

SYMBOLS	
☼	Gluten Free
■	Soy Free
▲	Gluten Free By Request
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Lunch Noodle Set \$10

12 - 4 pm

-Please choose each one of your noodle soup from A to D !!-

☼ **A. Wakame Shoyu noodle soup**

-wakame seaweed, cabbage, nappa, garlic and green onion in gluten-free shoyu and Vegetable broth.

☼ **B. Curry noodle soup (Miso Curry add \$2)**

-carrot, kabocha squash, onion, kale, cabbage, nappa, garlic and green onion in Home made curry sauce with miso or gluten-free shoyu and Vegetable broth,

☼ **C. Vege miso noodle soup**

-carrot, kabocha squash, onion, kale, cabbage, nappa, shiitake mushroom, garlic, bean sprouts and green onion in miso and Vegetable broth

☼ **D. Cold Noodle Salad in shoyu vinegar (in Miso tahini add \$1)**

- carrot, burdock, kombu, cucumber, cabbage, bean sprout, ginger, nori, sno pea and lettuce



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-Please choose each one of your noodles-

- Classic Organic Vegan Ramen (Organic wheat)/ ■ Japanese Udon (Wheat, salt)/ ☼ Rice Noodles (Rice, Water)
- Organic Soba (30% Organic Whole Buckwheat, 70% Organic Spring Wheat)/ ☼ Organic Zucchini noodles (Organic Zucchini)
- Organic Whole Wheat Noodles (Organic Whole Durum Wheat)
- ☼ **New** add \$2 for fresh Brown rice Ramen (Brown rice, Water)

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-Please choose each one of your side from 1 to 6 !!-

- ☼ 1. Sautéed Garlic Green Kale
- ☼ ■ 2. Green garden salad
- ☼ 3. Brown rice ball with miso and scallion
- ☼ ■ 4. Steamed Broccoli, Carrot and Kabocha squash
- ☼ 5. Maze rice (mixed burdock, carrot, mushroom and kombu with teriyaki sauce)
- ☼ ■ 6. Steamed green kale



-please choose our Home-made Dressings!-

(extra \$1 ea.)

-Carrot, -sweet miso, -Creamy Tahini Dill, -Sesame Vinaigrette