



The Next-generation

# RAMEN

Foo is a Fukuoka native at his very best, as the former Ramen Master at infamous ramen chain Ippudo, Foo was responsible for the creation of more than 600 types of ramen. He has been at forefront of the chain's international expansion in the U.S, South East Asia, UK, and Australia among others. He has been featured in media like The New York Times, Thrillist, Eater New York, InsideHook, etc.

Along with his innovative creations, Foo is also a ramen pioneer and one of the most influential ramen creators in Japan.

During his time at Ippudo, they partnered with Marvel Comics to throw a special, limited-edition Super Hero Ramen pop-up event open to the public. The collaboration featured 40 bowls of the "Interactive Avengers Ramen" created by Foo.

At Shogun Ramen, Ramen Master Foo will create the ultimate ramen filled with authenticity and uniqueness. He will utilize his skills acquired from international experience and traditional Japanese methods while at Ippudo to craft the next-generation ramen.

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

9500 S Eastern Ave #150, Las Vegas, NV 89123



# SHOGUN RAMEN

Create the ultimate ramen filled with  
authenticity and uniqueness



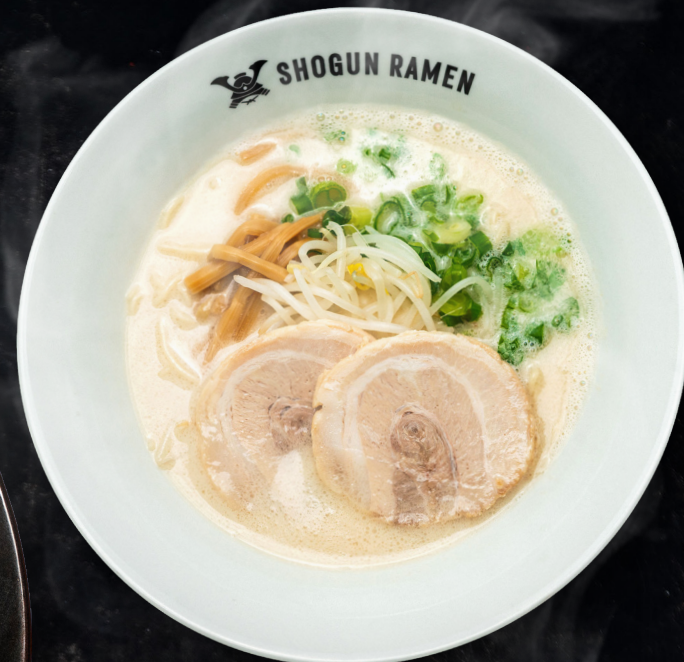
# RAMEN

Authenticity and Uniqueness



## Shogun Ramen 13.95

Broth: Neo tonkotsu broth with special umami blend  
 Noodle: No.26 Hakata Standard  
 Ingredients: Pork bone broth, Signature dashi, Umami miso, Chashu (2pcs), Menma, Bean sprouts, Scallions, Umami oil, Seaweed (1pc), Nitamago (half)



## Neo Tonkotsu Ramen 10.50

Broth: Traditional Tonkotsu broth with especially hand-crafted kaeshi tare (sauce)  
 Noodle: No.26 Hakata Standard  
 Ingredients: Pork bone broth, Signature dash, Chashu (2pcs), Menma, Bean sprouts, Scallions



## Miso Ramen 12.95

Broth: Miso & pork bouillon, Traditional tonkotsu broth, Double soup  
 Noodle: No.22 Hokkaido & Tokyo Standard  
 Ingredients: Miso-base & Pork bouillon, Pork broth, Umami, Grated garlic, White pepper, Chashu (2pcs), Menma, Bean sprouts, Scallions, Grated ginger, Nitamago (half)



## Classic Shoyu Ramen 12.95

Broth: 1944 Tokyo Asakusa style chicken & pork bouillon clear soup  
 Noodle: No.22 Hokkaido & Tokyo Standard  
 Ingredients: Chicken & Pork bouillon, Soy-sauce base, Umami, Black pepper, Chashu (2pcs), Menma, Scallions, Naruto (Fish cake), Nitamago (half)

### TOPPINGS

Chashu Pork (4pcs)	3.5
Umami Bomb (Spicy)	1.5
Umami Miso	1.5
Nitamago (Egg)	1.5
Menma	1.5
Naruto (3pcs)	1.5
Green Onion	1
Bean Sprouts	1
Corn	1
Butter	0.5
Extra Noodle	2
(*Choice of Thin or Thick or Kale flavor)	



## APPETIZER



### Gyoza (6pcs) 7

Hand-crafted pan fried pork and vegetable dumplings



### Karaage 3pcs 4 6pcs 7.95

Japanese style deep fried chicken with Shogun original spicy seasoning powder on top



### Shishito Pepper 6.95

Flash-fried Japanese pepper with Den Miso (Japanese sweet Miso)



### Daikon Salad 8

Shredded Daikon radish with Kaiware sprouts and rice crackers, Kinshi tamago (thinly sliced egg), and shredded seaweed. Served with Homemade Japanese-style special dressing.



### Chashu Buns (2pcs) 9

Steamed buns filled with Chashu pork. Served with Shogun's original buns sauce



### \*Crispy Rice Tuna (3pcs) 6

Crispy Rice with Spicy Tuna on top. Served with green onion and eel sauce

### Takoyaki (6pcs) 7

Octopus dumpling with special takoyaki sweet sauce and mayo. Topped with bonito flakes and seaweed flakes.

### Edamame 4

Boiled soy beans with sea salt

### Kimchi 2.50

Spicy Fermented Napa Cabbage

### Spicy Garlic Edamame 5

Boiled soybeans with Original spicy garlic sauce

## RICE DISH

### \*Spicy Tuna Bowl 6.25 9.95

Spicy ground tuna over rice. \*Includes mayo

Small Regular

### Pork Belly Bowl 5.5 8.50

Slices of soy marinated pork and onion served over rice.

Small Regular

### Fried Rice (Pork Chashu) 9.50

### Fried Rice (Shrimp) 10.50

Pan-fried rice seasoned with Japanese seasoning. Choice of Chashu pork or Shrimp.

\* Thoroughly cooking foods of animal origin such as beef, lamb, milk poultry or shell stock reduces risk of food born illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these food are consumed raw or under cooked.