

SESAME

Noodle & Dumpling

Noodle Soup



N1. Shiro Tonkotsu Ramen \$14

SESAME's original creamy tonkotsu (pork bone) broth, signature umami dashi, pork belly chashu, ramen egg, menma bamboo shoots, bean sprouts, fermented mustard greens, spring onions.

N2. Kuro Tonkotsu Ramen \$15

SESAME's original creamy tonkotsu (pork bone) broth, mayu (fragrant black garlic oil), signature umami dashi, pork belly chashu, ramen egg, menma bamboo shoots, bean sprouts, fermented mustard greens, spring onions.



味噌 N3. Sapporo Miso Ramen \$14

A bolder translation of the original pork broth, enhanced with SESAME's secret special-blended miso paste. Served with pork belly chashu, ramen egg, menma bamboo shoots, bean sprouts, fermented mustard greens and spring onions.



N4. Aka Miso Ramen \$15

Sapporo miso ramen with a spicy kick, SESAME's special blend of hot spices and Layu (chili oil) topped with pork belly chashu, ramen egg, menma bamboo shoots, bean sprouts, fermented mustard greens and spring onions.

N5. Spicy Beef Noodle \$15

SESAME's rich and bold beef broth, chunky cuts of beef slow braised with Sichuan chili bean paste and a blend of dry aromatics. Served with Asian greens, crunch pickled beans and garnished with fresh corianders.



N6. Spicy Beef Rice Noodle (GF & DF) \$15

A completely different texture rice noodle works perfectly with our signature beef broth, yet gluten free and dairy free.

Noodle Set

Add half doz of dumpling to any noodle for only \$6



Dumpling

1/2 DOZ \$8

1DOZ \$15

SESAME's original pan-fried juicy dumplings served with soy sauce, dark rice vinegar and optional chili oil. (or have your dumpling boiled and serve in a bowl of our creamy tonkotsu soup for extra \$2)

D1. Pork & Cabbage

D2. Pork & Garlic Chives

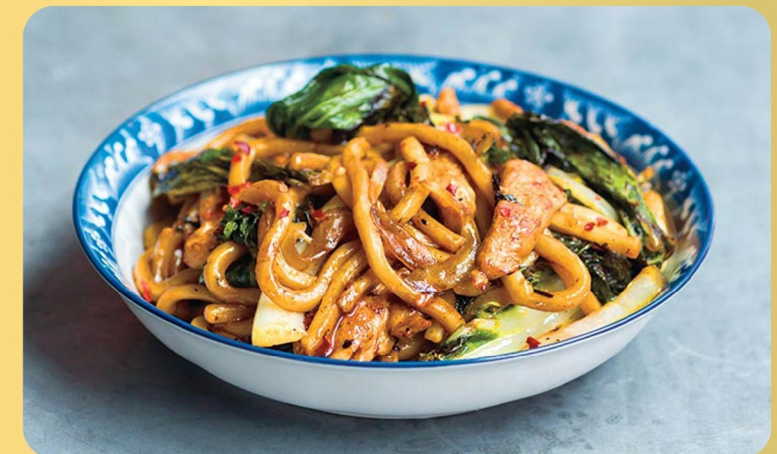
D3. Vegetarian

D4. Chicken & Vegetable

D5. Chicken & Coriander



From The Wok



N7. Yaki Udon (Chicken or Vegetarian) \$15

Wok tossed thick udon noodle with chicken and seasonal vegetables.

N8. Yaki Soba (Chicken or Vegetarian) \$15

Stir fried soba noodle with traditional thick sweet & sour yakisoba sauce.

Noodle Toppings



T1. Ramen Egg \$2

T2. Extra Noodle \$4



T5. Menma Bamboo Shoots \$5



T3. Roasted Seaweed \$3

T4. Extra Cha-Shu Pork \$6



T6. Fermented Mustard Greens \$5



Appetizers

A1. Edamame (V) \$6

Steamed savory soy beans with shell



A2. Seaweed Salad (V) \$6

Special marinated seaweed salad with sesame seeds



A3. Goma Cucumber (V) \$6

Cucumber salad with sesame dressing

