

TANPOPO RAMEN HOUSE

JAPANESE RAMEN & SUSHI



703-354-4938
<http://tanpoporamenhouse.com>



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Japanese noodles in Meat & Vegetable broth soup
All Ramen dishes come with bamboo shoots, fish cake, scallions, sesame seed, dry seaweed & a slice of chashu pork

SPICY TON-KOTSU RAMEN 11.00

Spicy tonkotsu flavor soup with fried shallots



HAKATA TON-KOTSU RAMEN 12.00

Special pork flavor soup called ton-kotsu with red ginger and black garlic oil



MISO TON-KOTSU RAMEN 12.00

Miso tonkotsu flavor soup with garlic butter, corn and bean sprouts



SHIO RAMEN 10.00

Salt flavor soup with fresh seaweed and hard boiled egg



SHOYU RAMEN 10.00

Soy sauce flavor soup with fresh seaweed and hard boiled egg



ADDITIONAL TOPPINGS

Extra Noodle	3.00	Nitamago(hard boiled egg)	2.00
Menma(bamboo shoot)	2.00	Butter Corn	1.00
Medium Hot Chill (ra-yu)	0.50	Hot Chill Oil	1.00
Bean sprout	0.50	Wakame(fresh seaweed)	1.00
Pork belly(kakuni)	4.00	Chashu(pork)	3.00
Fresh ground ginger, fresh ground garlic, Garlic Butter, Fresh cilantro	0.50		

*This item may be served under-cooked. consuming raw or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

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APETIZER MENU

6. Jumbo Shrimp Shumai	Steamed shrimp dumpling -----4pcs	5.75
7. Gyoza	Pan-fried premium "Berkshire" pork dumpling-----5pcs	4.75
8. Edamame	Soybean steamed with coarse salt	3.00
9. Shrimp&Avocado salad	Miso dressing	7.50
10. Spicy Ahi Tuna	Seared tuna with mustard miso sauce	8.50
11. Shell Fish Sunomono	Octopus, Clam, Shrimp, Crab cake	8.50
12. An-Kimo	Monk fish liver with yuzu ponzu	8.00
13. Onigiri	U-me, Okaka, Salmon, Yellowtail or Tuna	3.00

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SOUP AND SALAD

14. Seaweed Salad	3.50	15. House Salad	3.00
16. Oshinko	3.00	17. Bowl Of Rice	2.00
18. Miso Soup	2.00		



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TANPOPO SUSHI MENU

*SUSHI BAR

Served with Miso soup & Salad

19. Chirashi	15 pcs of raw fish on the top of Sushi rice	24.00
20. Sushi Special	10 pcs of Nigiri Sushi and California Roll	23.00
21. Sushi Deluxe	10 pcs of Nigiri Sushi and Tuna Roll	28.00
22. Sashimi Special	12 pcs of fresh Sashimi	23.00
23. Sashimi Deluxe	14 pcs of fresh Sashimi	27.00
24. Sushi & Sashimi	8 pcs of Nigiri, 10 pcs of Sashimi & Roll	35.00
25. Tekka don	10 pcs of Tuna with Tobico	22.00
26. Salmon don	10 pcs of Salmon with Salmon roe	20.00

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NIGIRI SUSHI

Tuna (Maguro)	5.00	Live Orange Clam	6.50
Tuna belly (Maguro Harasu)	7.00	Scallop (Hotate)	7.00
Seared Tuna	6.00	Sea urchin (Uni)	10.00
Blue Fin belly	10.00	Octopus (Tako)	5.00
Yellowtail (Hamachi)	6.00	Squid (Ika)	5.00
Yellowtail belly	6.50	Salmon roe (Ikura)	7.50
Salmon (Sake)	4.50	Flying Fish roe (Tobiko)	5.00
Salmon belly (Sake Harasu)	6.00	Capelin roe (Masago)	4.50
Shrimp (Ebi)	4.50	Egg (Tamago)	3.50
Botan Shrimp (Ama Ebi)	7.00	Crab cake (Kani)	3.00
Mackerel (Saba)	5.00	Eel (Unagi)	5.50
H Mackerel (Aji)	6.50	Sea Eel (Anago)	6.00
Rock Fish	4.50	Kohada	5.00
Tai	6.00	Surf Clam	4.50

CLASSIC ROLL

27. Tuna roll	4.50	28. Salmon roll	4.50
29. Yellowtail roll	5.50	30. Cucumber roll	3.50
31. Avocado roll	3.50	32. Ume & cuke roll	3.50
33. Notto roll	4.00	34. Shiitake roll	3.50
35. California roll	4.50	36. California roll w/masago	5.00
37. California roll w/tuna	5.50	38. California roll w/salmon	5.50
39. California roll w/eel	6.50	40. California roll w/shrimp	5.50
41. Tuna w/avocado	6.00	42. Salmon w/avocado	6.00
43. Spicy tuna roll	5.50	44. Spicy salmon roll	5.50
45. Spicy yellowtail roll	5.50	46. Spicy scallop roll	7.50
47. Spicy spring roll	6.50	48. Philly roll	5.50

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*DESIGNER ROLL

49. Dragon Roll	<i>California roll topped with eel & fish roe</i>	16
50. Rainbowroll	<i>Tuna, salmon... 7 different flavors to taste</i>	12.50
51. Volcanoroll	<i>California roll wrapped w/ seared salmon & yellowtail</i>	12
52. RedDragon Roll	<i>California roll with spicy tuna</i>	9
53. Screaming Spicy Roll	<i>Tuna, yellowtail, cilantro, cucumber</i>	9
54. Veggie Lover Roll	<i>Vegetarian favorite</i>	7.50
55. Tuna Steak Roll	<i>California roll wrapped w/seared tuna</i>	8
56. Futomaki	<i>"fat" Noriroll with kampyo (ground), lotusroot, tamago (egg), fishroe & cucumber</i>	6 (4pcs) 10(8pcs)

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BEVERAGE

Soda drink (coke, diet coke & sprite)	1.75
Iced green tea	3.00
Iced oolong tea	3.00
Ice tea	1.75
Ramune	2.50

DOMESTIC BEER

Miller Light	2.95	Coors Light	2.95
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IMPORTED BEER

Kirin Ichiban	3.95	OB Golden Lager	3.95
Asahi Dry	3.95	Cass Lager	3.95
Sapporo 22oz Can	7.00		

JAPANESE PREMIUM BEER

Oze No Yukidoke (Gumma Prefecture) "White-Weizen, Nama-Wheat Beer" All hand-made craft beer!	12.00 (330ml)
Ginga Kogen (Niigata Prefecture) "Hefe-Weizen, Nama Unfiltered Wheat Beer" Unpasteurized and unfiltered craft beer.	10.00 (300ml)
Echigo Koshi Hikari (Niigata Prefecture) "Premium Rice Lager" from the first Micro-Brewery in Japan, smooth and rich lager.	10.00 (500ml)

HOT SAKE

Kuromatsu Hakushika naturally pure sake

small 5.00 large 9.00

COLD SAKE

Junmai Daiginjo

Kubota Manju (Niigata Prefecture) "10000 Celebration" \$169 (720ml)

Dassai 50 (Niigata Prefecture) "Otter Fest" \$27 (300ml)

Junmai Ginjo

Taisetsu (Hakkaido Prefecture) "Ice Dome" \$24 (300ml)

Hakushika Junmai Ginjo (Hyogo Prefecture) \$15 (300ml)

Hakushika Namacho (Hyogo Prefecture) "Fresh & Light" \$7 (180ml)

Tokubetsu Junmai

Suigel (Kochi Prefecture) "Drunken Whale" \$36 (720ml)

Hakkaisan Toku-Jun (Niigata Prefecture) "EightPeaks" \$24(300ml)

Junmai

Hakushika Yamadanishiki (Hyogo Prefecture) \$15 (300ml)

Hakushika Chokara (Hyogo Prefecture) "Extra Dry" \$15 (300ml)

Honjozo

Kubota Senju (Niigata Prefecture) "1000 Celebration" \$65(720ml)

Genbei San No Oni Koroshi (Fushimi Prefecture) \$10(180ml)

Genshu

Wakatake Onikoroshi Toku-Jun (Shizuoka Prefecture) \$39(720ml)

Kikusui Funaguchi Can Nama (Niigata Prefecture) \$12 (200ml)

Nigori

Hakushika Snow Beauty (Hyogo Prefecture) \$16 (300ml)

Sawa Sawa (Nara Prefecture) "Sparkling" \$15 (250ml)

