RAMEN MENU

RAMEN is a Japanese soup dish, invented in the early 20th century. It consists of Chinese-style wheat noodles served in a meat-based broth, often flavored with soy sauce or miso, and uses toppings such as sliced pork, dried seaweed, and green onions. Nearly every region in Japan has its own variation of ramen, from the tonkotsu (pork bone broth) ramen of Kyushu to the miso ramen of Hokkaido.

**CHOOSE YOUR BROTH:**

- SHOYU TONKOTSU - SOY SAUCE AND PORK BROTH MIXTURE
- MISO TONKOTSU - SOYBEAN, RICE GRAIN BROTH, AND PORK BONE BROTH MIXTURE
- ▶ VEGETARIAN BROTH - SOYBEAN AND RICE GRAIN BROTH

**CHOOSE YOUR PROTEIN:**

- NO PROTEIN
  - $7.09
- TOFU
  - $7.49 OR ONE MEAL SWIPE
- PORK
  - $7.99 OR ONE MEAL SWIPE
- CHICKEN
  - $8.29

**CHOOSE YOUR ADD-ONS:**

SELECT UP 6 ITEMS:

$0.49 PER EACH ADDITIONAL ITEM

- MARINATED EGG
- CORN
- MUSHROOMS
- CABBAGE
- SCALLION
- FURIKAKE
- SESAME SEEDS
- SPICY CHILI OIL
- SPICY CHILI PEPPERS

RAMEN MENU AVAILABLE FROM NOVEMBER 18 - NOVEMBER 22

Give us feedback on the Ramen feature, scan the code to the left!

Tulane University Dining Services serves and uses the following products in meal preparation: tree nuts, peanuts, soy, eggs, milk, fish, shellfish, wheat, and other products containing gluten. Our fryer is used for frying different products, including fish and crustacean shellfish. For food allergies or special diet concerns, please contact Dining Services.