

MoonCat Ramen

MENU



Appetizer

Edamame	6
Edamame Spicy	7
Shishitou (Green pepper)	7
Chashu	8.5
Takoyaki	9
Ikageso	10.5
Pork Gyoza (6pc)	7
Vegetarian Gyoza (6pc)	8
Age Gyoza (6pc)	8
Ton-katsu (Pork katsu)	8
Chicken katsu	9
Kurobuta sausage	10
Buns	5
Kaki-fry (Deep fried oysters)	10.5
Bao	
-Chicken	8
-Chashu	8
-Shrimp (Ebi-Ten)	9
Shrimp and Vegetable Tempura	15
(2pcs each)	
Fried Shrimp Tempura (6pc)	12.5
Kaki-age Tempura(Vegetable) (2pc)	9.5
Karaage Chicken	9.5
Palla di riso	3
Onigiri (2pc)	4.5
Miso soup	3.5
Poket style Salad	9
Small green salad	5
Arizona Salad	11
Seasoned Spinach Ohitashi	5
Carpaccio	
-Salmon	13
-Tuna	16
-Octopus	※ASK



Edamame



Takoyaki



Pork Gyoza



Bao (Chashu)



Kaki-age Tempura



Karaage Chicken
Japanese Fried chicken



Palla di riso
6pc small rice ball
(Enjoy with Ramen or Carpaccio!)

Add Palla di riso
for any salads +2

Ramen

The Tonkotsu broth is prepared in the restaurant by hand. Please note that there may be slight differences in the consistency of the broth from day-to-day.



Tonkotsu Ramen 16.5

Rich pork based home made broth with roasted pork, bamboo shoots, boiled egg, green onion

Monrovia Tonkotsu Ramen 10.5

Original soup of MoonCat premade broth with roasted pork, boiled egg, bamboo shoots, green onion

Miso Ramen 15.5

Soybean paste broth with roasted pork, boiled egg, bamboo shoots, green onion, corn



Shoyu Ramen 14.5

Soy sauce based clear broth with roasted pork, spinach, boiled egg, green onion, bamboo shoots



Happy Shoyu Jr. 9

Small Shoyu ramen

Yuzu-shio Ramen 15.5

Japanese citrus and salt clear broth with roasted pork, spinach, boiled egg, green onion, bamboo shoots



Curry Ramen 15

Japanese curry over Shoyu Ramen (Potato, Carrot, Onion)



Ramen

Vegetarian Ramen (HOT/COLD) 18

Hot / Ramen with vegetable topping

Cold / Tsukemen, separate noodle and soup

Tan-tan Men 18

Tan-tan Tsuke-Men 18

Spicy rich broth with ground chicken, spinach, boiled egg



Tan-tan Men

Seafood Ramen -Miso broth 20

-Soy sauce broth 19.5

With softshell crab, scallop, shrimp, seaweed

CHILLED RAMEN

Hiyashi Chuka 19

Chilled ramen noodles with various toppings



Hiyashi Chuka

Hiyashi Tsukemen 20

Cold noodle and sesame sauce with chicken, egg, corn, and various topping



Maze Soba

Maze Soba *No broth Ramen 19

Light noodle dish with ground chicken and pork chashu

Toppings for all Ramen

Green onion, red ginger, spinach, corn, bamboo shoots, nori +1.5/each

Ground chicken +4

Boiled egg, seaweed +2.5/each

Extra noodles +3

3 slices Pork belly +5

For Ramen Choose your spicy level +1



Easy



Medium



Hot



Extra hot



Extreme

Add Gyoza (3pc) with any Ramen

Pork Gyoza +3

Vegetarian Gyoza +3.5

Premium Items



NARUTO Ramen 21
Special Miso Tonkotsu with Naruto

Special NARUTO Ramen 25
Anime inspired Special Miso Tonkotsu



Chashu Men (ARIZONA Ramen) 23
Special Chashu Men.
A mound chashu as big as Grand Canyon.
This ramen was specially created at our parent store in Japan also called "Arizona Ramen" for you to enjoy!

CHILLED ITEMS

Good for the summer to cool off and gain strength!

Stamina Udon 20
Chilled Udon with flavored beef topping

Arizona Stamina Salad 17
Savory meat topping



Udon & Soba

Sansai Udon _____ 13

Udon with wild vegetables

Kaki-age (Vegetable Tempura) Udon _____ 14

Shrimp Tempura Udon _____ 15

Curry Udon _____ 18

Beef Udon _____ 16

Beef Udon Jr. _____ 9

Small Beef Udon

California Yaki Udon _____ 17

Sansai Soba _____ 14

Buckwheat noodles with wild vegetables

Kaki-age (Vegetable Tempura) Soba _____ 15

Shrimp Tempura Soba _____ 16

Curry Soba _____ 19

Yakisoba _____ 14

Yakisoba Jr. _____ 8

Small Yakisoba



Kaki-age Udon



Beef Udon



Kaki-age Soba



Curry Soba



Yakisoba
Grilled noodles with vegetables.

Add Miso Soup with
any dish +2



※ Sansai is a collective term for edible wild plants that grow in mountains or fields.

It contains bracken shoots, flowering Fern, bamboo shoot and Wood ear mushroom.



Rice Dish

Beef Bowl _____ 15

Flavored beef and onion over rice

Kaki-age (Vegetable Tempura) Bowl _____ 13

Shrimp Tempura Rice Bowl _____ 15

Chashu Bowl _____ 14

Karaage Bowl _____ 13.5

OKINAWA Taco Rice _____ 17

Katsu Curry _____ 17

Curry Rice _____ 15

Fried Rice _____ 9

Fried Rice Jr. _____ 7

Small Fried Rice



OKINAWA Taco Rice
Mix of Okinawa & Mexican food



Katsu Curry



Fried Rice

Add Miso Soup with
any dish +2



Bento

(To Go ONLY)

Katsu (Cutlet) ————— 15

Katsu Jr. (S-size Katsu) ————— 9

Katsu Curry ————— 18

Chashu (3pc) ————— 6

Karaage ————— 16

Karaage Curry ————— 18.5

OKINAWA Taco Rice ————— 17

Carpaccio Salmon ————— 20

Beef Bowl ————— 15

Fried Rice ————— 10

Fried Rice Jr. ————— 6
Small Fried Rice



Katsu Curry



Karaage
Japanese Fried chicken

Add Miso Soup with
any bento +2



FOOD MENU (PDF)

