

# GANSO 元祖 RAMEN

## Edamame 4

Japanese sea salt

## Blistered Shishito Peppers 6

Japanese sea salt

## Kale Salad 7

Fresh kale, cucumber, grape tomatoes, crunchy ramen noodles, sesame dressing

## Buta Kimchi Buns 10

Roasted pork belly, kimchi, spicy kochijan bean paste (2 buns)



## Braised Short Rib Buns 12

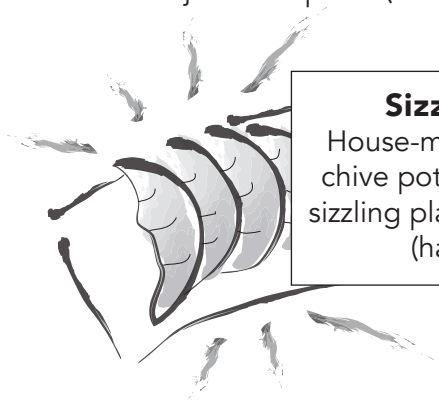
Braised beef short rib, Hatcho miso-mustard glaze, leafy greens (2 buns)

## Japanese-style Fried Chicken 9

Marinated, boneless, quick-fried chicken, yuzu-mayo dipping sauce

## Ganso Wings 11

With our signature Ganso yuzu kosho-chili sauce



## Sizzling Gyoza 9

House-made pork-and-garlic chive pot stickers served on a sizzling plate, chili oil-soy sauce (half order 4.50)

## LUNCH BENTO

served until 4p

### SALMON TERIYAKI 15

Grilled salmon with savory-sweet glaze, served with kale salad and steamed rice

### TONKATSU 15

Panko-cruste Berkshire "black" pork shoulder, tonkatsu sauce, served with kale salad and steamed rice

## ラーメン RAMEN

### GANSO SHOYU 16

Our signature Tokyo-style, deep soy sauce-chicken broth, toothsome Tokyo noodles, roasted pork belly chashu, ajitama egg, greens

### TRADITIONAL MISO 16

Savory Shiro miso-chicken broth of Japan's Far North, thick Sapporo noodles, roasted pork belly chashu, ajitama egg, greens

### SPICY MISO 16

Spicy Aka miso-chicken broth of Japan's Far North, thick Sapporo noodles, chili-infused ground pork, roasted pork belly chashu, ajitama egg, greens

### TORI SHIO 16

Japanese sea salt-chicken broth, toothsome Tokyo noodles, crispy chicken thigh chashu, ajitama egg, moyashi sprouts, greens

SEASONAL

### KATSU CURRY 16

Classic Japanese curry broth, thick Sapporo noodles, panko-cruste pork tonkatsu, moyashi sprouts, scallions

SPECIAL

### BRAISED SHORT RIB 17

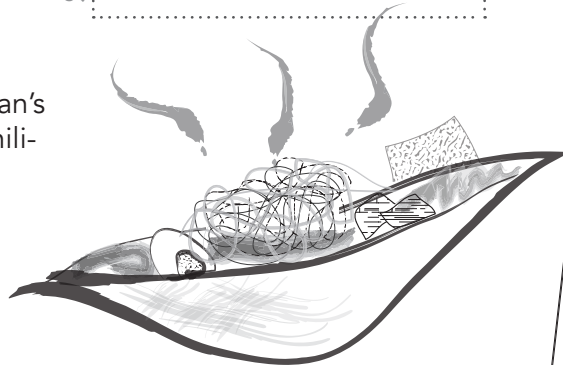
Deep beefy broth, thick Sapporo noodles, Hatcho miso-braised beef short rib, ajitama egg, greens

### TRIPLE SHRIMP 17

Shrimp paste-chicken broth, thick Sapporo noodles, chili-fried shrimp, dried shrimp, garlic chives, moyashi sprouts

### YASAI 16

Vegetarian shiitake-soy milk broth, toothsome Tokyo noodles, Japanese sesame paste, thick fried tofu, shiitake, greens, moyashi sprouts



CODE OF  
THE  
RAMEN  
MASTER

● Don't wait.  
Slurp your  
noodles  
while they're  
hot.

● INSTAGRAM  
YOUR EMPTY  
BOWL.

### ADDITIONS

Ajitama egg 1.5 (half egg)  
Baby Bok Choy 2  
Moyashi Sprouts 1  
Scallion 1.5  
Thick Fried Marinated Tofu 2  
Roasted Pork Belly Chashu 3  
Crispy Chicken Chashu 3  
Rayu Shrimp 3  
Braised Beef Short Rib 3  
Spicy Ground Pork 3  
Extra Noodles 3

DON'T BE SHY

## SWEET

### Mt. Fuji Mochi Ice Cream 7

Ask your server for  
today's flavors  
(3 mochi)

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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.