



# TERAKAWA RAMEN

Japanese Noodle House

寺川ラーメン



Walk-in & Takeout

Sunday to Thursday | 11:30AM - 10:00PM

Friday and Saturday | 11:30AM - 11:00PM



Credit card min. \$10

Mim. charge per person \$10

# Appetizers 前菜



**SEAWEED SALAD**  
海藻サラダ \$5.5

Marinated seaweed tossed with roasted sesame seed and sesame oil



**EDAMAME**  
枝豆 \$5.5

Blanched soybean tossed with Japanese sea salt



**CROQUETTE**  
野菜コロッケ \$4

Lightly breaded danshaku potato croquette served with tonkatsu sauce



**GYOZA**  
餃子 \$6

Pork and vegetable dumpling with house special sauce (pan-fried or steamed)



**CHARSHU ONIGIRI**  
チャーシューおにぎり \$4

Roast pork rice ball seasoned with sesame seed wrapped in nori, with a side of spicy mayo



**JAPANESE SAUSAGE**  
黒豚ソーセージ \$7

Natural Heritage Berkshire pork sausage pan-fried served with spicy mayonnaise



**KARAAGE CHICKEN**  
唐揚げチキン \$7

Lightly battered boneless chicken marinated with fresh ginger juice, served with spicy mayonnaise



**TEMPURA SHUMAI**  
海老シユウマイ天ぷら \$7

Crispy tempura battered shrimp shumai topped with lightly spiced bean paste sauce



**TAKOYAKI**  
たこ焼き \$7

Japanese mountain-potato encrusted octopus topped with bonito flakes, Japanese mayo and barbecue sauce



**CHICKEN BUN**  
チキンバンズ \$9

Pan-seared chicken topped with lettuce, tomato, cucumber and spicy mayo in a soft or crispy bun



**PORK BUN**  
豚肉バンズ \$9

Slow roasted pork topped with lettuce, tomato, cucumber and spicy mayo in a soft or crispy bun



# Curry Rice Platter カレー

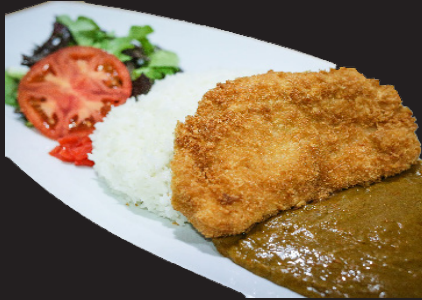
Japanese curry platter served with rice and salad with ginger dressing



**KARAAGE CHICKEN CURRY**  
唐揚げチキンカレー

**\$15**

Lightly battered boneless chicken  
marinated with fresh ginger juice



**PORK CUTLET CURRY**  
豚カツカレー

**\$15**

Lightly breaded pork cutlet



**CHICKEN CUTLET CURRY**  
チキンカツカレー

**\$15**

Lightly breaded chicken cutlet

# Donburi (Rice Bowl) 丼物



**KATSUDON**  
カツ丼

**\$15**

Lightly breaded Chicken or Pork cutlet,  
egg, caramelized onion and scallion  
served over rice with sweet dashi sauce



**GYUDON**  
牛丼

**\$16**

Marinated sliced beef, caramelized onion,  
pickled ginger and seasoned boiled egg  
served over rice with sweet dashi sauce



**CHARSHU DON**  
チャーシュー丼

**\$15**

Japanese roast pork belly (charshu),  
pickled radish and scallion served over  
rice with sweet dashi sauce

# Udon うどん

Fish broth with udon (thick wheat flour noodle)



**SHRIMP TEMPURA UDON**  
海老の天ぷらうどん

**\$15**

Lightly battered shrimp tempura,  
poached egg, seasonal veggie,  
fish cake (kamoboko) and scallion



**KARAAGE CURRY UDON**  
唐揚げチキンカレーうどん

**\$15**

Karaage chicken served with  
japanese curry, seasonal veggie,  
fish cake (kamoboko) and scallion



**BEEF UDON**  
牛肉うどん

**\$16**

Marinated sliced beef,  
caramelized onion, seasonal  
veggie, fish cake (kamoboko) and  
scallion



**CHARSHU UDON**  
チャーシューうどん

**\$15**

Japanese roast pork, seasonal  
veggie, fish cake (kamoboko) and  
scallion

# Ramen ラーメン



**TERAKAWA (SIGNATURE)**  
寺川ラーメン \$15

Natural Heritage Berkshire Pork-bone soup (Tonkotsu) with thin straight noodle topped with roast pork (charshu), bamboo shoot, kikurage mushroom, red ginger, scallion and seasoned boiled egg



**MAYU**  
マー油ラーメン \$16

Natural Heritage Berkshire Pork-bone soup (Tonkotsu) with mayu oil (dark roasted leek with garlic oil) with thin straight noodle topped with roast pork (charshu), bamboo shoot, kikurage mushroom, red ginger, scallion and seasoned boiled egg



**MISO**  
味噌ラーメン \$15

Pork and chicken broth with miso paste and wavy egg noodle topped with roast pork (charshu), bamboo shoot, kikurage mushroom, bean sprout, sesame seed, scallion and seasoned boiled egg



**SHOYU**  
醤油ラーメン \$15

Light soy sauce and chicken broth with wavy egg noodle topped with roast Pork (charshu) or chicken, bamboo shoot, bean sprout, scallion, fish cake (naruto) and seasoned boiled egg



**TAN TAN**  
タンタンラーメン \$15

Mild spicy miso and chicken broth with sesame paste and wavy egg noodle topped with minced pork or minced chicken, bean sprout and scallion



**KYUSHU DANJI**  
九州男児ラーメン \$21

Natural Heritage Berkshire Pork-bone soup (Tonkotsu) with mayu oil (dark roasted leek with garlic oil) with medium thick noodle topped with roast pork (charshu), bamboo shoot, kikurage mushroom, cabbage, bean sprout, red ginger, scallion and seasoned boiled egg

## ADD \$4.5 FOR A SIDE

## EXTRA NOODLE (替え玉)

### MINI CURRY RICE BOWL

Lightly battered ginger marinated boneless chicken and Japanese curry served over rice



*With Ramen and Udon order only*

Still hungry? If you still have some soup in your bowl and you could go for more, call out "KAE-DAMA" which means "more noodle!"

THIN STRAIGHT NOODLE	\$3.25
WAVY EGG NOODLE	\$3.25
MEDIUM THICK NOODLE	\$3.25
UDON	\$3.5
BIBIM NOODLE	\$5



# Specialty Ramen 特製ラーメン



**CHARSHU MEN**  
チャーシューラーメン \$16

Natural Heritage Berkshire Pork-bone soup (tonkotsu) with thin straight noodle topped with roast pork (charshu), red ginger, and scallion



**SPICY RAMEN**  
辛味ラーメン \$16

Pork, chicken and seafood broth with wavy egg noodle topped with roast pork (charshu), kimchee, kikurage mushroom, bean sprout, scallion and seasoned boiled egg



**VEGGIE RAMEN**  
野菜ラーメン \$16

Vegetable broth (Shoyu or Miso base) with wavy egg noodle topped with cabbage, carrot, seasonal veggie, bamboo shoot, corn, kikurage mushroom, bean sprout, scallion, sesame seed and seasoned boiled egg



**BIBIM NOODLE**  
ビンビン麺 \$16

Cold or warm wavy egg noodle tossed in spiced bean paste sauce topped with chicken, kimchee, kikurage mushroom, corn, cucumber, sesame seed and seasoned boiled egg



**HIYASHI CHYUKA**  
冷やし中華 \$16

Cold wavy egg noodle tossed in citrus sauce topped with roast pork (charshu) or chicken, cucumber, tomato, kikurage mushroom, bamboo shoot, red ginger and egg omelette

*\*Available: May-September*

## ADD A SIDE FOR \$4.5

### MINI CURRY RICE BOWL

*With Ramen or Udon order only*

Lightly battered ginger marinated boneless chicken and Japanese curry served over rice

## EXTRA NOODLE 替え玉

THIN STRAIGHT NOODLE	\$3.25
WAVY EGG NOODLE	\$3.25
MEDIUM THICK NOODLE	\$3.25
UDON	\$3.5
BIBIM NOODLE	\$5

## Extra Topping

ROAST PORK (CHARSHU)	2 pcs	\$6	BAMBOO SHOOT	\$2
CHICKEN	2 pcs	\$5	SEASONAL VEGGIE	\$2.5
SHRIMP TEMPURA	2 pcs	\$6	CABBAGE & CARROT	\$2.5
NARUTO	2 pcs	\$2	CORN	\$2
KAMOBOKO	2 pcs	\$2.5	BEAN SPROUT	\$2
SEASONED BOILED EGG		\$2	SCALLION	\$1.5
KIMCHEE		\$5.5	KIKURAGE MUSHROOM	\$2

## Customize Your Ramen: Let your server know...



1. How salty you would like your soup:

Less Salty | Regular | More Salty



2. Your preference of noodle texture:

Yawa Men Futsuu men Kata men Bari Kata  
Soft Regular Firm Very Firm

## Beverages 飲物

COKE, DIET COKE, SPRITE, GINGER ALE	\$3
RAMUNE SODA - <i>Original flavor</i>	\$3.5
CALPICO: <i>Original, Mango, or Lychee</i>	\$4
ICED OOLONG TEA	\$3.5
ICED GREEN TEA	\$3.5
HOT GREEN TEA	\$2
ORANGE JUICE	\$3.5
FIJI WATER	\$3.5
SAN PELLGRINO SPARKLING WATER	\$3.5



## Dessert デザート

### MOCHI ICE CREAM

Ice cream wrapped in Japanese rice cake  
*Green Tea, Red Bean, Mango, Strawberry or Vanilla Flavor*  
2 pieces      \$6

## about TERAKAWA

### THE BROTH

Japanese ramen broth is, by origin, pork based. There are 3 main styles of ramen: 'Miso', 'Shoyu' & 'Tonkotsu'. The most prestigious variation of 'Tonkotsu' ramen is the Kyushu style ramen. Within the Kyushu style, our chef's recipes originated from the Kumamoto region of Japan.

### THE NOODLES

Traditional ramen noodles are egg noodles, which are a soft golden yellow color and appear wavy. The Kyushu tradition serves a straighter lighter colored noodle. Both are handmade and both cooked 'al dente', as they will continue to cook in the broth when served.

### THE TASTE

In order to define the taste of Kumamoto Kyushu style ramen, you would need to have an understanding of all types of ramen to reference comparisons. So for the well travelled, you will easily be able to define and describe the distinct taste and experience that we offer. For those who may not be as familiar with Japanese culture, let us explain; our broth is simmered for 2 days. As you can imagine, a lot of flavors are extracted from the pork bones. So do you think the pork flavor would be strong or subtle? The true answer to this question depends on what your personal preference is. However, we are happy to offer recommendations to best suit your taste buds!

### THE EXPERIENCE

- 1) Taste the broth
- 2) Taste the noodle
- 3) Experience and enjoy the flavors and texture of the ramen
- 4) We encourage you to flavor the broth & noodle using the condiments that are on your table; a Kumamoto specialty
- 5) The flavor of your broth will evolve and change throughout your meal!

It is the Chefs' intention for you to experience the passion and quality of ingredients that they have put into each bowl of ramen. Thank you for joining us!