

WELCOME TO NOODLE HOUSE

Monday ~ Friday 11:15 ~ 7:45

Tel : 707 459 2621



RICE BOWL DISH

Wild Tuna Bowl (Wheat Free option available) **\$12.80**
Cubed Wild Caught Fresh Tuna and Avocado, Cucumber, Shredded Carrot & Beet, Cilantro, Daikon Sprout and Traditional Sashimi Soy Sauce with your Choice of White or Organic Brown Rice. Natural Sushi Ginger and Wasabi by your request.

Nice Combo Bowl (Wheat Free option is NOT available) **\$13.25**
Cubed Wild Tuna and Fish Mix with Poki Sauce, Cucumber, Avocado, Carrot, Beet, Cilantro, Organic Mixed Green, Bamboo Shoot, Japanese Pickles, Sesame and Shitake Mushroom. Choice of White or Organic Brown Rice. Natural Sushi Ginger and Wasabi by your request.

Cage Free Teriyaki Chicken (Wheat Free) **\$12.80**
Cage-free Teriyaki Chicken Thighs with Organic Mixed Green with Ginger Sesame Vegan Dressing, Cooked Spicy Bamboo Shoot, Cooked Shitake Mushroom, Japanese Pickles, over your choice of White or Organic Brown Rice.

Panko Fried Shrimp or Chicken **\$13.80**
Your choice of Panko Fried Shrimp or Chicken with Oco and Chili Aioli Sauce. Organic Mixed Green with Ginger Sesame Dressing. Served with Smoked Salmon Brown Rice, Cooked Spicy Bamboo Shoot, Cooked Shitake Mushroom and Japanese Pickles.

Fresh Veggie Bowl (Wheat Free option available) **\$10.80**
Avocado, Cooked Shitake Mushroom, Shredded Sweet Inari, Spicy Bamboo Shoot, Japanese Pickles, Cooked Shitake Mushroom, Cilantro, Cucumber, Kaiware Daikon Sprout, Shredded Carrot & Beet, Black Sesame Seeds with Teriyaki Sesame Sauce and Basil Tahini Sauce over your choice of White or Organic Brown Rice.

Wheat Free option (only for diet)

Please mention it to your server when you order.

(we prepare dishes containing wheat in our kitchen)

SIDE DISH

Miso Soup	\$3.50	Organic Green Mix Salad	\$4.00
Wild Fresh Tuna Butsu (Cubed tuna with Seasoned soy sauce)	\$5.60	Cucumber Salad	\$4.00
Gyoza pot sticker (Steamed or Fry)		Edamame	\$4.00
Chicken or Veggie (3pcs)	\$4.50	Shrimp Tempura (2 pcs)	\$4.00
Spicy Fish Stick (Fried fish mix)	\$4.00	Veggie Tempura (Assorted)	\$4.00
		Combo Tempura (Shrimp & Veggie)	\$4.00

SPECIAL ENTREE NOODLE SOUP

- Shining Life** (Non Broth) (Wheat Free Option is NOT Available) **\$12.80**
Introducing the new trend, Non-Broth Ramen. Order made Thick Straight Ramen, Korean Teriyaki Sauce & Mushroom oil. Topped with Natural Pork Char Siu, Ni-tamago (soft boiled egg) Green Onion, Lemon, Crunchy Tempura Flakes, Red Cabbage & Shredded Chili Pepper.
- Shining Life with Panko Fry Chicken** (Wheat Free Option is NOT Available) **\$13.80**
- Shining Life with Panko Fry Shrimp** (Wheat Free Option is NOT Available) **\$13.80**
- Nor Cal Ramen** Wheat Free Option available **\$12.80**
Shoyu (soy sauce) Ramen Base with Premium Paitan Chicken Broth and Mushroom oil. Natural Pork Char Siu, Tortilla Chips, Spicy Bamboo Shoot, Beet Bean Sprout, Lemon, Red Cabbage and Cilantro
- Ryo San Ramen (Chef's Ramen)** Wheat Free Option Available (spicy level 3) **\$13.50**
Shoyu (soy sauce) Ramen Base with Premium Paitan Chicken Broth and Blended Spice & Chili oil. Natural Pork Char Siu, Ni-Tamago (soft boiled egg), Beet Bean Sprout, Arugula, Red Cabbage, Daikon Sprout, Lemon and Sliced Tomato.
- Coconut Red Curry Ramen** Wheat Free Option Available (spicy level 2) **\$13.80**
Coconut Red Thai Curry broth with Karaage Fried Chicken. Crunchy fried Ramen noodle, Sliced Tomato, Bean Sprout, Sliced Red Onion, Cilantro and Lime.
(Vegan option available) Come with Teriyaki Tofu (spicy level 2) **\$12.80**
- Raccoon Tanuki** (Hot or Cold) **\$11.80**
Your Choice of Udon or Soba Noodle with Sweet Chicken and Bonito Broth. Steamed Chicken, Ni-Tamago (soft boiled egg), Spinach, Cabbage, Sweet Shitake, Tempura Flake, Beet Bean Sprout, Cilantro and Ginger Sesame Red Cabbage.
- Asian Shrimp Pho** Wheat Free (spicy level 2) **\$13.80**
Clear Chicken Asian Pho Broth and Ginger Black Garlic oil with Rice Noodles. Shrimp, Jalapeno, Sliced Red onion, Beet Bean sprout, Cilantro, Dried chili pepper and Lime.
- Rei - Men** Vegan OR with Meat (chicken or pork) **Cold Dish \$11.80 / \$12.80**
One of the most popular summer dishes in Japan. Cold Ramen with Organic Veggie stock sesame Dressing. With Cucumber, Tofu, Tomato, Spinach, Red Onion, Cilantro, Cooked shitake, Japanese pickles, Spicy Bamboo Shoot, Carrot & Beet, Sweet Inari, Beet bean sprout and Sushi Ginger. Just add \$1 to get proteins (Grilled Chicken or Pork Char Siu)

EXTRA TOPPING

- Vegetable** Tempura Pumpkin or Yam or Broccoli \$0.75 Sweet Shitake Mushroom \$0.50 Wakame \$0.25
 Bean Sprout \$0.30 Spicy Bean Sprout \$0.30 Spicy Bamboo Shoot \$0.75
- Protein** Teriyaki Tofu \$1.50 Tempura Shrimp \$1.75 Ni-Tamago (one pc of soft boiled egg) \$2.50
 Grilled Chicken \$2.75 Karaage Chicken Fry \$2.85 Pork Char Siu \$3.50

SALAD and NOODLE SALAD

- Wild Tuna Poki Salad** Wheat Free Option Available **\$14.00**
Cubed Wild Caught Fresh Tuna with Spicy Ginger Poki Sauce mix and Organic Green Mix. Masago Fish Eggs, Fried Tortilla Chips, Cucumber, Daikon Sprout, Sesame Seed, Green Onion, Shredded Carrot & Beet.
- House Made Smoked Salmon Salad** Wheat Free Option Available **\$14.00**
Smoked Salmon with Ginger Soy Dressing and Organic Green Mix. Avocado, Masago Fish Eggs, Fried Tortilla Chips, Cucumber, Daikon Sprout, Sesame Seeds, Green Onion, Shredded Carrot & Beet and Shredded Dried Chili Pepper.
- Powerful Popeye Salad** Vegan **\$12.80**
Roasted Tahini and Spinach Green Power Sauce mix with Warm Udon Noodle on top of Organic Green Mix. Dry Cranberry, Assorted Honey Nuts, Teriyaki Tofu, Arugula and Cilantro with Olive Ginger Sesame Tapenade Sauce.

EVERYDAY SOUP NOODLE

Choose your Noodles :

RAMEN (vegan wheat)

SOBA (buckwheat, wheat)

UDON (vegan wheat)

RICE (wheat free)

Wheat Free Vegan RAMEN (plus \$1.00, only for regular size)

Regular size comes with Premium Udon or Soba

Mother Miso Noodle Soup (Wheat Free Broth, Vegan) **\$8.50 (small) / \$10.75**

Japanese Organic Non GMO Miso Soup with Tofu, Spinach, Cabbage, Cilantro, Beet Bean Sprout, Carrot and Beet. Miso Booster on side upon your request. (Booster isn't W.Free)

Traditional Veggie Broth Noodle Soup (Vegan) **\$8.50 (small) / \$10.75**

Traditional Veggie Broth with Cooked Shitake Mushroom, Spinach, Cabbage, Cilantro, Beet Bean Sprout, Carrot and Beet.

Traditional Fish Broth Noodle Soup **\$8.50 (small) / \$10.75**

Traditional Fish Broth with Cooked Shitake Mushroom, Bonito Flake, Spinach, Cabbage, Cilantro, Beet Bean Sprout, Carrot and Beet.

Vegetarian Curry Broth Noodle Soup (Vegan) **\$8.50 (small) / \$10.75**

Vegetarian Japanese Curry Broth with Cooked Shitake Mushroom, Spinach, Cabbage, Cilantro, Beet Bean Sprout, Carrot and Beet.

Curry Fish Broth Noodle Soup **\$8.75 (small) / \$11.00**

Japanese Curry Fish Broth with Cooked Shitake Mushroom, Bonito Flake, Spinach, Cabbage, Cilantro, Beet Bean Sprout, Carrot and Beet.

Curry Chicken Broth Noodle Soup **\$9.00 (small) / \$11.25**

Japanese Curry Chicken Broth with Steamed Chicken, Cooked Onion, Cooked Shitake Mushroom, Bonito Flake, Spinach, Cabbage, Cilantro, Beet Bean Sprout, Carrot and Beet.

Yokayo Ramen (Wheat Free Broth) **\$8.80 (small) / \$11.05**

Clear Chicken Ramen Broth with Tamari Soy Sauce. Steamed Chicken, Cooked Onion, Cooked Shitake, Green Onion, Spinach, Cabbage, Cilantro, Beet Bean Sprout, Carrot and Beet.

Willits Miso Ramen (Wheat Free Broth, Vegan) **\$9.50 (small) / \$11.75**

Homemade Roasted Vegetable Miso paste and Black Garlic Oil Broth. Avocado, Fried Kabocha Pumpkin, Ginger Sesame Red Cabbage, Sliced Tomato, Daikon Radish Sprout, Spinach, Cabbage, Cilantro, Beet Bean Sprout, Carrot and Beet.

EXTRA TOPPING

Lucky Free Items: Tempura Flake, Jalapeno, Green Onion, Tofu, Nori. Upon your request.

Vegetable Tempura Pumpkin or Yam or Broccoli \$0.75 Cooked Sweet Shitake Mushroom \$0.50

Wakame \$0.25 Bean Sprout \$0.30 Spicy Bean Sprout \$0.30 Spicy Bamboo Shoot \$0.75

Protein Teriyaki Tofu \$1.50 Tempura Shrimp \$1.75 Grilled Chicken \$2.75

Ni-Tamago (one pc of soft boiled egg) \$2.50 Karaage Chicken Fry \$2.85 Pork Char Siu \$3.50

ONE PEACE RICE BALL

OMUSUBI



Omusubi is Japanese Soul Food. The Meaning is a knot.

You can choose Steamed White Rice or Organic Brown Rice

Vegetarian

- ☺ Plain Goma-Shio \$2.75
Simple Sesame Seed and Sea Salt
- ☺ Goma-shio Pickles \$3.00
Japanese Pickles & Sesame Seeds
- ☺ Shitake \$3.50
Cooked Sweet Shitake Mushroom
- ☺ Tempura Pumpkin or Yam \$3.65
With Sweet Tempura Dipping Sauce
- ☺ Tofu and Mushroom \$3.65
With Cooked Teriyaki Carrots
- ☺ Tamago \$3.75
Soft Boiled Egg and Tamari Mayo

Meat and Sea Food

- ☺ Shake \$3.85
Cooked Smoked Salmon & Tamari Mayo
- ☺ Teriyaki Chicken \$4.00
With Iceberg Lettuce and Tamari Mayo
- ☺ Chicken Karaage \$4.25
Fried Teriyaki Chicken & Tamari Mayo
- ☺ Pork Char Siu \$4.50
With Green Onion
- ☺ Tempura Shrimp \$4.50
With Sweet Tempura Dipping Sauce
- ☺ Spicy Fish Mix \$4.75
With Korean Spicy Sauce
- ☺ Wild Fresh Tuna \$4.95
With Soy Booster & Wasabi

ONE PEACE FAMILY SPECIAL

- Luffy** Pork Char Siu, Teriyaki Chicken & Cream Cheese — Whole Tempura Fry \$7.00
- Chopper** Smoked Salmon, Green Onion & Jalapeno Cream Cheese — Whole Tempura Fry \$6.25
- Zoro** Spicy Fish Mix, Green Onion & Jalapeno Cream Cheese — Whole Tempura Fry \$6.50
- Robin** Sweet Shitake, Green Onion & Jalapeno Cream Cheese — Vegetarian / Fry \$6.00
- Franky** Panko fry Tuna, Teriyaki Sauce, Tamari Mayo — Non Fry \$5.50
- Sanji** Smoked Salmon, Sweet Shitake, Japanese Pickles, Tempura Flake — Non Fry \$5.00
- Nami** Panko fry Yam, Shitake, Avocado with Oco Sauce— Vegetarian / Non Fry \$5.25
- Brook** Panko fry Shrimp, Lettuce, Oco Sauce and Ethnic Mayo — Non Fry \$5.75

Dessert

Mochi Ice Cream : MANGO, CHOCOLATE, STRAWBERRY, GREEN TEA \$2.00

DRINK AGELESS

SOFT DRINK Organic Lemonade \$2.80. Organic Cola,

Ginger Ale or Root Beer \$2.00. Reeds Ginger Ale \$2.50. Ramune Soda \$2.50

NUTRITIOUS Organic Apple Juice \$2.80. Ginger Soother \$2.80.

Kombucha Wonder \$3.85. Coconut Water \$3.20.

ICE TEA Green Tea \$2.50. Sencha Shot \$1.85. Organic Mate Tea \$3.00

WATER (OUR BODY) Sparkling Water \$1.80. Spring Water \$1.35

HOT TEA \$2.00 Peppermint, Lemon Valerian, Lemon Ginger, Lime Green,
Chamomile, Black Tea, Decaf Green Tea, Rose Hip Hibiscus, Jasmine, Sencha