

MICHI RAMEN

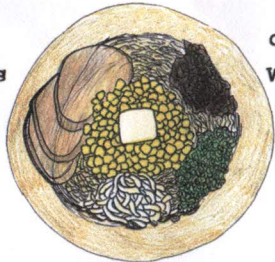
BROTH THICKNESS: LIGHT あつさり REGULAR 普通 STOUT こってり (50¢)

Michi 道



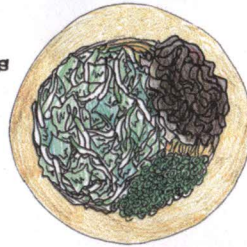
chashu pork slices
Wood ear mushrooms
Green onions
roasted nori
mayu oil
SHOYU TONKOTSU
contains shellfish
\$9⁷⁵

Sapporo 札幌



chashu pork slices
Wood ear mushrooms
corn & butter
bean sprouts
Green onions
MISO TONKOTSU
\$10⁷⁵

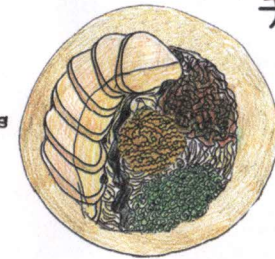
Veggie 野菜



Mix of:
Garlic chives,
sprouts & cabbage
Wood ear mushrooms
Green onions
SHOYU OR MISO
SHIITAKE
\$8⁷⁵

VG egg-free noodles (\$1)

Meat Lover's



チャーシューメン
chashu pork slices
Ground chashu
Wood ear mushrooms
Green onions
mayu oil
SHOYU TONKOTSU
contains shellfish
\$11⁷⁵

Dipping つけ麺



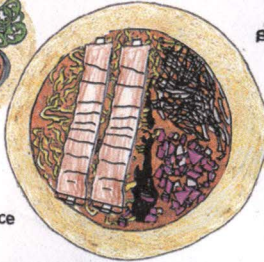
Ground chashu
fresh garlic
fried onions
mayu oil

chashu pork slices
Wood ear mushrooms
shredded nori
Green onions
lime wedge
FISH TONKOTSU
contains shellfish.
\$11⁷⁵

Texas テキサス



Texas toast
jalapenos
pickle spear
spicy BBQ sauce



smoked BBQ pork ribs
vinegar slaw
red onions
mayu oil
TOMATO TONKOTSU
\$13⁷⁵

Jungle ジャングル



toasted lemongrass
lime wedge
cilantro



chashu pork slices
Wood ear mushrooms
bean sprouts
thai chilis
Green onions
LEMONGRASS TONKOTSU
contains shellfish
\$10⁷⁵

Toppings

Broth & Noodles

\$6⁷⁵

Great for kids
or to build your own



Ask how to make your
bowl vegetarian or vegan!

- * AJITAMA marinated soft-boiled egg - \$1.00
- * ONSEN hot spring egg - 50¢
- CHASHU grilled pork slices - \$2.50
- GROUND CHASHU - \$1.50 SPICY GROUND - \$2.00
- RIBS (2) smoked BBQ pork ribs - \$3.00
- SHIITAKE braised mushroom caps - \$2.00
- INARI sweet tofu skin - 75¢
- KAMABOKO steamed fishcake - 75¢
- TAKANA pickled mustard greens - 75¢
- MENMA marinated bamboo - 75¢

- SPICY homemade chili oil - 50¢
- MAYU blackened garlic oil - 50¢
- BENI SHOJA pickled ginger - 50¢
- VEGGIES garlic chives, sprouts & cabbage - 50¢
- NORI roasted seaweed - 50¢
- KIKURAGE wood ear mushrooms - 50¢
- BEAN SPROUTS - 50¢
- FRESH GARLIC - 50¢
- THAI CHILIS - 50¢
- CORN - 50¢
- BROCCOLI - 50¢
- CARROTS - 50¢

All prices
include tax

* Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Sides

* \$1⁰⁰ OFF DURING HAPPY HOUR

- EDAMAME boiled and salted soybean pods - \$3.75
- SEAWEED SALAD mix of seaweed, wood ear mushrooms, sesame oil and chili flakes - \$3.75
- CALAMARI SALAD mix of squid, bamboo shoots, wood ear mushrooms and ginger - \$3.75
- BURNT ENDS our take on the BBQ delicacy: bite-size pieces of chashu - \$4.75
- VEGGIE TEMPURA battered and fried sweet potato, eggplant and broccoli with dipping sauce - \$4.75
- POTATO KOROKKE three deep-fried mashed potato croquettes with okonomi sauce - \$4.75
- GYOZA five homemade pan-fried pork, garlic chive and cabbage dumplings - \$5.75
- TATSUTA AGÉ marinated boneless fried chicken with kewpie mayo and lemon wedges - \$5.75
- TORITEN chicken tempura with dipping sauce - \$5.75
- MENTAIKO CAVIAR spicy pollock roe with side of takana and steamed rice - \$5.75
- AGE TAKOYAKI* deep-fried octopus pancake balls with sweet and savory okonomi toppings - \$5.75
- MICHIRRONES* deep-fried pork belly & homemade dipping sauces - \$6.75
- FLYING SQUID* lightly battered calamari with aonori, kewpie mayo and lemon wedges - \$6.75
- OKONOMI FRIES* sweet and savory topped curly fries with a side of pickled ginger - \$6.75
- CHASHU DON burnt ends over steamed rice topped with green onions and bonito flakes - \$6.75
- CURRY RICE tonkotsu broth curry with chashu, peas, carrots and rice - \$8.75 + potato korokke \$1.00
- VEGGIE CURRY RICE shiitake broth veggie curry with broccoli, potatoes, peas, carrots and rice - \$8.75 + potato korokke \$1.00

HAPPY HOUR 3 - 6 PM & 9 - 11 PM

\$2⁰⁰ OFF PITCHERS

\$1⁰⁰ OFF ALL DRINKS + SELECT SIDES



WEDNESDAYS 3 PM - 11 PM

\$3⁰⁰ SAKE CARAFES

\$6⁰⁰ HOUSE INFUSED SAKE

BEVERAGES 飲み物

COLD TEA \$2.25

Unsweet Black

Sweet Black

Unsweet Green

Sweet Green

Roasted Barley

HOT TEA \$2.25

Green

Jasmine Green

Genmaicha

Oolong

CAN SODA \$1.25

Coke

Diet Coke

Sprite

Dr. Pepper

Club Soda

CUVEE COFFEE

\$4.25

Locally-produced. Nitro-infused Cold Brew Craft Coffee

HAPPY HOURS 3-6 PM & 9-11 PM | \$1 OFF DRINKS & \$2 OFF PITCHERS

WINE & CIDER 果実酒

GLASS / BOTTLE

\$7.00 / \$21.00

MATUA Sauvignon Blanc

WILLIAM HILL Chardonnay

BELLA SERA Pinot Noir

DARK HORSE Cabernet Sauvignon

AUSTIN EASTCIDERS Original Dry Apple Cider

\$5.50 (16 oz can)

SAKÉ 酒

EVERY WEDNESDAY 3PM - 11PM

\$3.00 HOUSE SAKE CARAFES & \$6.00 INFUSED CARAFES

SHO CHIKU BAI

Nigori Unfiltered, slightly sweet \$7.00

Extra Dry Crisp, clean \$7.00

House-infused Ask for seasonal flavor \$8.50



<---- BEER ON REVERSE!

BEER ビール

DRAFTS

HOPS & GRAIN

The One They Call Zoe Pale Lager

PINTS / PITCHER
\$5.⁵⁰ / \$16.⁵⁰

LIVE OAK BREWING

Lichtenhainer Smoked Berliner Weisse

LONE PINT BREWING

Yellow Rose IPA

PINTS / PITCHER
\$6.⁰⁰ / \$18.⁰⁰

LIVE OAK BREWING

Primus Weizenbock

BLUE OWL BREWING

Spirit Animal Sour Pale Ale

AUSTIN BEERWORKS

Sputnik Russian Imperial Coffee Stout

\$6.⁰⁰ (13oz)

KARBACH

Yule Shoot Yer Eye Out Spiced Christmas Ale

\$6.⁰⁰ (13oz)

RAHR & SONS

Bourbon Barrel-Aged Winter Warmer
English Dark Ale

\$6.⁰⁰ (13oz)

Selections rotate often, ask server for any changes.

HAPPY HOURS 3-6 PM & 9-11 PM | \$1 OFF DRINKS & \$2 OFF PITCHERS

LOCAL BOTTLES

JESTER KING Biere de Miel Sour saison brewed with local honey

\$16 (750 ml)

LIVE OAK & JESTER KING Kollaborationsbier Sour Pils collaboration

\$16 (750 ml)

JAPANESE BOTTLES

HITACHINO NEST \$ 8.⁰⁰

White Ale

Dai Dai - Mikan orange pale ale

Saison Du Japon - Yuzu citrus ale

Anpai - Sour plum wheat ale

Weizen

Japanese Classic - Cedar sake barrel aged ale

Red Rice Ale - Sake yeast ale

Ginger Brew

Nipponia - Lager with 100% Japanese ingredients

XH - Belgian Strong Ale aged in shochu barrels

Commemorative Ale - Spiced Eisbock

Espresso Stout

Sweet Stout - Milk Stout

ASAHI

Super Dry \$ 5.⁰⁰

Black Lager \$ 6.⁰⁰

BAIRD BREWING \$ 8.⁰⁰

Wabi Sabi w/ Wasabi & Green Tea

Red Rose Amber

Rising Sun Pale Ale

Angry Boy Brown Ale

Kurofune Porter



<--- MORE ON REVERSE!

FREE MOCHI ICE CREAM!



With donation of packaged
non-perishable food item



ROOM FOR MORE?



Lonely broth?

Kaedama

(Another round)

Noodles \$2 Rice \$1

MOCHI ICE CREAM

2 FOR \$3

Gourmet ice cream wrapped in chewy rice cake

