
ABV | 12.5%, SMV | -11

Bottle (10oz) **18.00**

Ozeki Strawberry Nigori

Rich, Sweet & Fruity

This cloudy sake beautifully combines the tropical sweetness and creamy texture of Ozeki Nigori Sake with a light and refreshing strawberry flavor. Using the best rice and strawberries grown in California. All natural: Non-GMO, Gluten-free, Sulfite-free, Free of artificial flavors & aromas & colors. Serve chilled and shake before pouring.



California, USA
ABV | 9.0%, SMV | -70

Bottle (10oz) **18.00**

Coconut Lemongrass Nigori

Exotic, rich and creamy

This velvety nigori saké is a fun blend of premium ginjo saké and lush, all natural creamy coconut and tangy exotic lemongrass infused flavor.



Oregon, USA
ABV | 13.5%, SMV | -31

Bottle (10oz) **18.00**

Hakutsuru Plum Wine

Rich & Semi-sweet

A pleasing fruity plum aroma characterizes this semi-sweet wine with slightly tart, bright and tangy notes.



Hyogo, JAPAN
ABV | 12.5%

Glass (5oz) **9.00**
Bottle (25oz) **38.00**



Santa Monica 1220

WINE SELECTION

CANELLA PROSECCO

Treviso, Italy



Floral and fruity, clean and crisp with lively acidity.

Glass **N/A**
Bottle **30.00**

BRANDER SAUVIGNON BLANC

Santa Barbara, California

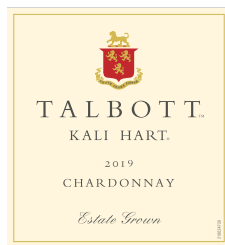


Distinct aromas of pear and lime, this refreshing and crisp vintage shows good acid with grass and citrus mid-palate.

Glass **12.00**
Bottle **38.00**

KALI HART CHARDONNAY

Monterey, California



Tangy lime flavors meet with the slight pine-needle kick.

Glass **11.00**
Bottle **35.00**

VENICA & VENICA JESERA PINOT GRIGIO

Collio, Italy



Ripe Rennet apple, white peach flavors and orange drop alongside tangy acidity.

Glass **N/A**
Bottle **40.00**

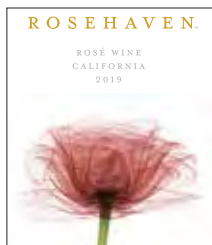
Santa Monica 1220



WINE SELECTION

ROSEHAVEN ROSE

Monterey, California



Ripe fruit aromas of mango and citrus. Flavors of white peach and raspberry.

Glass **9.00**
Bottle **28.00**

POPPY PINOT NOIR

Monterey, California

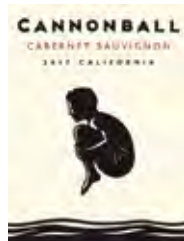


Aromas of black cherry and raspberry. Fruit forward flavors balanced by bright acidity.

Glass **N/A**
Bottle **30.00**

CANNONBALL CABERNET SAUVIGNON

Healdsburg, California



Ripe Plum and berry aromas, with flavors of currant and cherry. Excellent richness and depth.

Glass **10.00**
Bottle **32.00**

LEESE-FITCH MERLOT

Sonoma, California



A charred wood aroma and toasted bread flavors stand out in this medium-bodied oaky-flavored wine.

Glass **9.00**
Bottle **28.00**

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