**Michi Ramen**

**Broth Thickness:** Light あっさり  Regular 普通  Stout こってり (50€)

**Michi**
- chashu pork slices
- wood ear mushrooms
- green onions
- roasted nori
- mayu oil
- Soy Sauce Tonkotsu
  - $9.75

**Sapporo**
- chashu pork slices
- wood ear mushrooms
- corn & butter bean sprouts
- green onions
- Miso Tonkotsu
  - $10.75

**Veggie**
- mix of:
  - garlic chives
  - sprouts & cabbage
- wood ear mushrooms
- green onions
- Soy or Miso
- Shiitake
  - $8.75
- VG egg-free noodles ($)

**Meat Lover’s**
- chashu pork slices
- ground chashu
- wood ear mushrooms
- green onions
- mayu oil
- Soy Sauce Tonkotsu
  - $11.75

**Dipping**
- chashu pork slices
- wood ear mushrooms
- shredded nori
- green onions
- lime wedge
- Fish Tonkotsu
  - $11.75

**Texas**
- smoked BBQ pork ribs
- red onions
- mayu oil
- Tomato Tonkotsu
  - $13.75

**Jungle**
- chashu pork slices
- wood ear mushrooms
- bean sprouts
- red chilis
- green onions
- Lemongrass Tonkotsu
  - $10.75

**Toppings**
- Ajitama: marinated soft-boiled egg - $1.00
- Onsen: hot spring egg - 50c
- Chashu: grilled pork slices - $2.50
- Ground Chashu: $1.50  Spicy Ground: $2.00
- Ribs (2): smoked BBQ pork ribs - $5.00
- Shiitake: braised mushroom caps - $2.00
- Inari: sweet tofu skin - 75c
- Kamaboko: steamed fishcake - 75c
- Takana: pickled mustard greens - 75c
- Menma: marinated bamboo - 75c
- Spicy: homemade chili oil - 50c
- Mayu: blackened garlic oil - 50c
- Beni Shoga: pickled ginger - 50c
- Veggies: garlic chives, sprouts & cabbage - 50c
- Nori: roasted seaweed - 50c
- Kikurage: wood ear mushrooms - 50c
- Bean Sprouts - 50c
- Corn - 50c
- Fresh Garlic - 50c
- Broccoli - 50c
- Thai Chilis - 50c
- Carrots - 50c

**All prices include tax**

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

**Broth & Noodles**
- $6.75
  - Great for kids
  - or to build your own

**VT VG**
- Ask how to make your bowl vegetarian or vegan!
Sides

* $1.00 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 - $6.75
Age Takoyaki*  deep-fried octopus pancake balls with sweet and savory okonomi toppings - $6.75
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  $2.00 off pitchers  $1.00 off all drinks + select sides

Wednesdays 3 PM - 11 PM  $3.00 sake carafes  $6.00 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
Locally-produced, Nitro-infused Cold Brew Craft Coffee

$4.25

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

WINE & CIDER 果実酒

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

SHO CHIKU BAI

Nigori Unfiltered, slightly sweet $7.00
Extra Dry Crisp, clean $7.00
House-infused Ask for seasonal flavor $8.50

EVERY WEDNESDAY 3 PM - 11 PM
$3.00 HOUSE SAKE CARAFES & $6.00 INFUSED CARAFES

<---- BEER ON REVERSE!
BEER

DRAFTS

HOPS & GRAIN
The One They Call Zoe Pale Lager
Lichtenhainer Smoked Berliner Weisse

LIVE OAK BREWING
Lichtenhainer Smoked Berliner Weisse

LONE PINT BREWING
Yellow Rose IPA

LIVE OAK BREWING
Primus Weizenbock

BLUE OWL BREWING
Spirit Animal Sour Pale Ale

AUSTIN BEERWORKS
Sputnik Russian Imperial Coffee Stout

KARBAKH
Yule Shoot Yer Eye Out Spiced Christmas Ale

RAHR & SONS
Bourbon Barrel-Aged Winter Warmer
English Dark Ale

PINTS / PITCHER
$6.00 / $18.00

PINTS / PITCHER
$5.50 / $16.50

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

LOCAL BOTTLES

Jester King Biere de Miel 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
Anbai - Sur 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

Green Tea  Sakura  Azuki Bean  Lychee
Choco-Espresso  Vanilla  Pistachio  Mango
Passion Fruit  Blueberry  Tiramisu  Seasonal