



# DRINKS

こんにちは  
KON'NICHIWA

## SÅKE

A TRADITIONAL JAPANESE BEVERAGE  
MADE FROM FERMENTED RICE

**OZEKI SUPER DRY** by cup \$110<sup>00</sup>  
Extra dry, smooth, light-bodied, great with fried chicken or seafood.

Origin: California, USA | Category: Junmai

**JOZEN MIZUNOGOTOSHI** bottle 300ml \$650<sup>00</sup>  
Dry and delightful, soft caramel tones create balance.

Origin: Niigata, Japan | Category: Junmai Ginjo

**NAMI** by cup \$150<sup>00</sup>  
Subtly sweet and fresh, full body, prolonged taste.

Origin: Sinaloa, Mex | Category: Junmai

## SIGNATURE COCKTAILS

**JAPANESE MULE** \$180<sup>00</sup>

Sake, vodka, fresh lime, ginger, mint leaves

**LONDRES** \$180<sup>00</sup>

Gin, sparkling water, infused lavender, prosecco

**SAKE SPIRITS** \$180<sup>00</sup>

St. Germain, sake, fresh lime, prosecco, mint

**SALMO** \$180<sup>00</sup>

Sake, mix of red fruits, fresh lime, coconut water, mint

**MEXCALPICO** \$180<sup>00</sup>

Our signature cocktail with mezcal, passionfruit and japanese calpis

**AKASAKA** \$180<sup>00</sup>

Sake, vodka, mango, cardamom, orange juice, coconut water

**EDER** \$180<sup>00</sup>

Captain Morgan, pineapple, bitters, fresh lime, syrup

**PALOMA ROJA** \$180<sup>00</sup>

Tequila, fresh lime, infused hibiscus, beer

OUR  
HOME  
MADE  
VERMUT



MUSA  
ERMUT

'aromatized fortified wine, flavored with various herbs, seeds, citrics and spices, artisanally crafted'

\$240<sup>00</sup>

## MARGARITAS & MEZCALITAS

CLASSIC • SPICY • HIBISCUS • PASSIONFRUIT

\$180<sup>00</sup>

## CLASSICS

**OLD FASHIONED**

**MANHATTAN**

**APEROL SPRITZ**

**AMERICANO**

**NEGRONI**

**MEZCAL NEGRONI**

**WHITE NEGRONI**

\$210<sup>00</sup>

## MOCKTAILS

**CALPICOOOL**

passionfruit and japanese calpis

\$110<sup>00</sup>

**SALMOLI**

mix of red fruits, coconut water, lime, mint leaves

\$110<sup>00</sup>

**SHINTO**

mango, cardamom, orange juice, coconut water

\$110<sup>00</sup>

## BEER

**MODELO** [local] by the glass

\$40<sup>00</sup>

**ASAHI** [Japan]

\$80<sup>00</sup>

**SAPPORO PREMIUM** [Japan]

\$110<sup>00</sup>

## SOFT

**COCA COLA**

[or zero]

\$40<sup>00</sup>

**WATER**

still

sparkling

\$80<sup>00</sup>

**LEMONADE**

classic

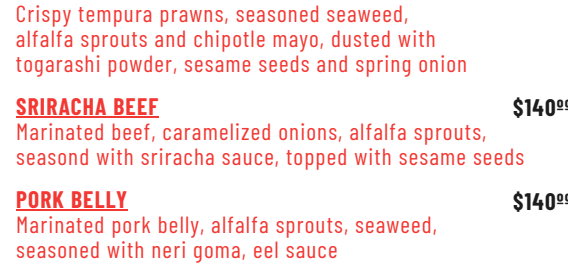
hibiscus

passionfruit

\$50<sup>00</sup>

# FOOD

UNUSUAL  
RAMEN &  
ART GALLERY



## APPETIZERS

**EDAMAMES**

Steamed soybeans in the pod, your choice of classic, mango tamarind or SPICY

\$110<sup>00</sup>

**GYOSAS**

Four sautéed pork filled dumplings DRESSED with eel sauce and neri goma

\$140<sup>00</sup>

**SPRING ROLLS**

Portion of five perfectly crunchy spring rolls filled with vegetables served with sweet chili sauce on the side

\$120<sup>00</sup>

**PICCOLO RAMEN**

Enjoy a small version of your favorite choice of ramen

\$110<sup>00</sup>

**WAKAME SALAD**

Mix of seasoned seaweeds, subtly sweet, but distinctive in flavour and texture, bamboo, cucumber [recommended to order with salmon]

\$110<sup>00</sup>

**POPCORN SHRIMP**

Perfectly crispy, bite-size tempura shrimp served with a mix of mildly spicy sauces

\$180<sup>00</sup>

## BAO BUNS

WARM, FLUFFY, DELICIOUS STEAMED BUNS

**TEMPURA PRAWN**

Crispy tempura prawns, seasoned seaweed, alfalfa sprouts and chipotle mayo, dusted with togarashi powder, sesame seeds and spring onion

\$150<sup>00</sup>

**SRIRACHA BEEF**

Marinated beef, caramelized onions, alfalfa sprouts, seasoned with sriracha sauce, topped with sesame seeds

\$140<sup>00</sup>

**PORK BELLY**

Marinated pork belly, alfalfa sprouts, seaweed, seasoned with neri goma, eel sauce

\$140<sup>00</sup>

## SPECIALS

**SALMON TIRADITO**

Delicately sliced raw salmon, marinated in our signature passionfruit sesame sauce, edamame, togarashi, rice paper cracker.

\$220<sup>00</sup>

**STIR FRIED RICE**

A CLASSIC! carrot, zucchini, onion, broccoli, egg

CHOOSE YOUR FAV PROTEIN

\$140<sup>00</sup>

**SMOKEY SWEET POTATO**

Baked sweet potato, drizzled with honey and chili oil, placed over a signature edamame hummus, topped with bacon and bonito flakes served with side of focaccia.

CHOOSE YOUR FAV PROTEIN

\$160<sup>00</sup>

# RÅMEN

COMBINATION OF A VARIETY OF TOP QUALITY INGREDIENTS, BOILED FOR SEVERAL HOURS  
MAKING OUR BROTHS SO RICH IN FLAVOR AND LOVE!

Served with your choice of protein, shiitake mushrooms, bambu, soft boiled egg, seaweed.

**SHOYU PORK BELLY**

CLASSIC dashi broth, slice of golden pork belly, egg noodles, rich tare sauce

**THAI GREEN CURRY**

[our secret curry version] curry broth, your choice of protein, udon noodles

**DASHI CHICKEN**

Dashi broth, marinated fried chicken in hoisin and tare sauce, egg noodles

**MISO TOFU**

FAVORITE VEGETARIAN or VEGAN CHOICE

miso broth, soft tofu, choice of egg or soy-bean noodles

**SRIRACHA BEEF**

Base of dashi broth, marinated Sriracha beef, egg noodles

\$200<sup>00</sup>



## WOKS

**YAKI SOBA**

Stir-fried egg noodles, carrot, broccoli, red pepper, spring onion, dressed with eel sauce, topped with basil leaves

\$140<sup>00</sup>

ADD YOUR FAV PROTEIN

**YAKI UDON**

Stir-fried udon noodles, carrot, onion, zucchini, egg, topped with spring onion

\$150<sup>00</sup>

ADD YOUR FAV PROTEIN

## DESSERTS

ALL OUR DESSERTS ARE MADE IN HOUSE

**TIRAMISU**

\$130<sup>00</sup>

**CHOCOLATE MOUSSE**

\$110<sup>00</sup>

**AFFOGATO**

\$120<sup>00</sup>

WiFi RAUMGALLERY | Password andromeda11

PLEASE LET US KNOW OF ANY ALLERGIES

Our to-go packaging has an extra cost of \$10 mxn