

RAMEN



Soy Source

Kitakata \$20

Our signature Ramen. Only available at Gorin in NYC.

Dashi-Chicken Shoyu Broth, Wavy Flat Noodle, topped with Aburi Pork Chashu, Onion, Bean sprout, Bamboo shoot.



Sea Salt

Classic Gorin

\$19

Dashi-Chicken Broth, Wavy Thin Noodle, topped with Aburi Pork Chashu, Onion, Bean Sprout, Bamboo Shoot, Clear Light Soup.



Miso

Miso \$19

Dashi-Chicken Broth with Miso, Wavy Noodle, Aburi Pork Chashu, Ground Chicken, Scallion, Corn, Bamboo Shoots, Bean Sprouts.

Miso

Spicy Miso

\$20

Dashi-Chicken Broth with Miso and Garlic Spicy Source, Wavy Noodle, Aburi pork Chashu, Ground Chicken, Scallion, Corn, Bamboo Shoots, Bean Bprouts.



Miso

Vegi Miso Garlic

\$19

Garlic Miso with Vegan Soup/ Noodle, No-meat Protein Balls made of Edamame/ Daizu (Soy Beans), Scallion, Corns, Bamboo Shoots, Bean Sprouts, Sesame.

100%
VEGAN

Shio
Yuzu Shio

\$19

Dashi chicken broth with
Yuzu/Japanese Citron,
Nori/Dry seaweed,
Aburi Chicken Chashu,
Scallion, Bamboo Shoots.
Simple, Healthy & Delicious!



Vegan
Zunda

\$19

Vegetable Broth,
Vegan Noodle, Tofu,
Onion, Fried Burdock,
Zunda Edamame, Shredded Ginger.
Broth is made from various types of
Vegetables with Kombu "Tare" .



Soup-less
Abura Soba

\$20

Gorin's Original Secret "Tare"
(Flavorful Thick Sauce),
Thick Noodle (taking 11 minutes to cook),
Aburi Pork Chashu, Onion, Scallion,
Bamboo Shoot, Shredded Nori/Dry seaweed



Soup-less
**Abura Soba
with Vege Meat**

\$20

Gorin's Secret "Tare" Sauce,
Thick Noodle (taking 11 minutes to cook),
Aburi Tofu, Onion, Scallion, Bamboo Shoot,
Shredded Nori/Dry seaweed



Hot Soy Source
Spicy Karaka \$20

Soy Sauce, Dashi-Chicken Broth, Wavy Noodle, topped with
Homemade Spicy Oil, Ground Chicken, Aburi Pork Chashu,
Scallion, Bamboo Shoot.

Topping & Extra



Aburi Chashu 4



Soft Boiled Egg 2



Chicken Karaage 4



Teriyaki Tofu 2



Scallion 1



Corn 2



Bean Spouts 2



Bamboo Shoot 3



White Onion 1



Homemade Spicy oil 2



Extra Broth 5



Extra Noodle 3

*Dashi - stock made from fish and kelp, used in Japanese cooking.