



STARTER

Spicy wakame salad	\$8.50	Karaage appetizer	\$9.50
Octopus legs.	\$9.50	Edamame.	\$6.50
(fired lightly battered octopus leg)			
Chicken Potsticker	\$9.50	Monkfish liver	\$12.45

RAMEN

Oki Curry Ramen	\$16
Curry broth and coconut milk garnished with shallot, pickled cabbage, fried chicken and crispy noodle. <i>Must try</i>	
Spider Tom Yum	\$17
Red Chili infused with lemongrass soup. Serve with Bean spouts, golden mushroom and lime juice swimming with soft shell crab and hard boiled eggs	
Kimchi Ramen	\$14
Inspiration from korean soup, a rich earthy soup, redolent of garlic and chili topped with kimchi, nippon tofu, scallion, seaweed	
Galanga Ramen	\$14
Coconut milk steamed with galanga root and served with Kale tempura and Mixed mushroom. <i>Vegetarians</i>	
Miso Ramen	\$15
Rich miso soup filled with roasted sweet corn, scallion, bean sprout, nori seaweed, half hard boil egg and bamboo shoot topped with thick slab of chashu pork	

RICE BOWL

Beef Bowl	\$15
Nice tender slices of flavorful beef and onion piled served on bed of rice, garnished with pickled ginger and scallion	
Karaage Bowl	\$15
Crispy deep fried chicken marinated in a tasty seasoning blend. Topped with spicy mayo over a bed of rice and garnished with pickled ginger and scallion	
Mushroom Bowl	\$15
3 types of mushrooms (Enoki, Shiitake, King Oyster) cooked in an earthy delicious sauce	
Chashu Bowl	\$15
Braised pork belly served over rice, garnished with pickled ginger, nori, scallion and half hard boil egg	

ADDITIONAL TOPPING

Fried chicken.	\$5	Kimchi	\$3
Chashu pork	\$5	Hard boiled egg.	\$3
Nippon tofu	\$3	Rosted sweet corn.	\$2.50
Mushroom	\$5	Bamboo shoot	\$2.50
Soft shell crab	\$5	Spicy ball.	\$1