




APPETIZERS

OII SALAD	 	cucumber, arugula, dill, almond, parmesan, sesame seeds	14.6
SAUTEED HARICOT VERT		spicy daikon, garlic, tomato, egg, onion, pancetta bacon, creme fraiche	17.5
FRIED GARIC CHICKEN SAMBAL (SPICY) OR SWEET		roasted almond, scallion, soy sauce, sambal	20.8
Please allow 15 minutes of cooking time for our delicious chicken			
DUXELLES		wild mushroom, caviar, pork belly, spicy miso, avocado puree	15
PORTOBELLO & AVOCADO TEMPURA		parsley, parmesan, shiso pesto mayo	16.5
TORARGASHI MUSSELS		andouille sausage, sake, serrano, thyme tempura buns	24
PAN SEARED PORTOBELLO MUSHROOM		pickled ginger, egg, crisp onion, soy sauce reduction	15.4
TUNA CARPACIO		artichoke, quail egg, balk sesame paste, daikon sprout	19.8

OUR FAMOUS BUNS one in an order

BERKSHIRE PORK BELLY		cucumber, daikon sprout, sweet sake soy sauce reduction, mayo	6.7
MASHED		mashed potato, spicy beef brisket, mozzarella, jalapeno pickles, kimchi, onion, scallion, sesame seed, horseradish	7.5
6 HRS PORK SHOULDER		pickled sauerkraut, cotija cheese, crisp onion, sesame seed	6.7
GOKI		bbq beef, lettuce, cilantro, onion, siracha, creme fraiche, sesame seed	7.3
POLLO		spicy bbq chicken, scallion, gochujang, cilantro, cucumber, onion, creme fraiche, roasted sesame seed	7.4
DUCK BREAST		golden raisin, jalapeno chutney, daikon sprout	10.5
TEMPURA COD		pickled fennel slaw, wasabi mayo, roasted sesame seed	7.5
TEMPURA SHRIMP		battered tiger shrimp, Thai sweet chili mayo, pickled fennel slaw, roasted sesame seed	7.4
MUSHROOM		pan seared shitake mushroom, pickled ginger, cucumber, soy sauce reduction	6.9
TONKATSU		pork loin, pickled ginger, fennel slaw, onion, cilantro, cucumber, nori, sesame seed, cream fraiche	6.9

OIISTAR SIGNATURE RAMEN

When You Are Ordering Our Signature Ramen

- Broth Information: Our broth contains NO dairy products (no milk, no creamer, etc.). We pride ourselves on preparing our creamy, rich broth through a tried-and-true process. This process depends on both our unique cooking method and the long hours the broth simmers. By simmering for hours, we extract all the rich flavors from the meat, naturally creating a savory, rich broth.
- Spice Levels: Each of our ramen bowls comes with its own special spice level that we've carefully chosen to match the flavors. While we aren't able to change the spice level, we want to make sure you enjoy your meal comfortably. If you have a sensitive stomach or are eating on an empty stomach, please take your spice tolerance into consideration. We hope you love every bite and enjoy your time with us!
- Allergies: If you have any food allergies or dietary restrictions, please inform your server before ordering.
- Add Extras Toppings: You can add extra toppings to boost your ramen. Ask your server for options.

#1.	PAITAN SHIO RAMEN		18.5
	original tonkotsu shio broth, Berkshire pork belly, scallion, menma bamboo shoot, bean sprout, marinated soft boiled egg, onion oil		
#2.	PAITAN SHIO WHA-DA-HAC SPICY RAMEN	SPICY LEVEL 2	18.9
	Paitan shio ramen with house made WHA-DA-HAC spicy sauce		
#3.	PAITAN SHIOwith FUKUOKA ROASTED GARLIC RAMEN		18.9
	original tonkotsu shio broth, Berkshire park belly, scallion, menma bamboo shoot, bean sprout, marinated soft boiled egg, onion oil, premium fukuoka roasted garlic oil		
#4.	SPICY GARLIC SHOYUMEN	SPICY LEVEL 2	19
	original tonkotsu broth, Berkshire park belly, scallion, bamboo shoot, cabbage, bean sprout, chili pepper, garlic, soft boiled egg, aged soy sauce		
#5.	UMAMI	SPICY LEVEL 2	19
	creamy miso flavored tonkotsu broth, Berkshire pork belly, ground park, scallion, tree ear mushroom, menma bamboo-shoot, bean sprout, soft boiled egg, Oiistar's special blended miso paste		
#6.	OIIMEN CLASSIC	SPICY LEVEL 1	18.9
	creamy tonkotsu broth, Berkshire pork belly, ground pork, scallion, tree ear mushroom, menma bamboo shoot, bean sprout soft boiled egg, chili garlic oil		
#7.	CHADOLMEN MODERN	SPICY LEVEL 2	19.3
	spicy miso tonkotsu broth, beef brisket, ground pork, kimchi, garlic, bean sprouts, cilantro, soft boiled egg, roasted sesame seed		
#8.	VEGGIMEN	 SPICY LEVEL 1	18.9
	rich shitake mushroom and veggie-based broth, mixed greens, tofu, peppers, mushroom, avocado, spicy oil		
#9.	MUSCLEMEN	SPICY LEVEL 3	21.2
	spicy bonito miso flavored tonkotsu broth, mussels, onion, chill pepper, scallion		
#10.	CHICMEN	SPICY LEVEL 1	19.7
	Veggie-base broth, breaded chicken thigh, bean sprout, nori, roasted sesame seed, soft boiled egg, bamboo shoot, scallion, cilantro		
#11.	POZOLMEN	SPICY LEVEL 3	18.9
	spicy chipotle chili flavored tonkotsu broth, Berkshire pork belly, jalapeno pepper, red onion, tomato, cilantro, lime, radish		
#12.	G.F.MEN	gluten-free ramen - rice noodle only 	24.9
	gluten-free miso tonkotsu broth, gluten-free Berkshire pork belly, gluten-free marinated soft boiled egg, bean sprouts, scallion		

CHOOSE YOUR NOODLE

HAKATA "MADE FRESH IN HOUSE"	Thin & Firm	WAVY Thick & Chewy	GLUTEN FREE Rice Noodle 
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BOOST YOUR RAMEN

BERKSHIRE PORK BELLY 5.7	BEEF BRISKET 6.7	MUSSELS 10.5	BREADED CHICKEN THIGH 6.7	GROUND PORK 3.7	TOFU 4.	KIMCHI 5.5.	VEGGIE 5.5	EGG 3.
EXTRA NOODLE (H/W) 3.8/3.8 EXTRA BROTH 9-9.5, GARLIC 1.5 SPICY PASTE 2.7. SUICIDE SPICY PASTE 2.75. MARINATED EGG 3.7. FUKUOKA GARLIC OIL 3.7								
MIX GREENS 3.5. WHA-DA-HAC 2.95. RICE 3.3,STEAM BUN 3.7. GARLIC BAGUETTE 5.5 TEMPURA BUN 5.9								

AT OIISTAR, OUR LUSCIOUS BOWL OF RAMEN BEGINS WITH A RICH & SAVORY BROTH. THE BROTH SIMMERS THESE HIGH-QUALITY MEATS TOGETHER INTO ONE MOUTHWATERING BROTH. IN ADDITION TO THE MEMORABLE BROTH, THE BERKSHIRE PORK BELLY PLAYS AN IMPORTANT ROLE IN CREATING OUR RAMEN. FROM THE SMOOTH BROTH TO THE SUCCULENT BERKSHIRE PORK BELLY, OUR RAMEN BECOMES A COSMOS TO INDULGE IN. HAPPY SLURPING!

OIISTAR

PLATES

SPICY ZZOLMEN CHILLED	 chilled noodle, spinach, pulled pork, fried egg, avocado, almond, radish	19.5
ZZAJANGMEN	 thick house noodle, BBQ chicken, pork, egg, spinach, lettuce, peanut, cotija cheese, black bean sauce	19.5
KIMCHI CHOW	  steamed rice, BBQ beef, spinach, kimchi, roasted nori, peanut, cotija cheese, egg	19.9

DESSERTS

CREME BRULE	  espresso caviar, crisp almond	8.9
BAO DONUT	cinnamon sugar, creme anaglaise, balsamic reduction	6.5
POACHED PEAR	 strawberry candied walnut, ginger, chantilly	11.6

DRINK MENU

HOUSE COCKTAILS

OIISTAR SANGRIA (RED/WHITE)	13.5
OIIMOJI	13.5

BEER ON TAP 12 OZ

KIRIN ICHIBAN, JAPAN	(5.0%)	7.5
SAPPORO, JAPAN	(3.9%)	8.5
MODELO, MEXICO	(5.4%)	7.5
VELTINS PILSENER, GERMANY	(4.8%)	7.5
GI NEON BEER HUG IPA, IL	(7%)	7.5
GUMBALLHEAD, IN	(5.6%)	7.5

SAKE & SOJU

SAKE CALIENTE	Hot	SMALL	12	LARGE	17.5
HAKAUTSURU TANREI JUNMAI	Cold				17
JUNMAI GINJO SUPERIOR	Cold				24
SAYURI NIGORI	Cold				22
JUMAI DRAFT	Cold				16
OZEKI NIGORI CLOUDY UNFILTERED	Cold				21
GOOD DAY LYCHEE SOJU	Cold				17
SOON HARI PEACH SOJU	Cold				17

HARD SELTZER

WHITE CLAW BLACK CHERRY	6.5
WHITE CLAW MANGO	6.5

TRADITIONAL MIX

VODKA TONIC/SODA	11
VODKA CRANBERRY	13

NON ALCOHOLIC

Aranciata Rossa(blood orange)

SANPELLEGRINO	Limonata (lemon)	3.2
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Aranciata (orange)

S. PELLEGRINO NATURAL MINERAL	5.3
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COKE, DIET COKE, SPRITE	4
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HOT TEA	4
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BEER IN BOTTLES

7	
KROMBACHER, GERMANY	(4.8%)
CHANG, THAILAND	(5%)
CASS, S. Korea	(4.5%)

8	
 TWO BROTHERS PRAIRIE PATH, IL	(5.1%)
STELLA PALE LAGER, MO	(5%)

9	
TSINGTAO, CHINA	(4.7%)
ASAHI, JAPAN	(5%)

MILK STOUT NITRO, CO	(6%)
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 STONE HAZY IPA, CA	(7%)
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BLUE MOON WHEAT ALE, CO	(5.4%)
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9.5
 GLUTENBERG BLONDE, CANADA (4.5%)

15
HITACHINO WHITE, JAPAN (5.5%)

NON ALCOHOLIC BEER

6
BECK'S, GERMANY
6.5
HEINEKEN 0.0, NETHERLAND

WINE

	GLASS	BOTTLE
White		
COPPER RIDGE, CHARDONNAY 08, CA	10	30
FONTANA CANDIDA PINOT GRIGIO 22, ITALY	13	37
PACIFIC RIM RIESLING 16, WA	13	37
WILLIAM HILL SAUVIGNON BLANC 19, CA	13	37
MIONETTO PROSECCO, ITALY		16

Red		
COPPER RIDGE, CABERNET SAUVIGNON 08, CA	10	30
CHANTI, GIANCARLO 14, ITALY	13	37
FARMHOUSE RED BLEND, CA	13	37
BOUCHARD AINE, PINOR NOIR 10, FRANCE	15	41
ALTA VISTA, MALBEC 10, ARGENTINA	13	37
SANGIOVESE LE RUBICONE 20, ITALY	14	39
ANTALE VENESTO ROSSO 18, ITALY	13	37

- A minimum Charge of \$15 is required when using your credit card
- 18% gratuity will be added to parties of 6 and more
- Menu Items and prices are subject to change at anytime
- Due to limited seating capacity during peak business hours, we may ask for your table when you've finished in order to accomodate waiting customers
- We are only able to split the check into a maximum of 4 separate checks after additional \$2 charge for each additional card (due to increasing merchant fees).
- Since we craft all of our dishes using shared equipment, they may come into contact with certain allergens (e.g. peanuts, dairy, eggs, etc).
- Consumer advisory : consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness, especially if you have certain medical conditions