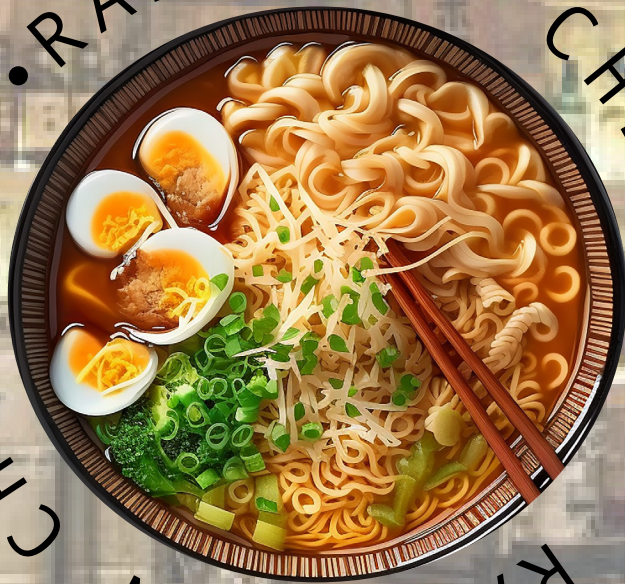


CHICAGO • RAMENSAN • CHICAGO





LUNCH & DINNER

SPECIALTIES

- salad-san 7

our version of a house salad- green, cucumber, daikon japanese radish, romato and carrot ginger dressing

- * karaage chicken nuggets 13

with a nod to japanese karaage, we take juicy, marinated chicken thighs and toss in a breading seasoned by our S+P. homemade kime kosho aioli served on th side

- tuna & avocado tartare 15

sesame crisps, rice crisps, poblano, and cilantro

MANTOU BUNS

- * fried chicken 5

fried chicken, spicy mustard, japanese bbq sauce and kewpie mayo on a steamed bun

- pork belly 5

crispy pork belly, tobanjan mayo and spicy pickles on a steamed bun

- crispy tofu 5

marinated tofu breaded and fried, tossed in a sweet and spicy thai sauce, and served on a steamed bun with mixed greens

CHICKEN WINGS

- sticky thai 13

five crispy chicken wings tossed in a housemade sweet chili sauce. served with pickled japanese daikon radish and lime

- * spicy szechuan 13

five crispy chicken wings tossed in a housemade spicy sesame chili sauce. served with fried garlic, pickled japanese daikon radish and lime kosho mayo

*fan favourites

RAMEN

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all ramen are served with tokyo wavy
noodles from sun noodle

* tantan-san 16

vegetable broth, cremini, bok choy, tofu



• ten hour tonkotsu 17

traditional broth, chashu, molten egg



* kimchi & fried chicken 17

fried garlic, buttered corn



• sumo 22

chashu, xo wontons, spicy crushed egg



• katsu tonkotsu 17

panko breaded pork loin, mustard miso, molten egg



• chicken shio 16

buttered corn, molten egg, nori



RAMEN ADDITIONS

fried garlic 1
spicy dishsesame chili 1
molten egg* 1
buttered corn 1

bok choy 2
fresh tofu 2
karaage chicken 4
chashu pork 5
xoxo wontons 6
kae-dama! (noodle refill) 5

VEG SIDES

fried brussels 6
chinese broccoli (GF) 6
spicy kimchi (GF) 6

LOS ARCOS

DEL MAR A TU CASA

CEVICHE

CEVICHE DE CAMARON	180 GRS CON TOMATE, CEBOLLA, CILANTRO Y LIMON	\$202
CEVICHE DE PESCADO	180 GRS CON TOMATE, CEBOLLA, CILANTRO Y LIMON	\$230
CEVICHE DE JAIBA	180 GRS CON TOMATE, CEBOLLA, CILANTRO Y LIMON	\$250
CEVICHE ESPECIAL DE CAMARON	150 GRS CON PEPINO, CEBOLLA, CHILE DE ARBOL, LIMON Y CLAMATO.	\$316
CEVICHE ESPECIAL PULPO	150 GRS. CON PEPINO, CEBOLLA, CHILE DE ARBOL, LIMON Y CLAMATO.	\$316
CEVICHE ESPECIAL DE PESCADO	200 GRS. CON TOMATE, CEBOLLA MORADA, CHILE SERRANO, LIMON.	\$316
CEVICHE TROPICAL	80 GRS. CAMARON, 80 GRS. CALLO DE PESCADO, CEBOLLA MORADA, CILANTRO, CHILE SERRANO, MANGO, MELON Y SALSA MARACUYA.	\$400
CEVICHE PRIMAVERA	70 GRS. CAMARON, 70 GRS. PULPO, 70 GRS. CALLO DE HACHA, CILANTRO, OREGANO, CHILE HABANERO Y ACEITE DE OLIVA	\$655
CEVICHE 7 CHILES	70 GRS. CAMARON, 70 GRS. PULPO, 30 GRS. JAIBA EN SALSA 7 CHILES	\$328
CEVICHE DE CAMARON COCIDO	EN CUALQUIER PRESENTACION DE CEVICHE. 180 GRS.	\$262

COCTELES Y ENTREMESSES

◉ CONSOME DE CAMARON

\$98

◉ COCTEL DE CAMARON

MED. 130 GRS. \$183 | GDE. 180 GRS. \$323

◉ CAMPECHANA DE MARISCOS

CAMARON COCIDO, PULPO COCIDO Y OSTION.

MED. 130 GRS. \$197 | GDE. 180 GRS. \$333

◉ TIRADITO LOBINA RAYADA.

LAMINAS DE LOBINA, EN SALSAS
DE YUZU, PONZU Y SOYA \$290

◉ TIRADITO MIXTO

LAMINAS DE ATUN Y SALMON SAZONADAS
CON NUESTRA MEZCLA ORIENTAL \$350

◉ TARTAR DE ATUN

CON EL TOQUE DE LA CASA \$350

◉ SASHIMI DE ATUN

LAMINAS DE ATUN SELLADAS BASADAS
CON LA SALSA DE LA CASA \$250

AL NATURAL

◉ CAMARON NATURAL

\$262

◉ CAMARON NATURAL LOS ARCOS

EN TEMPORADA. 6 PIEZAS CON CABEZA \$366

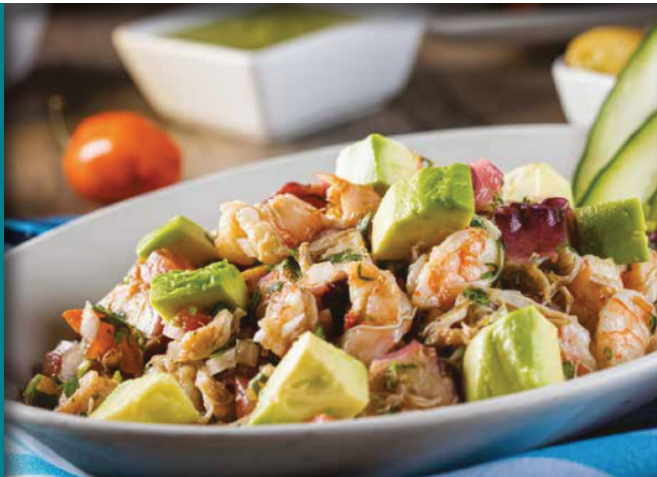
◉ PULPO NATURAL

\$350

◉ OSTION EN SU CONCHA

1/2 DOCENA. \$316 | DOCENA. \$541

◉ CALLO DE HACHA





TACOS

TACO GOBERNADOR	CREACION LOS ARCOS DESDE 1987! DE MACHACA DE CAMARON CON QUESO.	\$90
TACO BONITA	DE CAMARON, ADEREZO DE CHIPOTLE, SALSA MEXICANA Y COL.	\$89
TACO DE JICAMA	180 GRS CON TOMATE, CEBOLLA, CILANTRO Y LIMON	\$70
TACO MEXICALI	150 GRS CON PEPINO, CEBOLLA, CHILE DE ARBOL, LIMON Y CLAMATO.	\$90
TACO DE PESCADO AL PASTOR	150 GRS. CON PEPINO, CEBOLLA, CHILE DE ARBOL, LIMON Y CLAMATO.	\$90
TACO DE PESCADO HUMADO	200 GRS. CON TOMATE, CEBOLLA MORADA, CHILE SERRANO, LIMON.	\$78
TACO REGIO	80 GRS. CAMARON, 80 GRS. CALLO DE PESCADO, CEBOLLA MORADA, CILANTRO, CHILE SERRANO, MANGO, MELON Y SALSA MARACUYA.	\$90
TACO DE JAIBA DE CONCHA SUAVE	70 GRS. CAMARON, 70 GRS. PULPO, 70 GRS. CALLO DE HACHA, CILANTRO, OREGANO, CHILE HABANERO Y ACEITE DE OLIVA	\$90