

IRON ROAD NOODLE HOUSE



NOODLES

PORK TONKOTSU RAMEN 22

chashu pork | soy pickled egg
nori | wood ear mushrooms
watermelon radish | thick cut noodles

VEGETARIAN MISO RAMEN 20

wood ear mushrooms | nori
soy pickled egg | fresh spinach
watermelon radish | thick cut noodles

WONTON NOODLE SOUP 22

gai lan | pork wontons | egg noodles

SMALLS

EDAMAME 6

salted

KARAAGE CHICKEN 14

Japanese fried chicken
okonomi sauce | yuzu aioli

CHASHU BUNS 2 FOR 10 4 FOR 18

steamed bao | chashu pork
arugula | yuzu aioli | crispy shallots

PORK WONTONS 13

spicy chili sauce

EXTRA RAMEN ADD ONS

SOY PICKLED EGG 3

CHASHU PORK 5

WOOD EAR MUSHROOMS 3

NORI 1

DOUBLE NOODLE 5

FRESH SPINACH 1

KIDS

CHICKEN NOODLE SOUP 10

KARAAGE CHICKEN 10

DESSERT

MOCHI 3 FOR 12

strawberry | mango | chocolate

BEER | 8

TSINGTAO

ASAHI SUPER DRY

SAPPORO PREMIUM

KIRIN ICHIBAN

KIRIN LIGHT

HITACHINO BELGIAN WHITE ALE

HITACHINO RED RICE ALE

*Gluten-free rice noodle available upon request

Please notify your server if you have any food allergies.

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness.

COCKTAILS

HAKU LYCHEE | 16

A refreshing explosion of the Chinese fruit lychee, mixed with Haku vodka, a whisper of lemon juice and a touch of sweetness.

TOKI HIGBALL | 15 / 16

Traditional - Suntory Toki Whisky, lemon juice and soda water. A classic.

Ginger - A twist on a classic; Suntory Toki Whisky, yuzu citrus topped with ginger beer and soda water.

SOUR HARMONY | 16

A perfect harmony of sourness and delicious Japanese Hibiki Whisky with a layer of froth (contains egg white).

SHISO MARGARITA | 18

Don Julio Blanco Tequila shaken with agave nectar, Japanese yuzu citrus, fresh shiso leaves, Tajin salt rim.

SERRANO MEZCALITA | 16

Del Maguey Mezcal, lime, agave and serrano peppers. Sugar and spice rim.
The perfect blend of smokiness and spice.

KURO SATO OLD FASHIONED | 22

A spirit forward beverage made with Nikka Malt Whisky, house-made Japanese black sugar-ginger syrup.

ROKU FIZZ | 16

A traditional gin fizz with Japanese Roku gin, topped with sparkling sake (contains egg white).

SPIRITS

KIKORI WHISKEY | 12

SUNTORY TOKI WHISKY | 12

SUNTORY ROKU GIN | 12

SUNTORY HAKU VODKA | 12

NIKKA SINGLE MALT YOICHI | 19

NIKKA COFFEY MALT WHISKY | 16

TAKAMINE WHISKEY 8YR | 22

FUJI JAPANESE BLEND WHISKY | 16

FUJI JAPANESE SINGLE GRAIN WHISKY | 24

YAMAZAKI SINGLE MALT WHISKY 12YR | 26

HOT SAKE | CARAFE 4 OZ

TOZAI "TYPHOON" | 10

Futsu-shu

SAKE | CARAFE / BOTTLE 720ML

RIHAKU "DREAMY CLOUDS" | 9 / 45

Nigori

BORN "TOKUSEN" | 15 / 80

Junmai Daiginjo

NANBU BIJIN "DAIGINJO" | 11 / 55

Daiginjo

KIKU-MASAMUNE "TARU" 8 / 40

Junmai Kimoto

KANBARA "BRIDE OF THE FOX" 20 / 105

Junmai Ginjo

YUKI NO BOSHA "CABIN IN THE SNOW" | 21 / 109

Junmai Ginjo

KUBOTA "SENJYU" 10 / 50

Junmai Ginjo

TAKIZAWA | 12 / 65

Junmai Ginjo

SPARKLING SAKE

HOU HOU SHU ROSE | 12 / 30

N/A BEVERAGES

HOT CHOCOLATE | 4.25

DRIP COFFEE | 3.50

HOT TEA | 4

SODA | 5

NAKED JUICE | 5

VITAMIN WATER | 5

RED BULL | 6

PELLEGRINO | 4

EMBODYGREEN

CBD+CBDA RECOVERY DRINK | 5.50