OIISTAR

APPETIZERS



OII SALAD (GF) (VG) *cucumber, arugula, dill, parmesan, sesame seeds, almond* — 17

SAUTEED HARICOTS VERTS (VG) *spicy daikon, garlic, tomato, egg, onion, pancetta bacon, creme fraiche* — 18.9

FRIED GARLIC CHICKEN SAMBAL (SPICY) OR SWEET (GF) *roasted almond, scallion, soy sauce, sambal* — 22.5



****Please allow 15 minutes of cooking time for our delicious chicken****

DUXELLES *wild mushroom, caviar, pork belly, spicy miso, avocado puree* — 17.5

PORTOBELLO & AVOCADO TEMPURA (GF) *parsley, parmesan, shiso pesto mayo* — 18



TOGARASHI MUSSELS *andouille sausage, sake, serrano, thyme tempura buns* — 26

PAN SEARED PORTOBELLO MUSHROOM *pickled ginger, egg, crisp onion, soy sauce reduction* — 17

TUNA CARPACCIO (VG) *artichoke, quail egg, black sesame paste, daikon sprout* — 23

OUR FAMOUS BUNS *one bun per order*



BERKSHIRE PORK BELLY *cucumber, daikon sprout, sweet sake soy sauce reduction, mayo* — 7.3

MASHED *mashed potato, spicy beef brisket, mozzarella, jalapeno pickles, kimchi, onion, scallion, sesame seed, horseradish* — 8.9

6 HRS PORK SHOULDER *pickled sauerkraut, cotija cheese, crisp onion, sesame seed* — 7.5

GOKI *bgg beef, lettuce, cilantro, onion, sriracha, creme fraiche, sesame seed* — 8.1

POLLO (GF) *spicy chicken, scallion, gochujang, cilantro, cucumber, onion, creme friache, roasted sesame seed, peanuts* — 8.8

DUCK BREAST *golden raisin, jalapeno chutney, daikon sprout* — 12

TEMPURA COD *pickled fennel slaw, wasabi mayo, roasted sesame seed* — 9.2

TEMPURA SHRIMP *battered tiger shrimp, Thai sweet chili mayo, pickled fennel slaw, roasted sesame seed* — 8.7

MUSHROOM (VG) *pan seared shiitake mushroom, pickled ginger, cucumber, soy sauce reduction* — 7.5

TONKATSU *pork loin, pickled ginger, fennel slaw, onion, cilantro, cucumber, nori, sesame seed, cream friache* — 7.5

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 Extra Toppings: You can add extra toppings to boost your ramen. Ask your server for options.



#1. PAITAN SHIO RAMEN — 20.1
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* — 20.2
Paitan shio ramen with house made WHA-DA-HAC spicy sauce

#3. PAITAN SHIO with **FUKUOKA ROASTED GARLIC RAMEN** — 20.2
original tonkotsu shio broth, Berkshire pork 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* — 20.2
original tonkotsu broth, Berkshire pork belly, scallion, bamboo shoot, cabbage, bean sprout, chili pepper, garlic, soft boiled egg, aged soy sauce, & sesame seed

#5. UMAMI *SPICY LEVEL 2* — 20.2
creamy miso flavored tonkotsu broth, Berkshire pork belly, ground pork, scallion, tree ear mushroom, menma bamboo-shoot, bean sprout, soft boiled egg, Oiistar's special blended miso paste

#6. OIIMEN *CLASSIC* *SPICY LEVEL 1* — 20
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* — 21.3
spicy miso tonkotsu broth, beef brisket, ground pork, kimchi, garlic, bean sprouts, cilantro, soft boiled egg, onion, roasted sesame seed



#8. VEGGIMEN (VG) *SPICY LEVEL 1* — 20
rich shiitake mushroom and veggie-based broth, mixed greens, tofu, peppers, mushroom, avocado, spicy oil

#9. MUSCLEMEN *SPICY LEVEL 3* — 23.5
spicy bonito miso flavored tonkotsu broth, mussels, onion, chili pepper, scallion

#10. CHICMEN *SPICY LEVEL 1* — 21.4
Veggie-based broth, breaded chicken thigh, bean sprout, nori, roasted sesame seed, soft boiled egg, bamboo shoot, scallion, cilantro

#11. POZOLMEN *SPICY LEVEL 3* — 20.2
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* (GF) — 25.7
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* (GF)

BOOST YOUR RAMEN

BERKSHIRE PORK BELLY 6.75 BEEF BRISKET 7.5 MUSSELS 11.6 BREADED CHICKEN THIGH 7.6 GROUND PORK 4 TOFU 4.4 KIMCHI 6.1 VEGGIE 6.1 EGG 3.6
EXTRA NOODLE (H/W/GF) 4.1 EXTRA BROTH 9.5-12.8, GARLIC 1.8 SPICY PASTE 3 SUICIDE SPICY PASTE 3.1 MARINATED EGG 3.9 FUKUOKA GARLIC OIL 4.1
MIX GREENS 3.9 WHA-DA-HAC 3.3 RICE 3.7 STEAMED BUN 4.1 GARLIC BAGUETTE 6 TEMPURA BUN 6.3

AT OIISTAR, OUR LUSCIOUS BOWL OF RAMEN BEGINS WITH A RICH & SAVORY BROTH. WE SIMMER THESE HIGH-QUALITY MEATS TOGETHER TO CREATE 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 BOWL WORTH SAVORING. HAPPY SLURPING!

OIISTAR

PLATES



SPICY ZZOLMEN CHILLED	*chilled noodles, spinach, pulled pork, fried egg, avocado, almond, radish*	20.7
ZZAJANGMEN	*thick house noodle, BBQ chicken, pork, egg, spinach, lettuce, peanut, cotija cheese, black bean sauce*	21.5
KIMCHI CHOW	*steamed rice, BBQ beef, spinach, kimchi, roasted nori, peanut, cotija cheese, egg*	22

DESSERTS





CREME BRULEE	*espresso caviar, crisp almond*	9.9
BAO DONUT	*cinnamon sugar, creme anaglaise, balsamic reduction*	7.4
POACHED PEAR	*strawberry, candied walnuts, ginger, chantilly*	14

DRINK MENU

HOUSE COCKTAILS

OIISTAR SANGRIA (RED/WHITE)	14.8
OIIMOJI	14.8

BEER ON TAP 12 OZ



KIRIN ICHIBAN, JAPAN (5.0%)	8.5
SAPPORO, JAPAN (4.9%)	8.8
MODELO NEGRA, MEXICO (4%)	8.5
VELTINS PILSENER, GERMANY (4.8%)	8.6
GI NEON BEER HUG IPA, IL (7%)	8.2
GUMBALLHEAD, IN (5.6%)	8.2

SAKE & SOJU

HOT SAKE	SMALL	14	LARGE	19
HAKUTSURU TANREI JUNMAI *Cold*				19
JUNMAI GINJO SUPERIOR *Cold*				27
SAYURI NIGORI *Cold*				25
JUNMAI DRAFT *Cold*				18
OZEKI NIGORI CLOUDY UNFILTERED *Cold*				24
GOOD DAY LYCHEE SOJU *Cold*				19
SOON HARI PEACH SOJU *Cold*				19



HARD SELTZER

WHITE CLAW BLACK CHERRY	6.9
WHITE CLAW MANGO	6.9

BEER IN BOTTLES



7.8
KROMBACHER, GERMANY (4.8%)
CHANG, THAILAND (5%)
CASS, S. Korea (4.5%)

8.7
Gluten-Reduced
TWO BROTHERS PRAIRIE PATH, IL (5.1%)
STELLA ARTOIS PALE LAGER, MO (5%)

9.6
Kirin Light, Japan (3.5%)



9.8
TSINGTAO, CHINA (4.7%)
ASAHI, JAPAN (5%)
MILK STOUT NITRO, CO (6%)
STONE HAZY IPA, CA (7%)
BLUE MOON WHEAT ALE, CO (5.4%)

16.6
HITACHINO WHITE, JAPAN (5.5%)

NON ALCOHOLIC BEER

7
HEINEKEN 0.0, NETHERLANDS



TRADITIONAL MIX



VODKA TONIC/SODA	14
VODKA CRANBERRY	16

NON ALCOHOLIC

SANPELLEGRINO *Aranciata Rossa (blood orange) Limonata (lemon) Aranciata (orange)*	3.9
S. PELLEGRINO NATURAL MINERAL	5.8
COKE, DIET COKE, SPRITE	4.3
HOT TEA	4.3



WINE

	GLASS	BOTTLE
White		
COPPER RIDGE, CHARDONNAY, CA	13	36
RUFFINO LUMINA, PINOT GRIGIO, ITALY	16	42
CHATEAU STE MICHELLE RIESLING, WA	16	42
WILLIAM HILL SAUVIGNON BLANC, CA	16	42
MIONETTO PROSECCO, ITALY		19
Red		
COPPER RIDGE, CABERNET SAUVIGNON, CA	13	36
RUFFINO CHIANTI, ITALY	16	42
FARMHOUSE RED BLEND, CA	16	42
MARK WEST, PINOT NOIR, CA	15	40
ALTA VISTA, MALBEC, ARGENTINA	16	42
DARK HORSE ROSE, CA	14	38





- 18% gratuity will be added to parties of 6 or more
- Menu items and prices are subject to change at any time
- Due to limited seating capacity during peak business hours, we may ask for your table when you've finished in order to accommodate waiting customers
- We can split checks up to 4 ways at no additional charge. Each additional split is $2. (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