

GANSO 元祖 RAMEN

Edamame 4

Japanese sea salt

Blistered Shishito Peppers 7

Japanese sea salt

Spinach Salad 7

Baby spinach, cucumber, grape tomato, sesame dressing

Buta Kimchi Buns 10

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



Wagyu Beef Buns 12

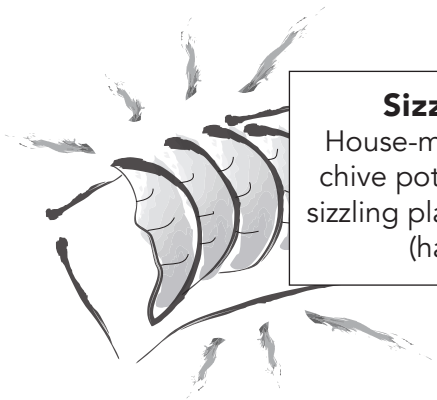
Braised thin-sliced wagyu, Hatcho miso-mustard glaze, cucumber, onion (2 buns)

Japanese-style Fried Chicken 9

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

Ganso Wings 12

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 salad and steamed rice

TONKATSU 15

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

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, greens

ラーメン RAMEN

SEASONAL

JAPANESE CURRY 16

Classic Japanese curry broth, crispy chicken chashu, thick Sapporo noodles, pickled ginger, ajitama egg, moyashi sprouts

• Dinner Only •

SPECIAL

NIKUMEN BEEF 17

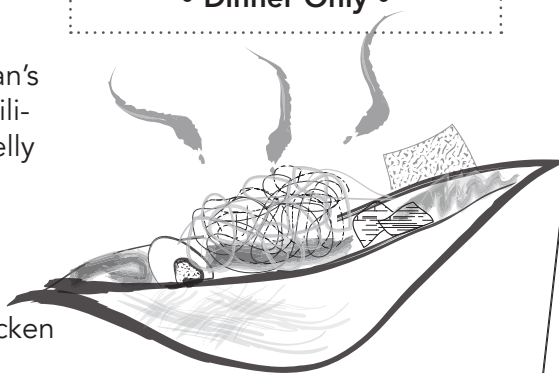
Deep beefy broth, marinated & braised thin-sliced wagyu, thick Sapporo noodles, ajitama egg, greens

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



SWEET

Mt.Fuji Mochi Ice Cream 7

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

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
Panko-Crustured Pork Katsu 6
Rayu Shrimp 3
Niku Wagyu Beef 4
Spicy Ground Pork 3
Extra Noodles 3

DON'T BE SHY

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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.