



CREATIVE TAKES ON AUTHENTIC BUT CHARACTERISTIC RAMEN
& OTHER JAPANESE FARE IN A MODERN, ARTWORK-ADORNED
SPACE IN SAN FRANCISCO JAPAN TOWN SINCE 2013.

WARAKU PROUDLY SERVES OUR SIGNATURE “SPICY TANTAN
MEN”, “BLACK GARLIC TONKOTSU RAMEN”, AND MORE,
WHICH COMES WITH A DEEP AND RICH BROTH AS BEST FOR
THEM, PAIRED WITH THICK AND SAVORY NOODLES TAILORED
SPECIFICALLY TO MATCH OUR SPECIAL BROTHS.

IN JAPANESE, “WA(和)” MEANS “JAPAN” OR “RELAX” , AND
“RAKU(楽)” MEANS “FUN” OR “ENJOY”. YOU CAN USE YOUR FULL
IMAGINATION, CHOOSE YOUR RAMEN FROM THE VARIETIES
DEPENDING ON YOUR MOOD OF THE DAY, OR CUSTOMIZE
YOUR OWN RAMEN. ENJOY!

STARTER

SEAWEED SALAD it's perfect when paired with your favorite ramen!	3.95	FRENCH FRIES Once you pop, you can't stop.	4.95
EDAMAME Pinch of salt provides delicate flavor.	4.50	CHICKEN KARA-AGE Chicken thigh meat soaked in our original marinade, fried up Japanese style.	7.50
FRIED SHISHITO Deep fried shishito peppers with dashi soy sauce.	5.50	GESO FRIES Fried lightly breaded squid tentacles. It goes very well with a cold glass of beer.	7.50
GYOZA 5pcs deep fried juicy gyoza topped with green onion. Enjoy with soy sauce vinegar!	6.50	KIMCHI CHEESE FRIES Melted cheese and kimchi topped on a pile of crispy, golden french fries.	8.50
TAKOYAKI 5pcs deep fried Takoyaki topped with Takoyaki sauce, mayonaise, aonori, bonito flakes.	6.50	KAKUNI It is painstakingly braised until soft.	8.50

SPICY TANTAN MEN



SPICY TANTAN MEN (CHICKEN) 🌶️

16.95

和楽 坦々麺

House made chicken clear base seasoned with sesame topped with spicy ground chicken, Sichuan(Chinese) pepper, green onions, bean sprouts, cilantro & seasoned soft boiled egg.

SPICY TANTAN MEN DX (CHICKEN) 🌶️

19.95

和楽 坦々麺 デラックス

Spicy Tantan Men + chicken chashu, corn, bamboo shoots, kikurage mushrooms and nori Seaweed!

WARAKU ORIGINAL



TSUKEMEN (PORK)

つけ麺

16.50

Dipping ramen with a unique and delicious dashi flavor. Loved the bamboo shoots, pork chashu, flavored soft boiled egg, and nori seaweed addition too.

CHICKEN SHOYU RAMEN

鶏しょうゆラーメン

14.95

House made clear chicken soup base topped with chicken chashu, green onions, bamboo shoots, spinach, seaweed, and seasoned soft boiled egg.

IMPOSSIBLE TANTAN MEN (VEGE) 🌶️

ベジタブル坦々麺

16.50

Creamy soy milk broth topped with flavored spicy Impossible veggie meat. Don't forget squeezing the lemon in the middle!

EXTRA TOPPINGS

EXTRA SOUP

6.00/each

- TONKOTSU
- CHICKEN
- VEGETARIAN

EXTRA NOODLES

1.50/each

- ORIGINAL NOODLES
- KYUSHU STYLE THIN NOODLES
- VEGETARIAN NOODLES
- GLUTEN-FREE NOODLES

KAKUNI (1pc)

4.00

PORK CHASHU

3.00

CHICKEN CHASHU

3.00

SPICY GROUND CHICKEN

2.00

IMPOSSIBLE SPICY MEAT (VEGE)

2.00

FLAVORED SOFT BOILED EGG

2.50

SPICY ENERGY BOOST

1.00

KIKURAGE MUSHROOMS

1.00

BAMBOO SHOOTS

1.00

SEAWEED (3pcs)

1.00

SPINACH

1.00

GREEN ONIONS

1.00

BEAN SPROUTS

1.00

CORN

1.00

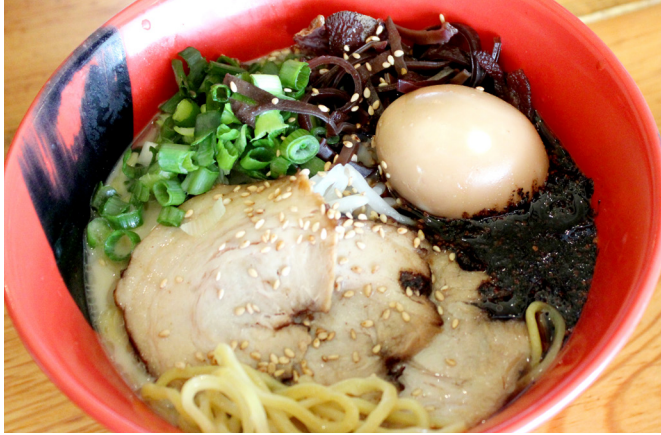
CILANTRO

1.00

KIMCHI

2.00

BLACK GARLIC TONKOTSU



BLACK GARLIC TONKOTSU RAMEN (PORK) 16.95
黒マー油 豚骨ラーメン

Waraku's signature tonkotsu ramen topped with homemade blackened garlic sesame oil.



BLACK GARLIC TONKOTSU RAMEN DX (PORK) 19.95
黒マー油 豚骨ラーメン デラックス

This ramen provides a deluxe ramen experience with all it has to offer! It is loaded with "Kakuni" braised pork belly, chashu, corn, bamboo shoots, kikurage mushrooms, spinach, soft-boiled egg, nori seaweed and black garlic oil!

TONKOTSU



TONKOTSU RAMEN (PORK) 15.95
和楽 豚骨ラーメン

Waraku's signature pork broth ramen with slow-braised pork belly (chashu), seasoned soft boiled egg, bean sprouts, green onion, and kikurage mushrooms.

TONKOTSU RAMEN DX (PORK) 18.95
和楽 豚骨ラーメン デラックス

Tonkotsu Ramen topped with "Kakuni" braised pork belly, chashu, corn, bamboo shoots, kikurage mushrooms, spinach, soft-boiled egg, nori seaweed.

RICE BOWLS

SUKIYAKI BEEF BOWL 6.95
 Stewed beef, soy sauce, onion, green onion, and sesame over rice

CHASHU BOWL 5.95
 Simmered pork over rice

KAKUNI BOWL 6.95
 Braised pork belly over rice

CHICKEN KARA-AGE BOWL 6.95
 Japanese style fried chicken over rice

STEAMED RICE 2.50



*Consuming seaweed can expose you to chemicals including Cadmium and Lead, which are known to the state of California to cause cancer and birth defects of other reproductive harm. For more information go to <https://www.foodinsight.org/what-is-prop-65-california>

DRINKS

SAKE / WINES

HOUSE SAKE (HOT or COLD)		9.00
SEQUOIA GINJO	375ml	30.00
Fresh sake from San Francisco		
SEQUOIA NIGORI	375ml	30.00
Unfiltered sake from San Francisco		
AMABUKI SUNFLOWER	180ml	15.00
Straberry flavored sake with cute glass		
AMABUKI STRAWBERRY	180ml	15.00
Sharp and dry sake, good size!		
SHIRAKEBEGURA MIO	300ml	18.00
Sparkling Ginjo, good for two people		
TATENOKAWA PHOENIX	Glass 20 / 720ml	75
Rich and smooth fravor, beautiful label		
KINSEN PLUM WINE	Glass 6 / 750ml	24
Plum wine , sweet & sour taste		
UMI NO SACHI WINE	Glass 7 / 750ml	28
House white wine		

BEERS

SAPPORO PREMIUM	Glass 6.75 / Pitcher 18.75
KIRIN ICHIBAN (BOTTLE)	Small 5.00 / Large 9.50

SOFT DRINKS

COKE, DIET COKE, SPRITE	2.50 /each
CALPICO	3.00
OI-OCHA	3.00
Bottled green tea	
RAMUNE	3.00
Classic Japanese soda	
BOTTLED WATER	2.50
SPARKLING WATER	2.50
HOJI-CHA HOT TEA	2.00
KIMINO SPARKLING JUICE	5.50 /each
- YUZU : Hand-picked Yuzu from Shikoku island	
- UME : Hand-picked & whole-pressed Ume Plums	
- MIKAN : Hand-picked Mikan mandarins from Ehime	
- RINGO : Hand-picked Fuji apples from Aomori	

DESSERTS



MATCHA MONT BLANC **5.50**
A cake called Mont Blanc. It means “white mountain” in French, and is very popular in Japan.

GREEN MOCHI DAIFUKU **2.50**



BLACK SESAME MONT BLANC **5.50**
This Mont Blanc features Japanese ingredients Kuro Goma or roasted black sesame cream and dough, drawing out black sesame’s unique and elegant flavor and aroma.