

STEAM BUNS

cochinita pibil 7,50

[pineapple pico, chipotle]

fried chicken 7,50

[general tso sauce, gingeroli]

tiger shrimp 8,50

[satay sauce, cilantro]

cangrejo de concha blanda 9,00

[old bay kewpie, jalapeño sauce]

shiitake 6,00

[hoisen, radish]

HANE GYOZAS

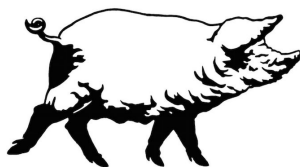
6 pieces served with citrus ponzu

dry aged beef and ají amarillo 12,00

chicken and black garlic 12,00

edamame and miso 11,00

pork, shrimp and XO sauce 12,00



CHUKA
ramen bar

@chuka_ramen_bar reservas: www.chukaramenbar.com 640 65 13 46

RAMEN

tori paitan 16,00

[japanese version of the Chinese Baitan soup in a kotteri style with a creamy and rich texture reminiscent of a chicken version of tonkotsu. served with pork belly chashu, bok choy, enoki mushrooms, spring onion, black sesame oil and 6´egg]

shio 15,50

[the most traditional and minimalist form of ramen soup from Hakodate in the Hokkaidō prefecture. clear broth base in a assari style of smoked fish, seafood and laver with a roast pork and chicken base like a consommé seasoned with sea salt. served with chicken chashu, daikon, hijiki seaweed, smeji mushrooms, tatsoi and 6´egg]

hiyashi chuka 15,00

[chilled noodles without broth, dressed in chili oil and served with sichuan sausage, candied curried cashews, watercress and 6´egg]

SEASONAL

presa char siu 18,00

[iberian pork in a cantonese style barbeque, green apple. kirachi mustard]

sautéed skate wing 20,00

[black bean brown butter. bimi brocoli]

mock nigiri of beef 12,00

[raw beef tri tip on soufflé toast, poblano puree and ginger-scallion sauce]

dok boki 16,00

[sautéed rice cakes, spicy bibim sauce, sauted squid and y micro-salad greens]

roast coliflower 8,50

[dressed with extra virgen fish sauce, chili crisp y butter vinaigrette]

DESSERT

mochi donut 7,00

[variation of the traditional glutenous rice cake with Obrador Grate® ice cream]