

FOR THE TABLE

LIGHT BITES & SALADS

AHI TUNA POKE* 11

cucumbers, radish, yuzu-soy dressing

SCALLOP TIRADITO* 12

shiso gremolata, chili oil, yuzu

SHRIMP SUNOMONO 6.5

poached shrimp, marinated cucumbers & onions

WHIPPED TOFU DIP (V) 9

tahini, lemon, chili oil, fresh seasonal vegetables

WOODLAND GARDENS GEORGIA GREENS (V) 7

summer lettuce, buttermilk-miso dressing, heirloom cherry tomatoes, cucumbers, carrots, bell peppers (local veg)
add honey miso salmon +8 / local shrimp +4 / local tofu +2

WARM & HEARTY

SALT & PEPPER SHRIMP 10

head on/shell on local shrimp, scallions, chili

KARAAGE 8

soy-ginger marinated fried chicken

HONEY-MISO SALMON 9

miso cured then seared

BUNS & DUMPLINGS

PORK BELLY BUN 5

slow roasted local pork, pickled red onions, pecan sugar

CHICKEN BUN 5

karaage (marinated fried chicken), house pickles, house mayo

FRIED SHRIMP BUN 5.5

lettuce, pickled red onion, shrimp aioli

WONTONS IN AROMATIC CHILI OIL 7

pork & shrimp stuffed, poached garlic chili oil

FRIED SWEET POTATO DUMPLINGS (V) 7

local sweet potatoes, house made ricotta cheese, whipped tofu, sweet & sour sauce

RAMEN

TONKOTSU* 13

two day creamy pork bone broth, roasted pork belly, bamboo shoots, arugula, soft poached egg, scallions, garlic soy reduction

SPICY BEEF* 13

very spicy broth, minced kimchi, rare angus beef eye round, sunny side up egg, scallions

SEAFOOD* 15

deep seafood broth, mussels, local GA shrimp, herb butter, black garlic sesame oil, soft poached egg, scallions

SHOYU* (V) 13

soy-mushroom broth, local squash, roasted mushrooms, vegetable, scallions, soft-boiled seasoned egg

PORK SHIO* 12

Beautiful Briny Sea salt, chicken broth, rolled sliced pork belly, vegetable, soft-boiled seasoned egg, scallions, garlic soy reduction

CHICKEN SHIO* 12

Beautiful Briny Sea salt, chicken broth, chicken breast, vegetable, soft-boiled seasoned egg, scallions, pecan & chili romesco

CHICKEN PAITAN* 13

creamy chicken bone broth, pulled chicken, garlic chili oil, soft-boiled seasoned egg, ginger, scallions

+\$3 charge to split and share a bowl of ramen includes extra egg and toppings

CUSTOMIZE YOUR BOWL

FRESH HERB BOMB 1.5
scallions, basil, cilantro, olive oil

SPICE BOMB 1.5
thai chili, fresno chili, korean gochujang paste

MISO GARLIC BOMB 1.5
a blend of miso, fresh garlic, soy sauce

PORK BELLY (LOCAL) 3

CHICKEN BREAST (LOCAL) 3

SLICED ANGUS BEEF 4

SHRIMP (LOCAL) 4

SEARED SCALLOP* 4

FRIED TOFU (LOCAL) (V) 2

LOCAL FARM EGG (V)* 2
marinated soft-boiled egg, soft poached, or sunny side up

KIMCHI 2
contains shellfish

MENMA (V) 2
tender marinated bamboo shoots

YELLOW CORN (V) 1.5

LOCAL GREENS (V) 2

SOY MARINATED GARLIC (V) 1

EXTRA NOODLES 3

NOODLE BOWLS

YAKISOBA 12

stir fried noodles, pork belly, local cabbage, onions, carrots, pole beans, sweet & savory sauce

CHILLED SOBA SALAD (V) 11

cucumbers, daikon, heirloom cherry tomatoes, pole beans, roasted beets, yuzu-soy dressing

WE PROUDLY SUPPORT LOCAL / SUSTAINABLE FARMS



   www.taiyoramens.com
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LOVED YOUR MEAL?
Order Beer for the Kitchen Staff - It's like "Tipping" Them!
6 Pack...\$10

Executive Chef: George Yu
Sous Chef: Andrew Bantug

**The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness*

Ask for our Gluten Free / Vegetarian Menus
Please let your server know of ANY allergies!