

# AGU a ramen bistro



## JIDORI RAMEN

Topped with fresh house made pork char siu, aji tamago\*, crunchy menma, fresh negi & nori

- \$ 12 — **SHOYU JIDORI** • Refreshing, well balanced and rich in umami
- \$ 12 — **SHIO JIDORI** • Delicate salt-flavored chicken soup, perfect for a light meal
- \$ 13 — **YUZU JIDORI** • Our delicate shoyu Jidori broth is enhanced with yuzu pepper, for those who enjoy our Jidori, but crave a slightly spicy kick



## TONKOTSU RAMEN

Topped with fresh house-made pork char siu, aji tamago\*, crunchy menma, fresh negi & sesame seeds

- \$ 13 — **SHOYU** • Our bonito-infused shoyu tare, served with black sesame paste
- \$ 13 — **SHIO** • With fresh ocean flavors from Hawaiian sea salt & dried konbu
- \$ 15 — **MISO** • A traditional, rich and hearty broth full of robust flavors with a unique blend of miso (Served with thin Tonkotsu Noodles)



## SPECIALTY TONKOTSU

- \$ 16 — **HAKATA** • Authentic shio base with fresh ocean flavors from Hawaiian sea salt & dried konbu Topped with our fresh house-made char siu, aji tamago\*, kikurage, takana, beni shouga & fresh negi
- \$ 22 — **RAFUTE** • Mouthwatering Okinawan rafute served over our bonito-infused shoyu tonkotsu Topped with aji tamago\*, crunchy menma, fresh negi & sesame seeds



## VEGETARIAN RAMEN

- \$ 15 — **VEGETARIAN RAMEN** • Made with our delicious miso flavored vegetarian-friendly broth and topped with corn, kikurage, bok choy, fresh negi & nori



## KOTTERI TONKOTSU

Topped with fresh house made pork char siu, aji tamago\*, crunchy menma, fried garlic chips, fresh negi & sesame seeds

- \$ 14 — **ORIGINAL KOTTERI** • Extra rich broth made with a black garlic oil, garlic & silky se-abura
- \$ 16 — **AGU'S SAVORY PARMESAN** • Our most popular Original Kotteri topped with freshly grated parmesan cheese for an added twist of flavor
- \$ 16 — **BARI KOTE** • An extremely rich and flavorful broth with garlic, black garlic oil and garlic butter
- \$ 19 — **INNOVATIVE HOT MESS** • A perfect marriage between our Bari Kote and Savory Parmesan creates this ultra-rich ramen



## SPICY

- \$ 14 — **SPICY TONKOTSU** • Our bonito-infused shoyu tare with your choice of spice level and topped with fresh house-made pork char siu, aji tamago\*, crunchy menma, fresh negi & sesame seeds
- \$ 15 — **SPICY KOTTERI** • Just like our Original Kotteri, with your choice of spice level and topped with fresh house-made pork char siu, aji tamago\*, crunchy menma, fried garlic chips, fresh negi & sesame seeds

**Note: Levels 1-2 are mild to medium spicy – Levels 3-5 come with a caution!**



**EPIC Spicy Level! Never Spicy Enough? Try the Epic level, so hot it's beyond measure!**

**If you can't handle Level 5, this is not for you.**

**For the truly BRAVE... Spicy Level WTF! Do not attempt this if you can't handle EPIC**

## EXTRAS

- \$ 1 — **NEGI, NORI (4pc), BENI SHOUGA**
- \$ 2 — **THIN SLICED CABBAGE, AJI TAMAGO\*, FRIED GARLIC CHIPS, ZAASAI, KIKURAGE, TAKANA, BOK CHOY, FUKUJINZUKE, MENMA, RICE CHILI SAUCE** Spice level 1-5 or Habanero only
- \$ 3 — **KAEDAMA** Extra serving of noodles (noodles only)  
**EXTRA CHILI SAUCE** Spice level EPIC & WTF  
**TAKANA RICE**
- \$ 4 — **CHAR SIU (5pc), GRATED PARMESAN CHEESE**

All menu prices are subject to change without notice.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.

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## SMALL PLATES

- \$6 — **AGEDASHI TOFU** • Cubes of cold silky tofu deep-fried and topped with grated daikon, green onions, and slivers of dried seaweed
- \$5 — **HIYAYAKKO (COLD) TOFU** • Cubes of cold silky tofu topped with grated daikon, green onions, and grated ginger
- \$5 — **AGU GYOZA** • 6pc ground pork cabbage & nira • Made fresh daily!
- \$6 — **KICKED UP FRIES** • Golden, piping hot french fries, seasoned with cajun spice mix and volcano sauce
- \$5 — **EDAMAME** • Whole soybeans tossed with salt.
- \$6 — **SHISHITO** • Salt-seasoned shishito peppers, slightly charred
- \$7 — **PARMESAN BRUSSEL SPROUTS** • Fried brussel sprouts coated in panko and parmesan cheese crust served with yuzu citrus aioli
- \$6 — **CHEEK-A-BU CROQUETTE** • Delectable hand breaded dumplings of pork cheeks and onions are deep fried to a perfect crispiness
- \$6 — **AGUcini** • Rice sauteed in tonkotsu broth, garlic, char siu and Parmesan cheese are rolled in panko to create a delightfully crunchy exterior for the rich and creamy filling
- 10.5 — **CHICKEN KARAAGE** • A contemporary Japanese recipe of moist and tender crispy fried chicken served with Okinawan shikwasa ponzu sauce
- \$10.5 — **CHICKEN NANBAN** • Our rendition of “Miyazaki” style fried chicken, dipped in a sweet soy vinaigrette and served with homemade tartar sauce
- \$10.5 — **CHICKEN KATSU** • Tender chicken cutlet deep-fried to a golden brown and served with a sweet katsu sauce.
- \$11 — **OKINAWAN RAFUTE** • Succulent pork belly stewed in a rich and tasty glaze until the flavors have been infused into the tender meat

## DONBURI / RICE DISHES

- \$13 — **CHICKEN KARAAGE DONBURI** • Our delicious karaage served over a bed of rice with Okinawan shikwasa ponzu sauce
- \$12 — **BUTA CURRY** • Agu’s authentic full flavored Japanese pork curry, prepared fresh daily and slowly cooked to perfect tenderness, and served with fukujinzuke
- \$13 — **CHICKEN KATSU CURRY RICE** • Our house curry sauce with a tender chicken cutlet deep-fried to a golden brown, served with fukujinzuke
- \$14 — **OKINAWAN RAFUTE DONBURI** • Tender, stewed pork belly, served over rice

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## SPECIALS



- \$19 — **OXTAIL RAMEN** • Simmered for hours to bring out the tenderness and flavor of the oxtail meat, this classic local dish is sure to become one of your favorites. Baby bok choy, shiitake mushroom, and cilantro round out this favorite. Oxtail Ramen is served with our Jidori Noodles with a side of grated ginger



- \$19 — **OXTAIL SOUP** • Simmered for hours to bring out the tenderness and flavor of the oxtail meat, this classic local dish is sure to become one of your favorites. Baby bok choy, shiitake mushroom, and cilantro round out this favorite. Oxtail Soup is served with a bowl of rice and a side of grated ginger