

MESHKO®

The Hot Spot For Ramen

Sake

Ikezo Jelly Sake Peach By Ozeki 180ml Can	7
Classic Junmai Sake By Sho Chiku Bai 180ml Bottle	7
Ozeki Dry By Ozeki 180ml Bottle	8
Nigori By Sho Chiku Bai 375ml Bottle	12
Sierra Cold Sake By Sho Chiku Bai 300ml Bottle	12
Hana-Kohaku Plum Sake By Tatsuuma-Honke Brewing 300ml Bottle	14
Mio Sparkling Sake By Sho Chiku Bai 300ml Bottle	14
Yuki Nigori White Peach By Ozeki 375ml Bottle	14
Rei Junmai DaiGinjo By Sho Chiku Bai 300ml Bottle	17
Tokusei Gold Junmai Daiginjo Contains sakura flower shaped gold flake By Kamotsuru Sake Brewery 180ml Bottle	17

Beer

Tangerine Wheat By Lost Coast Brewry	4
Black Cherry Hard Seltzer By White Claw	4
Mango Hard Seltzer By White Claw	4
Pack IPA By Wolf's Ridge Brewing	4
Daybreak Coffee Vanilla Cream Ale By Wolf's Ridge Brewing	4
Heartlandia American Lager By Wolf's Ridge Brewing	4
Pup Easy IPA By Wolf's Ridge Brewing	4
Truth IPA By Rhinegeist Brewery	4
Bubble Rose Ale By Rhinegeist Brewery	4
Cheetah Lager By Rhinegeist Brewery	4
Gavel Banger IPA Taff's Brewing Co.	4
Nellies Lemon Frosty Ale Taff's Brewing Co.	4
Sapporo (large Bottle)	8
Kirin Ichiban (large Bottle)	8
Orion (large Bottle) From Okinawa,	10



Appetizer

<p>Shio Edamame 4 Fresh steamed soybeans finished with a touch of sea salt.</p> <p>Enoki Bacon Wrap 7.5 Crispy bacon stuffed with grilled enoki mushrooms drizzled with unagi sauce and green scallion.</p> <p>Salt and Pepper Chicken Wing 8 Crispy fried chicken wings tossed with fresh pepper, onion, jalapeno, and garlic. Seasoned with our house blended salt and pepper seasoning.</p> <p>Mango Habanero Wing 8 Crispy fried chicken wings tossed in a sweet and spicy mango habanero glaze.</p> <p>K.F.C Wing 8 Crispy fried chicken wings tossed in a Sweet Garlic Soy Sauce "Sweet garlic savory soy with a hint of korean spicy".</p>	<p>Meshikou Karaage 7 Marinated chicken flash fried to perfection served with a spicy house citrus dipping sauce.</p> <p>Crab Taco (2) 7.5 Spicy Crab salad, slaw and house sweet and spicy pickle chips served on a lightly fried tortilla shell.</p> <p>Salt and Pepper Calamari 9 Crispy fried calamari tossed with fresh pepper, onion, jalapeno, and garlic. Seasoned with our house blended salt and pepper seasoning.</p> <p>Barbecue Chashu Bun (2) 7.5 Soft steamed buns stuffed with braised pork belly seared to perfection and drizzled with our house barbecue glaze. Topped with mayo, spring greens, and our sweet & spicy pickle.</p> <p>Meshikou Takoyaki 7.5 Flash fried soft dough ball filled with octopus bits. Topped with eel sauce and spicy mayo. Garnished with bonito flakes and green scallions.</p>
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Mazemen (Broth-less) Ramen

<p>Roasted Sesame Mazemen 12 Chilled wavy ramen noodles served with a roasted sesame soy vinaigrette lightly sweetened, topped with spring greens, english cucumber, marinated soft boiled egg, and braised pork tenderloin or pork belly. Sprinkled with roasted sesame seeds.</p>	<p>Yuzu Soy Mazemen 12 Chilled wavy ramen noodles served with a Japanese Yuzu soy dressing, sweet and citrusy. Topped with spring greens, house's pickle, marinated soft boiled egg, shredded seaweed, and braised pork tenderloin or pork belly.</p>
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Side Rice Bowl

<p>Chashu Rice Bowl 5 Chashu and green scallion cooked in house chashu sauce served over rice. Garnished with shredded seaweed</p>	<p>Karaage Rice Bowl 5 Marinated chicken flash fried to perfection and served over rice. Topped with unagi sauce and spicy mayo. Garnish with green scallions.</p>
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Beverage

Coke/ Diet Coke/ Cherry Coke	
Sprite/ Lemonade	2.5
Hot Tea (Genmai Cha)	2
Fresh Brewed Ice Tea	2.5

Soup Ramen

Shoyu Paitan Ramen 12

Meshikou's silky Paitan (chicken) broth infused with soy tare, served with wavy noodles. Topped with green scallion, kikurage mushroom, menma, fish cake, marinated soft boiled egg, and braised pork tenderloin or pork belly.

Shoyu Chintan Ramen 12

Our chicken "Chintan" (clear broth) is served with thin straight noodles. Topped with white scallion, kikurage mushroom, menma, seasonal green, marinated soft egg, and braised pork tenderloin or pork belly.

Shio Chintan Ramen 12

Our chicken "Chintan" (clear broth) is served with thin straight noodles. Topped with white scallion, kikurage mushroom, menma, seasonal green, marinated soft egg, and braised pork tenderloin or pork belly.

Fireball Paitan Ramen 14

Meshikou's silky Paitan (chicken) broth infused with shio tare and a ball of spicy garlic paste, served with straight noodles. Topped with green scallion, kikurage mushroom, menma, fish cake, marinated soft boiled egg, and braised pork tenderloin or pork belly.

Spicy Mala Ramen 14

Meshikou's Silky Paitan (chicken) Broth infused with house sichuan tare, served with straight noodles. Topped with green scallion, kikurage mushroom, marinated soft broiled egg, and braised pork tenderloin or pork belly. Finished off with a house sichuan mala oil and julienne dry red pepper.

Veggy Miso Ramen 12

Vegetarian base broth infused with a house sake and miso paste, served with wavy noodles. Topped with seasonal green, corn, green scallion, kikurage mushroom, menma and braised tofu.

Karaage Ramen 12

Our Shoyu Paitan Ramen with a side of fried karaage in place of braised pork belly.

Shio Paitan Ramen 12

Meshikou's silky Paitan (chicken) broth infused with shio tare, served with straight noodles. Topped with green scallion, kikurage mushroom, menma, fish cake, marinated soft boiled egg, and braised pork tenderloin or pork belly.

Spicy Miso Paitan Ramen 12

Our rich Miso Paitan Broth with a spicy kick served with wavy noodles. Topped with kikurage mushroom, corn, white scallions, marinated soft boiled egg, and braised pork tenderloin or pork belly.

Fireball Miso Ramen 14

Our chicken "chintan" broth infused with miso paste and a ball of spicy garlic paste, served with wavy noodles. Topped with kikurage mushroom, corn, white scallions, marinated soft boiled egg, and braised pork tenderloin or pork belly.

Meshikou Black 14

Meshikou's Silky Paitan (chicken) Broth infused with shio tare, served with wavy noodles. Topped with green scallion, kikurage mushroom, menma, fish cake, marinated soft broiled egg, and braised pork tenderloin or pork belly. Finished off with a black garlic aroma oil.

Mala Veggy Ramen 13

Vegetarian base broth infused with a house sichuan tare, served with wavy noodles. Topped with seasonal green, corn, green scallion, kikurage mushroom, menma and braised tofu. Finished off with a house sichuan mala oil.

Ramen Toppings Add-ons

Kurobuta Sausage 3

Chicken Karaage 3

Braised Pork Belly Or Tenderloin 3

Fish Cake 2

Kae-dama 2
(Extra order of noodle)

Menma 2
(Marinated Bamboo)

Kikurage Mushroom 1.5

Ajitsuke Tamago 1.5
(Marinated Egg)

Seasonal Asian Green 1.5

Roasted Black Garlic Oil 2