

HiroNori

CRAFT RAMEN

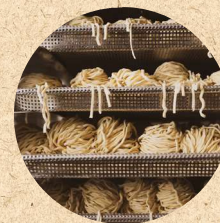
Welcome to HiroNori! We are the place to go for Japanese ramen in California. With over 20 years of passion and culinary experience, we bring authentic, delicious craft ramen to our local areas.

Why is our ramen different? To create a meal that truly feeds the soul, it starts with the farmers we work with and the quality of their crops. Their attention to detail is what helps keep our craft alive. Without it, our ramen — and your experience — would suffer. From our wheat fields to your bowl, we cut zero corners to meet our standards. This is the only way we can bring you and your family joy and satisfaction, one bowl of ramen at a time.

-Hiro & Nori



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CRAFT RAMEN

TONKOTSU RAMEN Pork chashu, spinach, green onion, seaweed, bean sprouts, half egg	17⁹⁰
SHOYU RAMEN 100% Chicken broth with 2 year barrel-aged soy sauce, pork chashu, green onion, spinach, bamboo, kaiware sprouts, half egg	16⁴⁵
VEGAN RAMEN Sesame miso broth, broccolini, corn, bean sprouts, soy meat, tofu, baby kale, chili oil	18⁹⁵
SPICY COLD DIPPING NOODLE Bonito dashi broth with chili oil, cold noodle with pork chashu, bamboo, kaiware sprouts, bean sprouts, egg, spinach	16⁴⁰
COMBO Ramen of choice, mini green salad, mini rice bowl (salmon poke or spicy tuna bowl +1.00)	+6⁹⁰

** Choice of thick or thin noodles
** Pork substitutions available (chicken or tofu)

TOPPINGS

Garlic	FREE	Shrimp	5²⁰
House Spicy Sauce V	FREE	Seaweed (3)	2²⁰
Black Garlic Oil V	1⁵⁰	Spinach	3³⁰
Chili Oil	1⁰⁰	Tofu	1⁴⁰
Egg	3³⁰	Corn	2²⁰
Green Onion	2²⁰	Broccolini	2²⁰
Pork Chashu (3)	6²⁰	Bean Sprouts	0⁵⁰

WE ARE CASHLESS

SERVICE CHARGE

To support all members of the Hironori staff a 16% service charge has been applied to your check (optional to remove). If you have any questions or would prefer to leave a gratuity and remove the service charge, please let us know and we will gladly accommodate. Thank you for joining our table.

SIDES

EDAMAME Soy beans, sea salt, yuzu	5⁰⁰
VEGAN GYOZA Deep fried dumplings with soymeat, napa cabbage, ginger, garlic, sesame oil	8⁸⁰
CUCUMBER CRAB SALAD Cucumber, crab, yuzu dressing	5⁸⁰
GREEN SALAD Baby kale, corn, tomato, apple, quinoa, avocado, yuzu dressing (add spicy tuna/salmon +5.80)	8⁸⁰
CRISPY CHICKEN Garlic, soy marinated fried chicken thigh	9⁶⁰
CRISPY RICE W SPICY TUNA Spicy tuna, avocado, jalapeno, eel sauce 2 or 3 pc.	8⁴⁰ / 12⁶⁰
PORK BUNS Steamed bun, marinated pork belly, pickled onions, hoisin sauce 2 or 3 pc	8⁹⁰ / 12⁶⁰
EEL TEMPURA BUNS Steamed bun, tempura eel, pickled onions, cucumbers, hoisin sauce 2 or 3 pc	8⁸⁰ / 13²⁰



Tonkotsu Ramen



Shoyu Ramen



Vegan Ramen

BOWLS

PORK RICE BOWL Pork chashu, green onion, poached egg, spinach, rice	11³⁰ / 15⁶⁰
CHICKEN RICE BOWL Chicken thigh, soft boiled egg, green onion, spinach, rice	9²⁰ / 11⁶⁰
SPICY TUNA RICE BOWL Spicy tuna, baby kale, quinoa, avocado, green onion, rice	11³⁰ / 13⁹⁰
SALMON POKE BOWL Marinated salmon, baby kale, quinoa, avocado, rice	11⁸⁰ / 14⁹⁰

DRINKS

CUCUMBER MINT YUZUNADE	5⁴⁵
MATCHA LATTE WITH AZUKI BOBA	6³⁰
YUZU PINA COLADA	5⁹⁵
ROOIBOS ICED TEA	3⁴⁰
Caffeine free herbal tea with antioxidants and minerals that goes well with ramen	
HOT TEA	3⁴⁰
ICED TEA	3⁴⁰
ORGANIC ICED GREEN TEA	3⁴⁰
COKE	3⁴⁰
DIET COKE	3⁴⁰
SPRITE	3⁴⁰
LEMONADE	3⁴⁰
CRANBERRY JUICE	3⁴⁰
ARNOLD PALMER	3⁴⁰

DESSERT

MOCHI ICE CREAM	4⁵⁰
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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.