

GANSO 元祖

RAMEN

Lunch - Fall 2014

IPPIN

Edamame 4 Japanese sea salt

Spinach Salad 8 Baby spinach, cucumber, grape tomato, string bean, crunchy ramen noodles, sesame dressing

Crispy Gyoza 9 Our signature, house-made pork-and-garlic chive pot stickers, chili oil-soy sauce (half order 4.50)

Curry Spring Rolls 8 Shiitake, burdock, carrot, Napa cabbage, ginger-soy sauce dipping sauce (vegetarian)

Kinoko 10 Assorted Japanese mushrooms foil-baked with onion, garlic, yuzu kosho, soy sauce and butter

Crab Shumai 10 Steamed crab dumplings, yuzu kosho dipping sauce

Buta Kimchi Buns 9 Pork belly kakuni, kimchi, spicy bean paste (2 buns)

Braised Short Rib Buns 11 Braised beef short rib, miso-mustard glaze, leafy greens (2 buns)

Popcorn Shrimp Tempura 9 Spicy yuzu-mayo dipping sauce

Kaki Furai 10 Panko-cruste fried oysters, Worcester-mayo dipping sauce

Ganso Wings 11 Ganso special sauce

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Ganso Kakuni 14 Classic Tokyo-style soy sauce broth, pork belly kakuni, ajitama egg, greens

Spicy Soboro Miso 15 Inaka miso broth, Sapporo noodles, spicy ground pork, pork belly kakuni, ajitama egg, greens

Braised Short Rib 16 Deep beefy broth, Hatcho miso-braised beef short rib, ajitama egg, greens

Tori Shio 13 Japanese sea salt-chicken broth, chicken chashu, ajitama egg, moyashi sprouts

Triple Shrimp 15 Chicken-shrimp paste broth, Sapporo noodles, chili-fried shrimp, dried shrimp, garlic chives, moyashi sprouts

Yasai 14 Vegetarian shiitake-soy milk broth, Japanese sesame paste, thick fried tofu, shiitake, moyashi sprouts, greens

BENTO

Nanban 12 Crispy grilled chicken with tangy nanban sauce, spinach salad, Japanese-style curried potato salad, steamed rice

Salmon Teriyaki 13 Grilled salmon with savory-sweet glaze, spinach salad, Japanese-style curried potato salad, steamed rice

Tonkatsu 13 Panko-cruste Berkshire pork loin, tonkatsu sauce, spinach salad, Japanese-style curried potato salad, steamed rice

Wings 13 Ganso Wings, spinach salad, Japanese-style curried potato salad, steamed rice

Taberu Rayu on the table, our house-made, toasted garlic-ginger chili oil