



BLURRED

RAMEN BAR

RAMEN • IZAKAYA • HOUSE DRINKS

BLURRED — FOR EVERYONE WHO GREW UP ON TOONAMI

RAMEN

Tonkotsu	17
Rich pork bone broth, wavy noodle, chashu, marinated egg, wood ear, black garlic oil, scallion, sesame FIRST TIME HERE? START WITH THIS ONE.	
Miso	16
Sapporo-style miso broth, wavy noodle, chashu, corn butter, bean sprouts, marinated egg, scallion MAKE IT SPICY, NO CHARGE.	
Burnt End Miso	18
Kansas City burnt ends on miso broth, wavy noodle, soft egg, pickled red onion, scallion, brisket-tallow chili oil. KC sauce on the side TRY THE BROTH CLEAN FIRST.	
Garden Bowl	12
Kombu and shitake broth, rice noodles, charred corn, mushrooms, scallion, chili crisp, nori VEGAN • GLUTEN-FRIENDLY	
Shin Black, Loaded	10
The cult instant classic, cooked to order: house egg, corn butter, scallion, sesame, nori	
Shin Black, Burnt Ends	13
Shin Black, loaded with Kansas City burnt ends, soft egg, scallion, brisket-tallow chili oil THE LATE NIGHT BOWL. BUILD YOUR BOWL Extra chashu 4 • Extra burnt ends 5 • Karaage 5 • Marinated egg 2 • Corn butter 2 • Extra noodles 3 • Make it rich 2 • Gluten-friendly build 2 • Shime 3.5	

SANDO AND PAN

Chashu Sando	12
Pressed house milk bread, braised pork, karashi mayo, cabbage	
Okonomiyaki	11
Osaka-style cabbage pancake, okonomi sauce, kewpie, bonito, aonori. Add chashu 3	
Tamago Sando	8
Konbini-style egg salad on milk bread VEGETARIAN	

IZAKAYA

Oven Wings	13
Roasted hard and crisped to order, gochujang-honey or soy-garlic, pickled daikon	
Karaage	11
Soy-ginger fried chicken thigh, yuzu kosho mayo, lemon GLUTEN-FRIENDLY	
Gyoza (5)	9
Pan-fried, soy-vinegar dip	
Chashu Nikuman (2)	8
Steamed milk buns, braised pork, hot mustard	
Corn Cheese	7
Sweet corn, mozzarella, kewpie, shichimi VEGETARIAN • GLUTEN-FRIENDLY	
Blistered Shishito	7
Yuzu salt. One in ten is hot. VEGAN • GLUTEN-FRIENDLY	
Crispy Chicken Skin	6
Fried to glass, sansho salt GLUTEN-FRIENDLY	
Edamame	5
Sea salt or shichimi-garlic VEGAN • GLUTEN-FRIENDLY	
House Popcorn	4.5
Furikake, shichimi, nori-shio, kettle corn, or matcha-sugar	

RICE

Chashu Donburi	13
Glazed braised pork over rice, marinated egg, scallion, nori	
Japanese Curry Rice	11
House curry, pickles. Add chashu 3, add karaage 5	
Spam Musubi	6
Seared, soy glaze, nori	
Shime	3.5
A small bowl of rice to finish your broth VEGAN • GLUTEN-FRIENDLY	

SWEETS

Fruit Sando	8
Strawberries and whipped cream on house milk bread	
Pocky Dessert Board	5
Two flavors, matcha whip	

AFTER 10 PM • FRIDAY + SATURDAY

Karaage 11 • Shin Black 10 • Shin Black Burnt Ends 13 • Chashu Nikuman 8 • Spam Musubi 6 • House Popcorn 4.5

Gluten-friendly means we build it without wheat ingredients and cook noodles in fresh water on request. The kitchen is small and shares equipment, so tell us about allergies.



HOUSE DRINKS

Pineapple Lemonade	8
Deliciously refreshing, satisfyingly tart. Add Cimarron Silver tequila 6	
Blurred House Cider	8
House made spiced cider, hot or over ice. Add Rittenhouse 100 rye 6	
Smokey Ginger Toddy	10
Smoky black tea, lemon, ginger beer. Served cold. Sub Nikka From the Barrel for the zero proof 8	
The Apprentice	10
Blackberry lemonade with an herbal kick. Sub Nikka From the Barrel for the zero proof 8	
Sujeonggwa	8
Korean cinnamon punch, sweet and spicy, served chilled. Add Union Horse rye 7	
Lychee Mule	9
Sweet and sharp, the perfect afternoon sipper. Add Nikka Coffey vodka 6	
Blurred House Sodas	7
Seasonal fruit sodas; ask for flavors. Add Laird's 100 apple brandy 6	
The Melon Float	9
Classic Japanese ice cream float.	
The Squire's Dram	9
House cider and spiced melon.	

COCKTAILS

Blurred Margarita	15
Blanco tequila, yuzu, matcha, a dash of cream.	
Green Tea Highball	13
Japanese whisky, rich cold brew gyokuro tea.	
Goldwyn Follies 2	14
Apple and cranberry, cinnamon infused Japanese gin, black tea.	
The Sour Mage	14
Gentleman Jack, strawberry dill shrub, egg white.	
Before a Long Rest	15
Warm cognac and blackberry.	
Blurred Sweet & Sour	14
Japanese vodka, ginger, lychee, yuzu, junmai sake.	
Sujeonggwa Nightcap	13
Union Horse rye and Korean dessert punch.	
Rogue at Sea	13
A rum lover's strawberry lemonade.	

SAKE

5 oz pour. Ask for a taste.	
Hakutsuru Excellent Junmai	8
Vanilla and apple. Chilled or warm.	
Konishi Silver	10
Light ginjo, fresh and silky.	
Momokawa Organic	9
Sweet and nutty. Made in Oregon.	
Dassai 39	18
Daiginjo: pear and melon.	
Aizu Homare Jun Kome	12
Aged koshu: sourdough, caramel.	

BEER

Bottles and cans. No draft, on purpose.	
Asahi Super Dry	6
Crisp rice lager.	
Kirin Ichiban Shibori	6
All malt lager, smooth.	
Hitachino Nest Dai Dai	9
Mandarin IPA.	
Yoho Tokyo Black	8
Porter, a little smoke.	
Ginga Kogen	8
Hefeweizen, mellow.	
Local, rotating	7
Ask what is in the cooler.	

TEA

Hot teas by the pot. Iced on request.	
Matcha	5
Ceremonial grade, whisked to order.	
Gyokuro	5
Shade grown. Hot or cold brew.	
Genmaicha	4
Green tea with toasted rice.	
Hojicha	4
Roasted green tea.	
Earl Grey	4
Black tea, bergamot.	
Irish Breakfast	4
Strong and malty.	
Lapsang Souchong	4
Pine smoked black tea.	
Masala Chai	4
Spiced black tea.	

COFFEE + ESPRESSO

House Blend. Oat milk on request.	
Drip, regular or decaf	3
Espresso	3.5
Cappuccino	4.5
Latte	5
Matcha Latte	6
Hot or iced.	
Chai Latte	5.5
London Fog	5.5
Earl Grey, vanilla, milk.	
Cold Brew	4.5
Hojicha Hot Chocolate	6
The winter pour. Seasonal.	

HOUSE DRINKS ARE BUILT WITHOUT ALCOHOL; ADD A SPIRIT IF YOU WANT ONE.
COCKTAILS ARE FULL PROOF.

Please drink responsibly. We will happily call you a ride.