

GANSO 元祖 RAMEN

• Summer 2017 •

DINNER



Edamame 4

Japanese sea salt

Blistered Shishito Peppers 7

Japanese sea salt

Kale Salad 7

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

Heirloom Tomato Salad 8

Heirloom tomatoes, shiso, yuzu-chili vinaigrette

Buta Kimchi Buns 10

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

Crispy Shrimp Buns 11

Tempura shrimp, shredded cabbage, scallion & cilantro, chili-garlic mayo (2 buns)

Japanese-style Fried Chicken 9

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

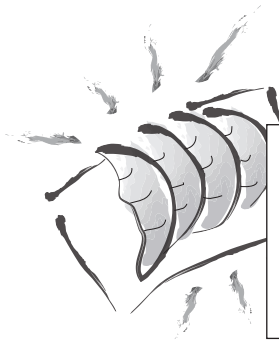
Ganso Wings 11

With our signature Ganso yuzu kosho-chili sauce

HAPPY HOUR

4 p - 6 p Monday-Friday

SAPPORO DRAFT 3



Sizzling Gyoza 9

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

GANSO SHOYU 16

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

HIYASHI CHUKA 16

Refreshing chilled thick ramen noodles, summer veggies, ajitama egg, soy-sesame-yuzu vinaigrette
Choice of chicken chashu, spicy pork soboro or marinated tofu

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

ラーメン RAMEN

KUROBUTA MAZEMEN 16

Brothless ramen with smoked Kurobuta sausage, ajitama egg, scallions, thick noodles, miso-garlic sauce

TRIPLE SHRIMP 17

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

YASAI 16

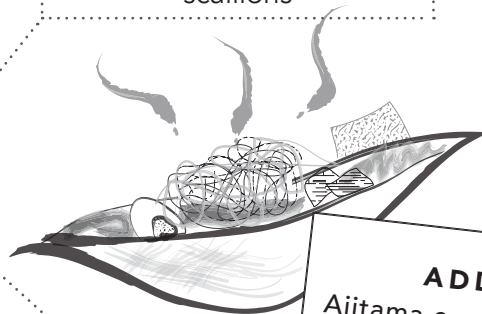
Vegetarian shiitake-soy milk broth, toothsome Tokyo noodles, Japanese sesame paste, thick fried tofu, shiitake, greens, moyashi sprouts

SEASONAL

CURRY TSUKEMEN 16

Tokyo's famous "dipping" style ramen: Crispy chicken chashu, chilled thick noodles, hot curry soup dip, ajitama egg, pickled ginger, moyashi sprouts, scallions

SPECIAL



HOW TO EAT TSUKEMEN つけ麺の食べ



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
- Spicy Ground Pork 3
- Extra Noodles 3

DON'T BE SHY

CODE OF THE RAMEN MASTER

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

INSTAGRAM YOUR EMPTY BOWL.

SWEET

Mt.Fuji Mochi Ice Cream 7

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

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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