

AGU Gyoza ————— \$5.00
House-made Japanese-style dumplings filled with ground pork, cabbage and chives. Made fresh daily

Boiled Gyoza with yuzu ponzu ————— \$5.00
House-made Japanese-style dumplings topped with green onion and cilantro

Spicy Boiled Gyoza ————— \$5.00
House-made Japanese-style dumplings topped with green onion and cilantro

Fried AGU Gyoza ————— \$5.00
Crispy fried dumplings filled with ground pork, cabbage, and chives

Edamame ————— \$5.00
Whole soybeans tossed with salt

Spicy Garlic Edamame — \$5.50
whole soybeans tossed with AGU's Original Spicy Garlic Sauce

Shishito ————— \$5.00
Salt-seasoned *shishito* peppers, slightly charred

Fried Potato with Siracha Mayo ————— \$5.00
Crispy fried potatoes served with a house-made Siracha Mayo

Sweet Potato Fries ————— \$5.00
Crispy, deep fried sweet

Parmesan Brussels Sprouts ————— \$6.00
Fried brussels sprouts coated in a Panko-and-Parmesan-cheese crust with yuzu-citrus aioli

Agedashi Tofu ————— \$6.00
Cubes of tofu deep-fried and topped with grated daikon, green onions and slivers of dried seaweed, served in a light *umami* sauce

Seaweed Salad ————— \$5.00

AGUcini ————— \$5.00
An AGU original! deep-fried gooey cheese char siu rice balls served with a choice of yuzu-citrus aioli

Rafute Bun ————— \$5.50
Steamed bun with simmered pork belly, cilantro and AGU's original Okinawan Sweet Sauce

Karaage Bun ————— \$4.50
Steamed bun with crispy, tender chicken *karaage* fried chicken, cilantro, and Cajun Volcano Sauce

Chicken Karaage ————— \$8.00
Moist and tender crispy fried chicken served with our Volcano Sauce

Chicken Katsu ————— \$8.00
Tender chicken cutlet deep-fried to a golden brown and served with a sweet Katsu sauce

Chicken Nanban ————— \$8.00
Our rendition of *Miyazaki*-style fried chicken served with a house-made tartar sauce

Okinawan Rafute ————— \$10.00
Succulent pork belly stewed in a rich and tasty *shoyu* glaze

Takoyaki ————— \$6.50
Wheat flour cased batter filled with octopus, topped with bonito flakes and green onion. deep fried and drizzled with Aioli Citrus Sauce

Shrimp Pop ————— \$10.00
Panko-crusting shrimp patties served with a sweet Thai Chili Sauce

Ikageso Karaage ————— \$11.00
Chewy and flavorful deep fried squid legs, served with lemon and Yuzu Aioli

Tofu salad ————— \$7.00
Tofu, tomatoes, radish, sprouts, and fresh greens with a creamy sesame dressing

KID'S MENU ————— \$8.95

Available for kids aged 10 years or younger. Includes Kid's appetizer plate.

Kid's Ramen set
Choice of *Tori* or *Tonkotsu* ramen, with a *Shio* or *Shoyu* base

Kid's Veggie Ramen Set
Choice of vegetarian Ramen of a creamy or miso base.

Kid's Rice Bowl Set
Chicken *Karaage* bowl

TONKOTSU (PORK) RAMEN

Tonkotsu Shio ————— \$11.25
A lighter, salt-based broth using fresh Hawaiian sea salt and dried konbu (kelp)

Tonkotsu Shoyu ————— \$11.25
Bonito-infused shoyu tare served with a rich black sesame paste

Tonkotsu Miso ————— \$13.50
The addition to miso creates a rich and hearty flavor to this traditional broth, topped with sweet corn and served with thicker noodles

TORI (CHICKEN) RAMEN

Tori Shio ————— \$9.75
This lighter, salt-flavored broth compliments the richness of the chicken stock

Tori Shoyu ————— \$9.75
The addition of shoyu to our *Tori* base creates a bold umami flavor

CREAMY CHICKEN RAMEN

Creamy Chicken Ramen \$11.25
Our creamy chicken broth topped with chicken char siu, *kikurage*, green onion and *aji-tamago**

Spicy Creamy Chicken—\$12.50
Our delicious Creamy Chicken broth customized with your choice of spice level

Creamy Yuzu Chicken—\$12.50
Our broth enhanced with tangy *yuzu* pepper for an unexpected citrusy flavor

SPICY RAMEN

Spicy Tonkotsu ————— \$12.50
Our bonito-infused shoyu tare with your choice of spice level

Spicy Kotteri ————— \$13.25
Our original kotteri ramen with your choice of spice level

Spicy Tonkotsu Miso — \$14.50
Our rich and hearty, miso-based ramen served with thicker noodles and your choice of spice level

Garlic Kotteri ————— \$12.25
Extra-rich broth made with a black garlic oil, garlic chips and succulent *se-abura*

Garlic Kotteri with Cheese ————— \$14.25
Our Garlic *Kotteri* ramen topped with Parmesan cheese

Rafute Tonkotsu ————— \$19.50
Succulent pork belly served on top of our shoyu ramen

Tori Yuzu ————— \$11.50
A broth enhanced with tangy yuzu pepper for an unexpected citrusy flavor


Chili Cilantro Tori ————— \$11.25
Piled high with fresh cilantro, finished off with Thai Chili


SIDES & ADDITIONAL TOPINGS


RICE	—————	\$1.00
FUKUJINZUKE	—————	\$2.00
TAKANA RICE	—————	\$2.00
AJI TAMAGO (soft boiled eggs)	—————	\$1.00
NORI (4pc Japanese dried seaweed)	—————	\$1.00
BENI SHOUGA (red pickled ginger)	—————	\$1.00
CILANTRO	—————	\$1.00
CORN	—————	\$1.00
NEGI (green onions)	—————	\$1.00
TOFU	—————	\$2.00
GARLIC CHIPS	—————	\$2.00
PARMESAN CHEESE	—————	\$2.00
KIKURAGE (wood ear mushroom)	—————	\$2.00
Menma (seasoned bamboo shoots)	—————	\$2.00
TAKANA (pickled mustard greens)	—————	\$2.00
KAEDAMA/NOODLES	—————	\$3.00
GLUTEN FREE NOODLES	—————	\$3.00
CHAR SIU (5-piece pork)	—————	\$4.00


ADD EXTRA SPICE LEVEL!


1  (Level 1-5) \$1.00


2 

3 

4 

5 

 OUR HOUSE BLEND (MEDIUM) 

 THAI CHILI PEPPER SAUCE (HOT) 

VEGETARIAN OPTIONS

Tomato vegetable — \$10.75

Refreshing tomato based ramen topped with tomatoes, bok choy. Corn, and fresh cilantro

Spicy Tan Tan Veggie— \$11.75

Mildly spicy, sesame *tare*-based broth with thicker noodles topped with *kikurage* (wood ear mushroom), bok choy, corn, and fresh green onion

Creamy Veggie — \$11.00

Our delicious vegetarian broth, topped with *kikurage* (wood ear mushroom), bok choy, corn and fresh green onion

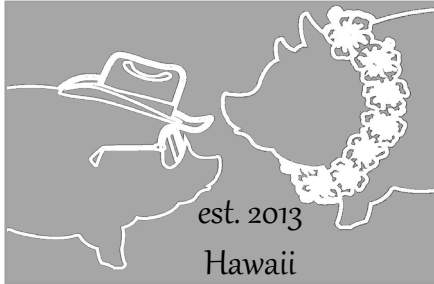
Spicy Creamy Veggie — \$12.00

Our delicious vegetarian broth, topped with *kikurage* (wood ear mushroom), bok choy, corn, and fresh green onion. Your choice of spice level

HOUSE SPECIALTIES

***Tsukemen* — \$13.00**

Gyokai (fish flavor) *tonkotsu* base served with noodles for dipping. Your choice of regular or spicy dipping soup



RICE DISHES

Chicken *Karaage* Bowl— \$10.75

Crispy fried chicken served over *furikake* rice

Okinawan *Rafute Bowl* \$13.25

Tender, slow-cooked pork belly served over rice

Beef Bowl — \$11.25

Japanese simmered beef and rice topped with green onion, pickled ginger, and egg

Chicken Curry Rice — \$10.75

AGU's authentic and flavorful Japanese chicken curry, prepared fresh daily and slow-cooked to perfect tenderness

Chicken *Katsu* Curry — \$15.75

Our authentic Japanese chicken curry served alongside a tender, deep fried chicken cutlet

Oxtail Curry — \$13.00

Melt-in-your-mouth tender oxtails simmered in our own blend of curry and spices, served over rice

AGU
a ramen bistro ®

<http://www.aguramen.com/>



This take-out menu is available at location indicated with



WASHINGTON AVENUE
7340 Washington avenue, Houston, TX 77007
713-588-5444



SUGAR LAND TOWN SQUARE
2130 Lone Star Drive. Sugar Land, TC 77479
713-588-5601

MOCKINGBIRD STATION
5331 E. Mockingbird lane Suite 125, Dallas, TX 75206
214-258-6193

CANNED/BOTTLED BEVERAGES

Soft Drinks — \$2.50

Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade

Iced/Hot Green Tea — \$2.50

Iced Black Tea — \$2.00

Iced Oolong Tea — \$2.50

San Pellegrino — \$2.50

Fiji Water — \$2.50

Calpico — \$3.25

RAMUNE — \$2.50