



**April 2-12 #BRW26**

## **Sobo Ramen**

### **LUNCH RICE PLATES - 18**

**Black Chicken Katsu Curry & Rice +2** 🌸

Deep, slow-cooked black curry with potatoes and carrots, crispy chicken katsu w/premium shokupan crust (Japanese milk bread).

**Mazemen Style Chashu Rice** 🌸

Savory minced chashu, szechuan numbing spice tare, egg yolk, scallions.

**Pork Belly & Rice**

Caramelized pork belly, soy glaze.

*Choice of House Thai Tea or House Lemonade*

*All rice plates come with seasonal vegetables and house pickled vegetables.*

### **DINNER SET - 32**

**Tomato Tiradito** 🌸

Kumato & Campari tomatoes, aji amarillo, yuzu, orange, and a passionfruit reduction.

**Snow Crab & Mentaiko Cream Pasta Ramen**

Japanese red snow crab, pollack roe light cream sauce, house squid ink pasta ramen noodle, parmigiano reggiano.

**Ocean View 'Junmai' Sake Pairing +6**

Brewed with white koji, which lends to heightened levels of citric acid. A vibrant, refreshing new style sake that complements perfectly with seafood. 2oz overpour.

🌸 **Seeds of Spring Special** | **Plant Based - Vegan/Vegetarian**

**Berkeley Restaurant Week menu subject to change.**

**Final menu will be presented upon arrival.**

**Reach out to restaurants to inquire about vegan and gluten-free options available.**



BAMPFA is offering \$12 gallery admission or film tickets to Berkeley Restaurant Week diners with a dining reservation or proof of purchase.



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