

Chefs Troy and Raymond are teaming up for the ultimate Yukon ramen bowl set menu featuring: 100% Yukon meats and produce!

first:

burnt ends and cranberries-

porkbelly burnt ends, elemental farms spicy asian lettuce mix, smoked cranberry vin

vegan alternative - smoked tofu bunt ends.

second:

morels and rabbit-

smoked & braised local rabbit, creamy morel fresh herb dashi, sauteed morel mushrooms, crispy noodles, rabbit liver pate, sourdough

vegan alternative - braised local root vegetables, cashew pate.

main:

bbq ramen

thin handmade wheat noodles*, rich bone broth, 16 hr smoked Yukon pork shoulder char siu, soy egg, local greens, herbs, mayu, chili oil.

vegan alternative - Wood Street house miso ramen bowl

last:

Japanese tea cake with fireweed honey ginger syrurp

safe for vegan and gluten free.

** gluten free guests can sub rice or veggie noodles for wheat noodles*