

Lunch Menu

V - Vegan food

Ramen ラーメン



オリジナルしょうゆ
The E.A.K. Shoyu 17.00
Yokohama style pork and chicken broth, shoyu tare and thick noodles, topped with spinach, chashu, and nori.



焦がしニンニクバターしお
Zebra Shio 18.00
Yokohama style pork and chicken broth, shio tare and thick noodles, topped with spinach, chashu, butter, garlic oil and nori.



うまからみそ
Oh So Hot! Miso 19.00
Yokohama style pork and chicken broth, miso tare fried garlic and thick noodles. spinach, chashu, bean sprouts, cabbage, spicy ground chicken and nori. [Choose a spicy level - Mild - Spicy - Hot]



さっぱりチキン
Tokyo Chicken 17.00
Chicken and umami vege broth. thin noodles, chicken breast, menma, naruto, diced onions and green onions.



きのこしょうゆ (V)
Umami Mushroom Shoyu 19.00
Umami dashi broth (konbu and shiitake). spinach noodles, shoyu tare. shiitake, maitake, shimeji and mushroom, topped with baby corn and snap pea.



やさいしょうゆ (V)
Green House 19.00
Vegetable broth, cabbage, bean sprouts, baby corn, cherry tomatoes, snap peas, radish sprouts, sesame seeds.

Ramen Topping トッピング

Extra soup	5.00	Pork belly Chashu	3.00
Seasoned egg	2.00	Shredded chicken breast	2.00
Kimchi	1.00	Baby corn	1.00
Nori seaweed	1.00	Sweet corn	1.00
Spinach	1.00	Menma	1.00
Butter	1.00	Garlic oil	1.00
Extra Noodle / Gluten-Free Noodle	3.00	Umami Mushroom	3.00
Spicy chicken	2.00	Cabbage	1.00
Spicy bomb	1.00	Cilantro	1.00
Green onions	1.00	Broccoli	1.00
Bean sprouts	1.00	Ginger	1.00
Tofu	1.00	Snap peas	1.00

Ramen Set +2 *Lunch Time Only

Add one of the following seven items to your ramen for an additional \$2

Karaage Mini Bowl

Karaage (fried chicken thighs), green vegetables, tomatoes, and mayo.

Pork Belly (Chashu Bowl) Mini Bowl

Pork chashu, ajitama, pickled ginger, spinach, sesame seed.

Tuna Poke Bowl

Tuna, poke sauce, green onion, white sesame, and seaweed.

Salmon Poke Bowl

Salmon, poke sauce, green onion, white sesame, and seaweed.

Pork Belly (Butakaku) Bao

Bun with tender pork belly, lettuce, boiled egg, and Japanese mayo.

Chicken Bao

Bun with juicy fried chicken with lettuce and home-made sauce.

Salad

Mixed leaves, sweet corns, tomatoes, with veggie dressing.

Lunch Menu ランチメニュー

Homemade Ginger Gyoza 10.00
Homemade grilled dumplings filled with seasoned pork, chives and ginger with our original gyoza sauce.

Karaage (Chicken) 10.00
Lightly salted crispy fried chicken, with shishito peppers and lemon.

Tofu Karaage 9.00
Tofu treated with our special garlic sauce and then deep fried to create an unimaginable texture served with 2 choices of sauces.

For chicken and tofu karaage

2 choices of sauces:

- Ponzu - Homemade tartar - Curry
- Sweet chili - Spicy garlic - Honey mustard

Takoyaki 9.00
Savory round octopus pancake, with a sweet takoyaki sauce, spicy mayo sauce, and nori flakes.

E.A.K. Fried Rice 10.00
Pork fried rice with green onions and egg shot served at table, side in a piping hot iron skillet.

Spicy Fried Rice 11.00
Pork fried rice with green onions and egg shot served at table, side in a piping hot iron.

Mushroom Fried Rice 11.00
Assorted mushrooms sautéed in garlic aioli sauce, with sweet corn, edamame topped with shoyu tare.

- 18% gratuity will be added to parties of 6 or more. - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. - Food Allergy Notice : please be advised that food prepared here may contain these ingredients : milk, eggs, wheat, soybean, fish and shell fish. Please ask your server if you have any concerns or if you think their hot.

家系

E.A.K.

since 2008

Tonkotsu 家系とんこつ



オリジナルしょうゆ
The E.A.K. Shoyu
17.00

Yokohama style pork and chicken broth, shoyu tare and thick noodles, topped with spinach, chashu, and nori.



焦がしニンニクバターしお
Zebra Shio
18.00

Yokohama style pork and chicken broth, shio tare and thick noodles, topped with spinach, chashu, butter, garlic oil and nori.



うまからみそ
Oh So Hot! Miso
19.00

Yokohama style pork and chicken broth, miso tare fried garlic and thick noodles. spinach, chashu, bean sprouts, cabbage, spicy ground chicken and nori.
[Choose a spicy level - Mild - Spicy - Hot]

Chicken 中華そば



さっぱりチキン
Tokyo Chicken
17.00

Chicken and umami vege broth. thin noodles, chicken breast, menma, naruto, diced onions and green onions.

Vegan やさい



きのこしょうゆ (V)
Umami Mushroom Shoyu
19.00

Umami dashi broth (konbu and shiitake). spinach noodles, shoyu tare, shiitake, maitake, shimeji and mushroom, topped with baby corn and snap pea.



やさいしょうゆ (V)
Green House
19.00

Vegetable broth, cabbage, bean sprouts, baby corn, cherry tomatoes, snap peas, radish sprouts, sesame seeds.

Ramen Topping トッピング

Extra soup	5.00	Extra Noodle / Gluten-Free Noodle	3.00	Pork belly Chashu	3.00	Umami Mushroom	3.00
Seasoned egg	2.00	Spicy chicken	2.00	Shredded chicken breast	2.00	Cabbage	1.00
Kimchi	1.00	Spicy bomb	1.00	Baby corn	1.00	Cilantro	1.00
Nori seaweed	1.00	Green onions	1.00	Sweet corn	1.00	Broccoli	1.00
Spinach	1.00	Bean sprouts	1.00	Menma	1.00	Ginger	1.00
Butter	1.00	Tofu	1.00	Garlic oil	1.00	Snap peas	1.00

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E. A. K. RAMEN

Appetizers

V - Vegan food VO - Vegan option ★ - Recommend

Small Bites こざら料理

Cold れい菜

- Spicy Menma with Cilantro (V)** 8.00
Bamboo shoots marinated with homemade spicy sauce topped with cilantro.
- Homemade Cucumber Kimchi (★)** 7.00
Spicy pickled cucumber kimchi.
- Spicy Hiyayakko (V)** 7.00
Chilled tofu with radish sprouts and homemade chili sauce.
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- ### Hot おん菜
- Edamame (V)** 7.00
Soybeans that are boiled and lightly salted.
- Garlic Edamame (★)** 8.00
Edamame sautéed with garlic aioli sauce and anchovy paste.
- Blistered Shishito Peppers (V)** 9.00
Garlic aioli roasted shishito peppers.
- Stir-fried Eggplant (V)** 9.00
Sliced eggplant brushed with Japanese style sweet savory garlic mirin glaze.

- Asian Fries** 8.00
French fries with seaweed flakes.
- 2 choices of sauces -
- Ponzu - Sweet chili - Spicy garlic
- Curry mayo - Honey mustard - Mentai mayo

Hot Appetizers おいしいいろいろ

- Pork Belly (Butakaku) (★)** 11.00
Braised pork belly simmered in a soy based sauce.
- Shrimp Garlic with Broccoli** 11.00
Shrimp stir fried with broccoli and our garlic aioli seasoning with butter shoyu.
- Takoyaki** 9.00
Savory round octopus pancake, with a sweet takoyaki sauce, spicy mayo sauce, and nori flakes.

Buns Original E.A.K. バンズ

- Butakaku Bao** 7.00
Bun with tender pork belly, lettuce, boiled egg, and Japanese mayo.
- Chicken Bao** 6.00
Bun with juicy fried chicken with lettuce and home-made sauce.

Salad サラダ

- Green Salad (V) (Chicken, Salmon, Avocado +2)** 5.50
Mixed leaf, broccoli, avocado, with homemade vegan onion dressing.

E. A. K. Special

Gyoza ぎょうざ

- Homemade Ginger Pork** 10.00
Homemade grilled dumplings filled with seasoned pork, chives and ginger with original gyoza sauce.

Karaage からあげ

- 2 choices of sauces -
- Ponzu - Sweet chili - Spicy garlic
- Curry mayo - Honey mustard - Mentai mayo

- Chicken (we use juicy thigh)** 10.00
Lightly salted crispy fried chicken, with shishito peppers and lemon.
(We use juicy thigh meat so it may look pink when you bite into it. We take extra care to make sure the correct temperature is met so do not be alarmed. It is the characteristic of dark meat and does not mean it is under cooked).
- Tofu Karaage** 9.00
Tofu treated with our special garlic sauce and then deep fried to create an unimaginable texture served with 2 choices of sauces.

Fried Rice いためし

- E.A.K. Fried Rice (★)** 10.00
Pork fried rice with green onions and egg shot served table, side in a piping hot iron skillet.
- Spicy Fried Rice** 11.00
Pork fried rice with green onions and egg shot served table side in a piping hot iron skillet, above fried rice with a spicy bomb on top.
- Mushroom Fried Rice (V)** 11.00
Assorted mushrooms sautéed in garlic aioli sauce, with sweet corn, edamame topped with shoyu tare.

Mini Rice Bowls どんぶりごはん

- Pork Belly (Chashu) Bowl (★)** 8.00
Pork Chashu, ajitama, pickled ginger, spinach, sesame seed.
- Salmon Avocado Bowl** 8.00
Slices of salmon and avocado, served with nori and sesame seeds.
- Avocado Bowl (V)** 8.00
Avocado and sliced radish sprouts with Japanese shoyu onion sauce.
- Yakiniku Beef Bowl** 8.00
Grilled beef with onions marinated in our original BBQ sauce lettuce.
- Karaage Bowl** 8.00
Karaage (fried chicken thighs), green vegetables, tomatoes, and mayo.
- White Rice** 2.00
Authentic steamed Japanese rice imported from Japan.

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Drinks & Desserts

Drafts Beer

Sapporo Lager, Japan	glass 6.00 pichers 18.00
Orion Rice lager, Okinawa Japan	glass 8.00 pichers 24.00
Kirin Lager, Japan	glass 6.00 pichers 18.00
Stella Aritos Pilsner Belgium	glass 8.00 pichers 24.00
Matcha Beer	glass 8.00

Bottled Beer

Kawaba Sunrise Ale Amber ale, Gunma Japan 330ml, 5.2% Alc	8.00
Kawaba Snow Weizen Wheat, Gunma Japan 330ml, 5.2% Alc	8.00
Kirin Light Premium Light Beer, Japan 355ml, 3.2% Alc, 95Calories	8.00
Lagnitas IPA India Pale Ale (IPA) 355ml, 6.2% Alc	7.00
Brooklyn Lager New York- Vienna Lager 355ml, 5.2% Alc	8.00

Cocktails

Sake it to Me Sake, Grapefruit, mint leaves, lemon	12.00
Arashiyama Soju, green tea, egg white, lime juice	13.00
Guava Lemo Soju Soju, guava juice, lemon	13.00
Yuzu Mule Soju, yuzu juice, lime juice	12.00
Spicy Mango Soju, mango, lime juice, chilli	12.00
Ginger Smash Sake, lime juice, ginger, cheery juice	13.00
Mint to be Peachy Sake, peach, mint	12.00
Soju Refresher Soju, soda, lemon	11.00
Lychee Invasion Soju, lychee, soda, shiso leaf, lychee juice	12.00
Ume Passions Soju, plum wine, lime juice, ginger beer	13.00
Ringotini Sake, apple puree, pineapple juice, lime juice	13.00
Pink Panther Sake, lime juice, orange bitter, cranberry juice	12.00

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Wine

White Pinot Grigio - Volpe Pasini, 2016	glass 12.00 bottle 50.00
Red Cabernet Sauvignon - 75 Wine Co 2016	glass 13.00 bottle 55.00
Sparkling Rosé Sparkling - Le Grand Courtaige 187ml	glass 15.00

Sake

Hot Sake Hakutsuru, Junmai	12.00
Dassai 50 Premium 300ml Yamaguchi Japan. Junmai dai ginjo extra dry	20.00
Kikusui Can 200ml can, Niigata Japan. Honjozo nama genshu	11.00
Kubota Senjyu 300ml Niigata Japan. Ginjyo, classic melon flavor.	15.00
Makiri Sake 300ml Yamagata Japan. Junmai ginjo extra dry	17.00

Nigori Sake

Dassai Nigori 300ml Yamaguchi Japan. Junmai dai ginjyo nigori.	14.00
Kurosawa Nigori 300ml Nagano Japan. Un-filtered, semi-dry	16.00

Plum Sake

Plum Sake Wine On the rocks or club soda	8.50
Ippongi 150ml Fukui Japan. Hannyatou "Hot Devil" Spicy Umeshu	15.00

Unique Sake

Yuzu Omoi 120ml Kyoto Japan. Yuzu sake served by glass.	11.00
Enter Sake 150ml Aichi Japan. DJ Richie Hawtin's sake collection.	14.00
Organic Sake 300ml California Junmai ginjo extra dry	12.00

Non Alcohol Drinks

Cane sugar cola	3.00	Diet cola	3.00
Ginger Ale	3.00	Calpico	3.00
San Pellegrino	3.00	Iced green tea	3.00
Iced Oolong Tea	3.00	Hot tea	3.00
Lemonade	3.00	Flavored soda	4.00

Choice of : - Lychee - Green apple
- Grapefruit - White peach

Desserts

Mochi Ice Cream	6.00
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Please choose a flavor: - Strawberry - Green Tea - Black Sesame