

# RAMEN



Soy Sauce

## Kitakata \$20

Our signature Ramen. Only available at Gorin in NYC.

Dashi-Chicken Shoyu Broth, Wavy Flat Noodle, topped with Aburi Pork Chashu, Onion, Bean Sprout, Bamboo shoot.



Sea Salt

## Classic Gorin

\$19

Dashi-Chicken Broth, Wavy Thin Noodle, topped with Aburi Pork Chashu, Onion, Bean Sprout, Bamboo Shoot, Clear Light Soup.



Miso

## Miso \$19

Dashi-Chicken Broth with Miso, Wavy Noodle, Aburi Pork Chashu, Ground Chicken, Scallion, Corn, Bamboo Shoot, Bean Sprout.

Miso

## Spicy Miso

\$20

Dashi-Chicken Broth with Miso and Garlic Spicy Source, Wavy Noodle, Aburi pork Chashu, Ground Chicken, Scallion, Corn, Bamboo Shoot, Bean Sprout.



Miso

## Vege Miso Garlic

\$19

Garlic Miso with Vege Broth/ Noodle, No-meat Protein Balls made of Edamame/ Daizu (Soy Beans), Scallion, Corns, Bamboo Shoot, Bean Sprout, Fried Garlic.

100%  
VEGAN



Sea Salt

## Yuzu Shio

\$19

Dashi Chicken Broth with Yuzu/Japanese Citron, Nori/Dry seaweed, Aburi Chicken Chashu, Scallion, Bamboo Shoot. Simple, Healthy & Delicious!



Vegan

## Zunda

\$19

Vege Broth, Vegan Noodle, Tofu, Onion, Fried Burdock, Zunda Edamame, Shredded Ginger. Broth is made from various types of Vegetables with Kombu "Tare" .

100%  
VEGAN



Soup-less

## Abura Soba

\$20

Gorin's Original Secret "Tare" (Flavorful Thick Sauce), Thick Noodle (taking 11 minutes to cook), Aburi Pork Chashu, Onion, Scallion, Bamboo Shoot, Shredded Nori/Dry seaweed



Soup-less

## Abura Soba with Vege Meat

\$20

Gorin's Secret "Tare" Sauce, Thick Noodle (taking 11 minutes to cook), Aburi Tofu, Onion, Scallion, Bamboo Shoot, Shredded Nori/Dry seaweed



Hot Soy Sauce

## Spicy Karaka

\$20

Soy Sauce, Dashi-Chicken Broth, Wavy Noodle, topped with Homemade Spicy Oil, Ground Chicken, Aburi Pork Chashu, Scallion, Bamboo Shoot.

### Topping & Extra



Aburi Chashu 4



Soft Boiled Egg 2



Chicken Karaage 4



Teriyaki Tofu 2



Scallion 1



Corn 2



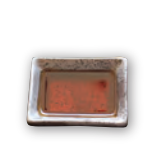
Bean Spout 2



Bamboo Shoot 3



White Onion 1



Homemade Spicy oil 2



Extra Broth 5



Extra Noodle 3

\*Dashi - Stock made from Fish and Kelp, used in Japanese Cooking.



# RICE BOWL



## Kara-age Rice

Deep fried Chicken

\$16

## Mini

## Kara-age Rice

\$9



## Chashu Rice

Aburi Pork Chasu

\$16

## Mini Chashu Rice

\$9



## Aburi Pork Bun

1pc \$6 / 2pc \$10

## Karaage Bun

1pc \$6 / 2pc \$10





# APPETIZER



**Edamame**  
\$7



**French Fries**  
\$6



**Shishito**  
Japanese  
Green Pepper \$10



**Deep Fried Squid**  
Ikageso Age \$8



**Chicken Wing Teriyaki Garlic** 6pcs \$10



**Sweet- Chili Karaage** 6pcs \$11



**Deep Fried Gyoza** 6pcs \$7



**Tako-Yaki** 6pcs  
\$8



**Sanzoku Cucumber** \$8



# DRINK

## Beer

- Orion \$7
- Sapporo \$7



## Wine

- Red Wine  
Glass / Bottle \$8 / \$26
- White Wine  
Glass / Bottle \$8 / \$26

## Cocktail

- Tokyo Sparkling Cocktail \$11
- Plum Wine Sparkling \$13



## Soft Drink \$3 each

- Seltzer / Seltzer Grape
- Coke / Diet Coke
- Ginger Ale / Sprite
- Cold Green Tea



- Hot Green Tea \$2



## Sake

- Sake Cup Miyozakura (180ml) \$12
- Glass of Cold Sake \$8
- Hot Sake \$10
- Kikusui Perfect Snow Junmai Sake  
Bottle (300ml) Nigori-Zake \$20
- Hakkaisan Tokubetsu Junmai Sake  
Bottle (300ml) \$23

# DESSERT



Matcha Affogato \$7



Shingen Ice \$7



Cheese cake \$8





**ANY RAMEN +\$3**  
WITH  
**FRIED GYOZA** 5PCS

**ANY RAMEN +\$5**  
WITH  
**MINI BOWL**  
ABURI CHASHU OR KARAAGE

