

APPETIZERS

焼きそば (前菜)

 WOOD EAR SALAD 3.95 醋漬木耳	SRIRACHA BROCCOLI W/ BACON BITS 6.95 培根粒伴西蘭花
 WASABI STRING BEANS 5.95 芥末四季豆	 EDAMAME 3.95 枝豆
	CHICKEN KARAAGE 7.95 日式炸雞

SUI GYOZA

水餃子

Boiled dumplings with spicy ponzu sauce
水餃子をスパイシーなポン酢で

CHICKEN (6pcs) 6.95 雞肉	PORK (6pcs) 6.95 豬肉
 VEGETABLE (6pcs) 6.95 野菜	SHRIMP (6pcs) 6.95 海老

WARM TSUKEMEN


つけ麺 (沾麵)

Warm noodle, menma, wood ear mushroom, scallions.
Served with creamy french onion dipping sauce. **For extra noodle, please mention when ordering.**
Your choices of toppings below:

PORK BELLY 13.95	CHA SHU 13.95
BEEF TONGUE 13.95	3 IN 1 BOWL 16.95
EXTRA NOODLE 1.95	

RICE BOWL

丼 (米飯料)

SPICY CLAMS & PORK 8.95 香辣蛤蜊豬肉丼	MEAT LOVER 肉食獸 13.95
BELLY DON 豬五花飯 12.95	 VEGETABLE 蔬菜 10.95

CHAZUKE (茶泡飯)

Japanese dish made by pouring green tea and dashi over rice.

TURKEY 7.95 鶏肉のお茶漬け 雞肉茶泡飯	 TOFU 6.95 とうふお茶漬け 豆腐茶泡飯
SAUSAGE 7.95 黒豚ソーセージのお茶漬け 黒豚香腸茶泡飯	

SIDES

おかず (小菜)

AJITSUKE TAMAGO 0.95 味付け玉子 溏心蛋	KURO BUTA 5.95 黒豚 日式黒豚腩肉
 TOASTED GARLIC 1.95 揚げニンニク 烤蒜	CRISPY PORK SKIN 1.95 脆豬皮
 SPICY MENMA 1.95 ピリ辛メンマ 辣筍乾	BEEF TONGUE 6.95 牛タン 牛舌
 OSHINKO MORIAWASE 3.95 お新香盛り合わせ 腌制蔬菜	 CRISPY ONION 1.95

KIDS MENU

兒童餐 Age 12 and under
Entree and side for 7.95

CHOOSE AN ENTREE

- WHITE RICE WITH TURKEY OR PORK**
白飯配火雞肉 或 豬肉
- SHIO BROTH WITH NOODLES AND TURKEY**
海鹽湯底配麵與火雞肉
- YAKISOBA WITH TURKEY OR PORK**
火雞肉 或 豬肉 日式炒麵

CHOOSE A SIDE

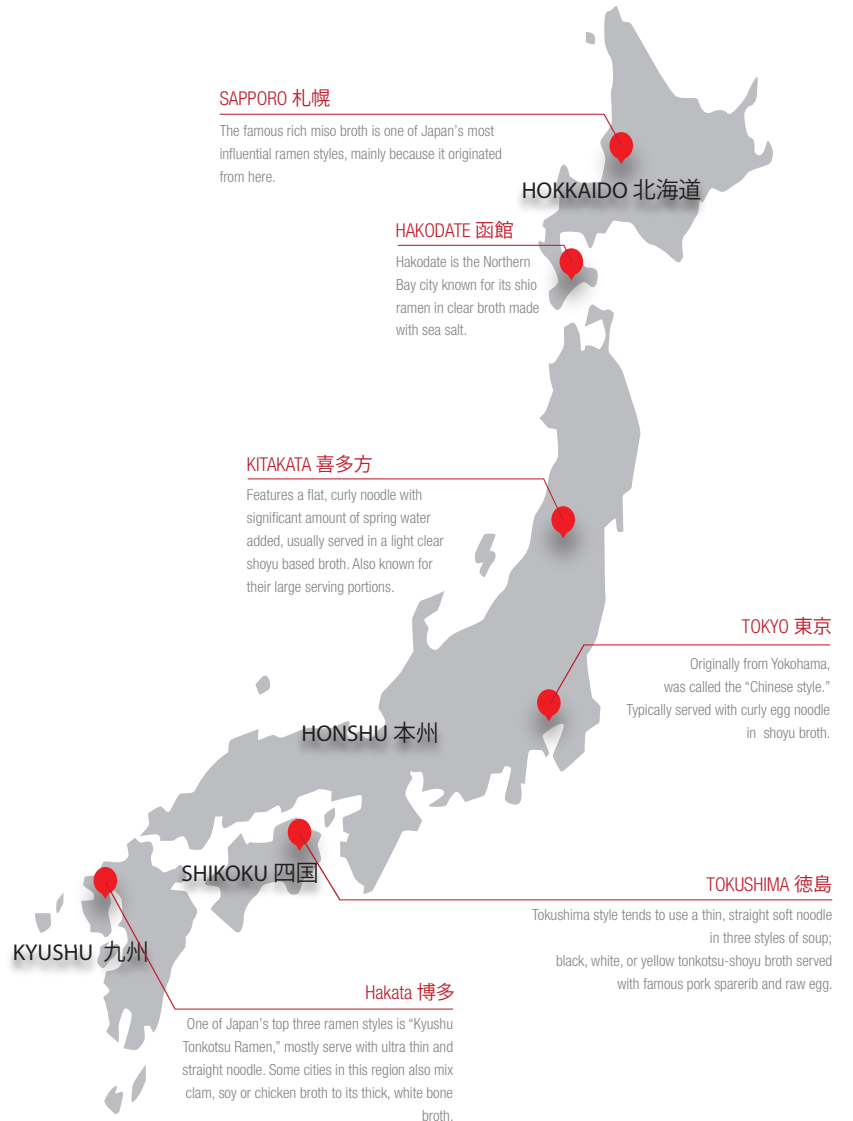
- EDAMAME OR STRING BEANS**
枝豆 或 四季豆
- SHOYU BROTH WITH FISH CAKES**
醬油湯底配魚餅
- BROCCOLI WITH BACON**
西蘭花與培根

 Vegetarian Option

PLEASE REFER TO TAKE OUT MENU TO SEE WHAT IS AVAILABLE FOR TAKE OUT

CONSUMER ADVISORY:

CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



RAMEN HISTORY

Contrary to popular belief, ramen originated in China before traveling into Japan and Japanese cuisine. Some believe that "ramen" is the Japanese pronunciation of the Chinese word "lamian," meaning "hand-pulled noodles."

Nearly every region in Japan has its own variation of ramen; while you wait for your ramen, please refer to our "Ramen Map" to know more about the Ramen Culture. Slurp up!

拉麵源自中國，在日本一般將拉麵列入「中華料理」，經過幾十年演變後，日本拉麵在湯料、麵料和麵碼上已經自成一體。

其實，拉麵風格多變，沒有「標準味道」，每個麵店和顧客都有自己的喜好。部分人以為「有紙可圈才是正宗拉麵」，然而這是嚴重誤會，事實上，在日本真正頂級拉麵店都不設選擇，麵質，湯的濃度等均由師傅決定。

STRINGS 弦屋本舖提供四種原配方湯底，配入45秒煮成的自家製直麵，和日本進口黑野豬肉，原隻鰹魚等食材，並不時推出季節性的新產品。

BEVERAGES

Ask server for flavor options

飲物 (飲品)

POP 1.95 ソーダ 蘇打	JAPANESE CIDER 2.95 サイダー 日本果醋蘇打	CREAM SODA 2.95 クリームソーダ 奶油蘇打
RAMUNE 2.95 ラムネ 波子汽水	ROYAL MILK TEA 2.95 こうちゃひめ 紅茶姫	STRINGRIA 7.95/11.95 サングリア 雜果特飲
YUZU SODA 3.95 酔わないゆずッシュ	UME SODA 3.95 酔わないウメッシュ	

PROMO 特典/優惠

#STRINGSRAMEN ON ANY SOCIAL MEDIA TO GET FREE EDAMAME OR AJITSUKE TAMAGO

DON'T FORGET YOUR LOYALTY STAMP CARD

WE OFFER STRINGS GIFT CERTIFICATES

-  @stringsramen
-  @stringsramen
-  @stringsramen
-  @stringsramenshop

STRINGS franchise opportunity
ramenstrings@gmail.com

Strings Use 100% Homemade Egg Noodles, Cooking Time 45 Seconds.
(ストリングス・ラーメンは100%自家製のたまご麺を使用しています。麺の茹で時間は45秒です。)

Please notify our servers for any food restrictions and allergies

SHOYU RAMEN

Seaweed dashi with soy sauce
上等原隻鰹魚乾配以昆布熬煮之醬油清湯

醬油ラーメン (醬油拉面) 🌱 Vegetarian Option Available

Topping Choices

MIKKUSU YASAI 9.95

ミックス野菜

KURO BUTA 13.95

黒豚チャーシュー味玉 黒豚腩肉/叉焼, 溏心蛋

main ingredients

Wasabi or Scallion oil
芥末 / 青蔥油

Menma, nori, bean sprouts, red ginger
筍乾, 紫菜, 豆芽, 紅生姜

SHIO RAMEN

Organic chicken & turkey bone stock with salt
有機原隻火雞, 老母雞, 海鹽熬製之湯底

塩ラーメン (海鹽拉面)

Topping Choice

TURKEY 12.95

ターキー 手撕火雞肉

main ingredients

Black mayu oil and garlic oil
黑麻油, 香蔥油

Red ginger, scallions, fish cakes
紅生姜, 青蔥絲, 魚板

MISO RAMEN

Trio miso, chicken & turkey bone stock
三重混合味噌 雞骨/有機原隻火雞

味噌ラーメン (味噌拉面) 🌱 Vegetarian Option Available

Topping Choices

KURO BUTA 13.95

黒豚チャーシュー 黒豚腩肉/叉焼

SEAFOOD AND KURO BUTA 17.95

CRAB MEAT, SCALLOP, SHRIMP, AND PORK

ホタテ 海老 黒豚チャーシュー

カニ爪 蝦 黒豚腩肉/叉焼

雪蟹肉 帶子

ADDITIONAL SEAFOOD 5.95

main ingredients

Black mayu oil and butter
黑麻油, 牛油

Corn, scallions, bean sprouts, and crushed garlic
甜玉米, 青蔥, 豆芽, 蒜泥

TONKOTSU RAMEN

Creamy pork bone stock
熬以48小時之日本黑毛豬骨濃湯

豚骨ラーメン (豚骨拉面)

Topping Choices

KURO BUTA 13.95

黒豚チャーシュー 黒豚腩肉/叉焼

SPICY CLAM & PORK 13.95

スパイシーなアサリと豚肉

PREMIUM 17.95

至尊

Belly, loin, beef tongue, spicy clams, pork chunks, scallions, black bean garlic oil, bean sprouts, douban sauce

黒豚腩肉, 瘦肉, 牛舌, 香辣蛤蜊, 豬肉塊, 蔥花, 黑豆蒜泥, 豆芽, 豆瓣醬

main ingredients

Black mayu oil and garlic oil
黑麻油, 自家製蒜油

Crushed garlic, sesame seed, scallions, and menma
鮮蒜泥, 芝麻, 青蔥, 乾竹筍

YAKISOBA

焼きそば (日式炒麵條) 🌱 Vegetarian Option Available

Ramen noodle pan fried in duck oil with kikurage mushroom, scallions, fried eggs, accompanied by a side of dashi with scallions and narutomaki.

鴨油黒木耳炒麵, 配鰹魚魚板湯

TURKEY 13.95

ターキー 手撕火雞肉

SAUSAGE 13.95

黒豚ソーセージ 黒豚香腸

KURO BUTA 13.95

黒豚 日式黒豚腩肉

SPICY CRAB (NO EGG) 15.95

ピリ辛タラバガニ 辣蟹

ADDITIONAL MEAT 2.95

追加の肉 添加肉

ADDITIONAL SPICY CRAB 5.95

HELL RAMEN

Monster Hell Ramen Challenge T-Shirt \$19.95

地獄ラーメン (地獄拉面) 🌱 Vegetarian Option Available

Jigoku (Hell) ramen is our Chicago ramen special made with the spiciest ingredients. Jigoku ramen uses a shoyu broth base topped with asari, ground pork, crispy pork skin, and hot pepper and chili made from hell.

LEVEL 1 TOUKATSU とうかつ 等活地獄 13.95

Chinese Tian Jing red chili, Szechuan chili bean sauce and Thai chili

LEVEL 2 KOKUJOU こくじょう 黒繩地獄 14.95

Chinese Tian Jing red chili, Szechuan chili bean sauce and Thai chili

LEVEL 3 SHUGOU しゅうごう 眾合地獄 15.95

Chinese Tian Jing red chili, Szechuan chili bean sauce, Thai chili, Piquin chili and Ghost peppers

LEVEL 4 KYOKAN きょうかん 叫喚地獄 16.95

Chinese Tian Jing red chili, Szechuan chili bean sauce, Thai chili, Piquin chili and Ghost peppers

LEVEL 5 DAIKYOKAN だいきょうかん 大叫喚地獄 25.95

Chinese Tian Jing red chili, Szechuan chili bean sauce, Thai chili, Piquin chili, Ghost peppers and Scorpion pepper

MONSTER HELL RAMEN CHALLENGE:

Suffer through our LEVEL 5 hell ramen challenge (with all broth) in 20 minutes and receive a \$50 gift certificate, free Monster Hell T-Shirt and your bowl free!!

激辛!! レベル5の辛さ20分以内に完食で無料!!

WARNING: We are not liable for any health problems due to the spiciness.

RAMEN GUIDE 101

1. Do not wait. Eat our homemade ramen right away!
2. Mix the broth and take a slurp.
3. Soak the nori in the broth and eat within the first few slurps
4. Head for the noodles and slurp them up, loudly.
5. Once noodles are gone, enjoy the rest of your soup or order Kae Dama.
6. Get your loyalty card stamped!

It should take no more than 10 minutes to finish your bowl.

RAMEN TERMINOLOGY

Ajitsuke Tamago (Marinated Lava Egg)

Narutomaki (Fish Cake)

Beni Shoga (Pickled Ginger)

Nori (Roasted Seaweed Sheet)

Dashi (Fish Broth)

Oshinko Moriawase (Pickled Vegetables)

Ikura (Salmon Roe)

Sasa Dango (Red Bean Mochi in)

Kamo (Duck Breast)

Bamboo Leaf Wrap)

Kikurage (Black Wood Ear Mushroom)

Tosaka (Seaweed)

Kuro Buta (Berkshire Pig)

Uni (Sea Urchin)

Menma (Bamboo Shoot)

Asari (Clams)

KAE DAMA

かえ玉 (續加麵條)

EXTRA NOODLES FOR THE REMAINING SOUP

Full order 1.95

Half order 1.25

Level up your ramen with Hell Sauce 0.95

RECOMMENDED: RAMEN BOWL NOT MEANT FOR SHARING