

GANSO 元祖焼 YAKI

LUNCH

WINTER 2015

ラーメン

REGIONAL RAMEN

1 TOKYO 15

Classic shoyu ramen: soy sauce-chicken broth, pork shoulder chashu, ajitama egg, greens

2 YOKOHAMA 15

Red chili-roasted sesame-chicken broth, minced pork, ajitama egg, scallions

3 SAPPORO 15

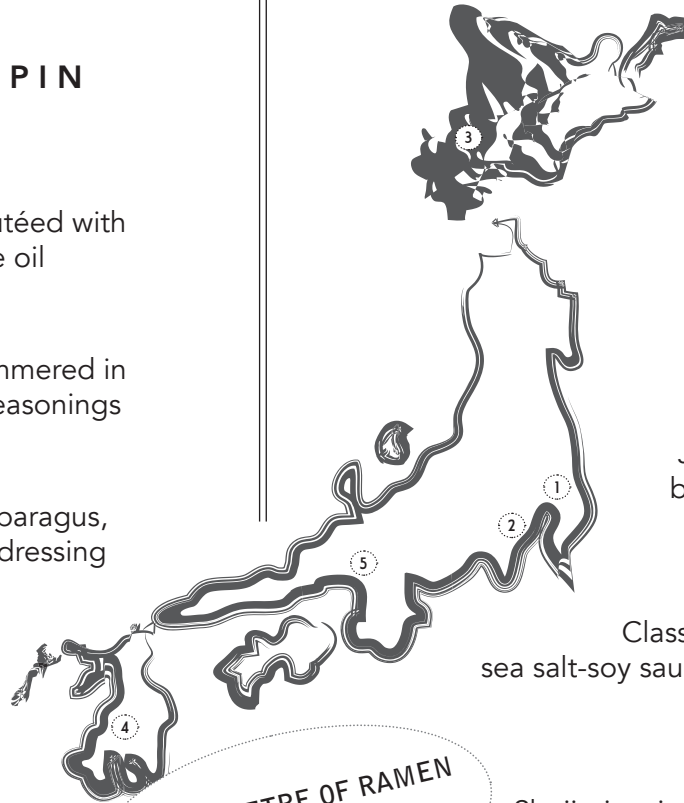
Japanese sea salt-chicken broth, butter, crispy chicken leg chashu, ajitama egg, greens

4 NAGASAKI 18

Classic seafood Champon: Japanese sea salt-soy sauce-chicken broth, squid, shrimp, bay scallop, cabbage

5 KYOTO 15

Shojin-inspired vegetarian: chili-miso-shiitake broth, tofu soboro, marinated fried tofu, cabbage, carrot, shiitake



RAISON D'ETRE OF RAMEN
harmony between the
soup & noodle



IPPIN

KINPIRA 5

Burdock root and carrot sautéed with sake, soy sauce and sesame oil

HIJIKI 5

Dark Japanese seaweed simmered in Japanese sweet & savory seasonings

SHUNGIKU SALAD 9

Chrysanthemum greens, asparagus, cucumber, roasted sesame dressing

KURO EDAMAME 6

Boiled black soybeans, Japanese Sea salt

FRIED CHICKEN 9

Boneless Japanese-style marinated quick fried chicken

YAKI SHUMAI 9

Pan-fried pork-onion-shiitake dumplings, soy-karashi mustard dipping sauce

定番

STANDARDS

served with rice, hijiki & kinpira

TONKATSU 16

Panko-crusted, fried Berkshire "black" pork shoulder, tonkatsu sauce

TERIYAKI 16

Grilled salmon filet, house-made ginger-teriyaki glaze

NANBAN 16

Crispy fried boneless chicken leg, house-made Japanese tartar sauce

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness... yet increase your enjoyment of life & satisfaction of appetite.

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