

GANSO 元祖 RAMEN

• Summer 2017 •

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

LUNCH BENTO

served until 4p

SALMON TERIYAKI 15

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

TONKATSU 15

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



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

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

• Dinner Only •

SPECIAL

KUROBUTA MAZEMEN 16

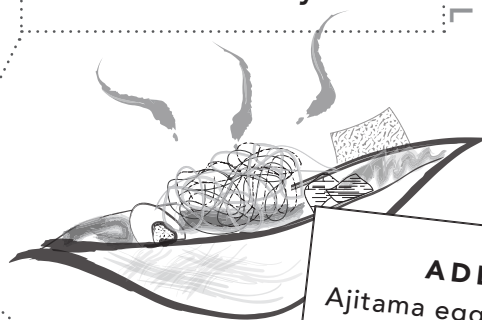
Brothless ramen with smoked Kurobuta sausage, ajitama egg, scallions, thick noodles, miso-garlic sauce

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



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

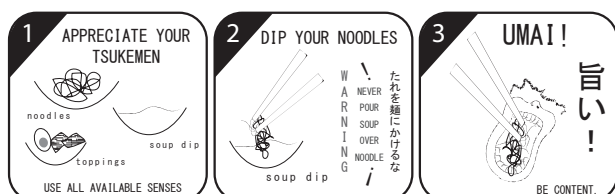
CODE OF THE RAMEN MASTER

• Don't wait. Slurp your noodles •

• INSTAGRAM YOUR EMPTY BOWL. •

HOW TO EAT TSUKEMEN

つけ麺の食べ



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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