

# HUSH

BISTRO  
BIZLBO

Ramen

The Intro

Wings \$14

gochujang/garlic/yuzu/honey/fresno pepper/cilantro/toasted sesame seeds

SoBa Salad \$12

Chilled soba noodle/pickled shitake mushroom/red  
onion/carrot/daikon/mint/basil/cilantro/sesame ginger vinaigrette

Charred Bok Choy \$12

Charred bok choy/kimchi vinaigrette/candied kumquats/toasted quinoa/onion/poached egg

Ribs \$16

Lemongrass ginger caramel bbq sauce/pickled vegetable

Burger \$18.

American kobe/pork belly/tobanjan mayo/pickled cucumber/sunny up egg/scallion

Bowls

Shio Ramen "Salted Duck" \$18

Duck confit/oven dried tomato/ pickled golden raisin/scallion/garlic oil

Earth(v) \$18

Mushroom broth/maitake mushroom/celeriac/charred onion/collard greens

Tonkotsu "Aged to Perfection" \$28 (daily limit)

Tonkotsu broth/dry aged ribeye/

LoBster Miso "Bougie" \$22

Spicy lobster miso/butter poached lobster/corn/fennel/chili oil/scallion

Poked \$18

Tuna/cucumber/radish/spicy mayo/red onion/celery leaves/panko crunch

Sides \$12

sausage and peppers

Shishito peppers/sweet and spicy sausage/garlic crunch

okonomiyaki \$12

Cabbage, rice, spam, katsubushi, spicy mayo, eel sauce, scallion

Kimchi and spam fires  
Crispy spam/kimchi/spicy mayo/bonito flakes

Xtras

Collard green kimchi \$3

Aged Egg \$2

Extra noodle \$3

Pork Belly \$4

Menma \$2