

All Shin-Sen-Gumi CLOSED on 10/9(Mon)

Thank you for your understanding!



Shin-Sen-Gumi 2GO GARDENA

18203 S. Western Ave.
#104, Gardena CA 90248

10/1(Sun) ~ 31(Tue)

薩摩ラーメンフェア Satsuma Ramen Fair

Special Satsuma Ramen Available!!



Shin-Sen-Gumi 2GO ANAHEIM

185 W. Center Street Promenade,
Anaheim, CA 92805

10/1(Sun) ~ 31(Tue)

October chilly udon



Hakata Ramen & Udon IRVINE

6404 Irvine Blvd. Irvine, CA 92620

10/2 (Mon) 3(Tue) 4(Wed)

3 DAYS UDON 30% OFF

Every month, beginning from the first Monday of the month. Lunch & Dinner



All Bonito Stock Udon

All Curry Udon

All Cream Udon

Hakata Ramen ROSEMEAD

8450 E. Valley Blvd. #103,
Rosemead, CA 91770

10/21(Sat) ~ 22(Sun)

SHIN-SEN-GUMI HAKATA RAMEN ROSEMEAD
18th ANNIVERSARY SALE

50% OFF!!

HAKATA
RAMEN



www.SHINSENGUMIGROUP.com

For more information, please visit our website!

★NO SUBSTITUTIONS ★WEEKDAYS ONLY 11am-3pm

Hakata Ramen Weekday Lunch Set

A Regular Ramen 18.95



B Regular Ramen 18.95



C Regular Ramen 16.45



D Regular Ramen 17.95



E Regular Ramen 17.95



F Regular Ramen 18.95



Rice Bowl & Small Udon Lunch Set

Tempura Bowl Set

Tempura Bowl
+ Small Udon



17.95



Chicken & Egg Bowl Set

Chicken
w/Egg Bowl
+ Small Udon



15.95



Curry Bowl Set

Curry Bowl
+ Small Udon



15.95



Pork Cutlet Bowl Set

Pork Cutlet
w/Egg Bowl
+ Small Udon



16.95



VEGAN & VEGETARIAN MENU

Vegetarian Ramen

Veggie stock miso soup,
Thick noodle, Cabbage,
carrot, bean sprout,
onion and seasoned
soy meat

12.50

 **Vegan Friendly**



SOY MILK DANDAN UDON

Soy milk & vegetable stock
udon soup with white onion,
shimeji mushroom, spinach,
topped with seasoned soy meat
and kaiware sprout

15.95

 **Vegan Friendly**



MISO SOY UDON

Sautéed mushroom and onion
mix w/ soy milk, tossed in a
pleasantly sweet miso cream,
w/ udon noodles, garnished
w/ mitsuba, sprinkle w/
sesame seeds

Reg. 15.95
L 20.95

 **Vegan Friendly**



VEGAN AHIPOKI RICE BOWL

Diced tomato & avocado,
white onion, green onion,
shredded seaweed and
sesame seeds over the rice

6.50

 **Vegan Friendly**



VEGAN SOBORO RICE BOWL

Seasoned soy meat, vegan-egg,
chopped pickled eggplant,
shredded seaweed and
green onion over the rice

7.00

 **Vegan Friendly**



VEGETABLE GYOZA

7.50

 **Vegan Friendly**



FRIED VEGETABLE GYOZA

7.50

 **Vegan Friendly**



VEGETABLE CROQUETTE

7.00

 **Vegan Friendly**



FRIED SOY MEAT

7.95

 **Vegan Friendly**



Drink Menu

Beer



[DRAFT BEER]

Sapporo (S)	4
Sapporo (L)	5.25
Sapporo Pitcher	18



[BOTTLED BEER]

Kirin Ichiban (633ml)	6.5
Asahi (620ml)	6.5
Orion (633ml)	6.5

Shochu



[Ginzano Suzume / Barley]

[Kuroisanishiki / Sweet Potato]

● On The Rock	6
● w/ Water	6
● w/ Hot Water	6
● w/ Soda Water	6.5
● w/ Soft Drink	6.5
Bottle	35



Flavored Shochu



JPOP Grapefruit Shochu	5.5
JPOP Peach Shochu	5.5

Choya Plum Wine



On The Rock (Glass)	5
w/ Soda (Glass)	5.5
Bottle	30

Red Wine

[House Glass]

Cabernet Sauvignon 7
(Santa Rita)



White Wine

[House Glass]

Chardonnay 7
(Woodbridge)

★Corkage Fee 10

Japanese Sake

Dassai (300ml) Fruity aroma and flavor	60
Yumetsukiyo (300ml) Junmai Daiginjo	25
Nanbu Bijin (300ml) Tokubetsu Junmai	22
Kubota Junmai Daiginjo (300ml) Clean, light and dry	22
Kikusui (300ml) Dry, sharp, elegant and smooth	19.5
Nagara-Gawa (300ml) Sparkling Nigori Sake	18
Sayuri (300ml) Unfiltered, creamy and smooth	12.5
Takashimizu Sake Cup (180ml) Unfiltered Junmai	10



Bottled Water

Voss (375ml)	3
Sanpellegrino Sparkling (500ml)	4

Soft Drink

- Coke ● Diet Coke ● Sprite **Refillable**
- Coke Zero ● Fuze Raspberry Tea 2.75
- Minutes Maid Lemonade ● Calpico
- Oolong Tea ● Iced Green Tea
- Apple Juice ● Fanta Orange



Pepper Bottled Dr Pepper	4.00
Bottled Ramune Original	3.25
Bottled Ramune Strawberry	3.25

Hakata Ramen



Pork flavored "TONKOTSU" Ramen, comes with 2 slices of chashu, green onion, pickled ginger and sesame seeds.

12.50

Extra Noodle	2.50
Extra Soup (300ml)	4.50

Noodle/Soup

Noodle Firmness

HARD • NORMAL • SOFT

Soup Oil Amount

THICK • NORMAL • LIGHT

Saltiness of Soup

STRONG • NORMAL • MILD

STEP 1		DINNER		STEP 2		STEP 3		STEP 4		STEP 5		STEP 6		STEP 7		STEP 8		STEP 9		STEP 10		STEP 11		STEP 12		STEP 13		STEP 14		STEP 15		STEP 16		STEP 17		STEP 18		STEP 19		STEP 20		STEP 21		STEP 22		STEP 23		STEP 24		STEP 25		STEP 26		STEP 27		STEP 28		STEP 29		STEP 30		STEP 31		STEP 32		STEP 33		STEP 34		STEP 35		STEP 36		STEP 37		STEP 38		STEP 39		STEP 40		STEP 41		STEP 42		STEP 43		STEP 44		STEP 45		STEP 46		STEP 47		STEP 48		STEP 49		STEP 50		STEP 51		STEP 52		STEP 53		STEP 54		STEP 55		STEP 56		STEP 57		STEP 58		STEP 59		STEP 60		STEP 61		STEP 62		STEP 63		STEP 64		STEP 65		STEP 66		STEP 67		STEP 68		STEP 69		STEP 70		STEP 71		STEP 72		STEP 73		STEP 74		STEP 75		STEP 76		STEP 77		STEP 78		STEP 79		STEP 80		STEP 81		STEP 82		STEP 83		STEP 84		STEP 85		STEP 86		STEP 87		STEP 88		STEP 89		STEP 90		STEP 91		STEP 92		STEP 93		STEP 94		STEP 95		STEP 96		STEP 97		STEP 98		STEP 99		STEP 100		STEP 101		STEP 102		STEP 103		STEP 104		STEP 105		STEP 106		STEP 107		STEP 108		STEP 109		STEP 110		STEP 111		STEP 112		STEP 113		STEP 114		STEP 115		STEP 116		STEP 117		STEP 118		STEP 119		STEP 120		STEP 121		STEP 122		STEP 123		STEP 124		STEP 125		STEP 126		STEP 127		STEP 128		STEP 129		STEP 130		STEP 131		STEP 132		STEP 133		STEP 134		STEP 135		STEP 136		STEP 137		STEP 138		STEP 139		STEP 140		STEP 141		STEP 142		STEP 143		STEP 144		STEP 145		STEP 146		STEP 147		STEP 148	
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List Quantities of Kids Meal
(For 10 years old and under)

Kid's Meal	Ramen	
	Udon	2

STEP 1 Choose the Size of Bowl

- Hakata** → Regular Hakata Ramen
- A-F** → Lunch Set of your choice (11am-3pm ONLY)
- Hakata + CA** → California Roll & Hakata Set
- Hakata + Sh** → Shrimp Tempura Roll & Hakata Set
- Combo Ramen** → e.g. **OVERLOAD** **RED TIGER**

STEP 2 Customize Your Ramen

★We will recommend everything "Normal" for first timers!!

STEP 3 **Circle to Exclude**


- Green Onion
- Sesame Seeds
- Ginger
- Sliced Pork

STEP 4 **Extra Toppings**
Circle add ins.
List quantities of side toppings.



Toppings

RAW-FOOD **Spiciness**

Topping with  icon comes inside your Ramen Bowl.
All other toppings come on the side.



Garlic Miso Butter



Umami Spice



Naruto Fish Cake



Extra Chashu



Pork Cutlet



Pork Spare Rib



Beef Cheek



Pork Belly



Crispy Bacon



Boiled Chicken



Pork Wonton



Shrimp & Pork Wonton



Shrimp Tempura



Cod Roe



Soft Flavored Egg



Hard Flavored Egg



Poached Egg



Tororo Kombu Shredded Kelp



Crispy Onion



Garlic Chip



Spicy Takana



Kimchi



Spinach



Bamboo



Corn



Kikurage Mushroom



Bean Sprout



Shredded Seaweed



Diablo w/ Carolina Reaper EXTREMELY SPICY



Green Chili Butter Bomb



Spicy Miso



GGC Garlic Ginger Chili

Special Value Combo Ramen

OVERLOAD 25.50

Pork Cutlet
Pork Belly
Pork Spare Rib

Spicy Breakfast 20.50

Crispy Bacon
Spicy Miso
Hard Flavored Egg

Ramen Florentine 18.00

Fried Onion
Spinach
Garlic Chip

HARATA博多 EXPERIENCE 19.50

Spicy Takana
Bamboo
Kikurage Mushroom

RAW RED TIGER 19.25

Poached Egg
GGC
Corn



Reg. 12.50
L 17.50

① Egg Drop Soup Udon **RAW**

Udon noodle soup of wispy beaten eggs in boiled sea kelp & bonito soup topped w/ green onion & shredded nori seaweed



Reg. 14.50
L 19.50

③ Egg Drop Thick Soup Udon **RAW**
w/ Mushroom

Udon noodle soup w/ shiitake mushroom, enoki mushroom, shimeji mushroom of wispy beaten eggs in boiled thick sea kelp & bonito soup, topped w/ green onion



Reg. 10.00
L 15.00

⑥ Plain Udon

Sea kelp & bonito based udon soup, topped w/ green onion



Reg. 18.95
L 23.95

⑦ Niku Niku Udon

Kyushu style, simmered chunky beef cheek in sukiyaki soup, topped w/ grated ginger & green onion



② Spicy Miso Udon **RAW**

Shin Ben Gumi original spicy miso soup w/ shiitake mushroom, enoki mushroom, pork belly, egg, & green onion

Reg. 17.95
L 22.95



Reg. 17.95
L 22.95

④ Duck Meat Udon

Duck meat in sea kelp & bonito noodle soup, topped w/ green onion



Reg. 14.50
L 19.50

⑤ Chicken Udon

Chicken in sea kelp & bonito based udon noodle soup, topped w/ green onion.



Reg. 13.50
L 18.50

⑧ Deep Fried Tofu Udon

Sea kelp & bonito based udon noodle soup, topped w/ deep fried tofu & green onion



9 Prime Udon RAW

Udon noodle soup of wispy beaten eggs in boiled sea kelp & bonito soup, shrimp & assorted vegetable tempura, and Angus beef topped w/ green onion

Reg. 22.95
L 22.95



10 Shrimp Tempura Chilled Udon w/ Dipping Sauce

Chilled Udon noodle topped w/ shredded seaweed, served w/ a soy sauce based dipping sauce, sesame seeds, green onion & grated ginger, shrimp & assorted vegetable tempura on the side

Reg. 17.95
L 22.95

Vegan Friendly



11 Miso Soy Udon

Sautéed mushroom and onion mix with soy milk, tossed in a pleasantly sweet miso cream; w/ udon noodles, garnished w/ mitsuba, sprinkle with sesame seeds

Reg. 15.95
L 20.95



12 Nabeyaki Udon RAW

Traditional style udon hot pot made w/ a variety of vegetables and seared freshwater eel, chicken, poached egg and tempura shrimp

22.85

13 Shrimp Tempura Udon

Assorted vegetable & shrimp tempura, comes w/ Plain Udon

Reg. 17.95
L 22.95



14 Cod Roe Udon RAW

Creamy cod roe mayo sauce, topped w/ shredded shiso basil, shredded nori seaweed & cod roe

Reg. 14.50
L 19.50



15 Cold Beef Udon RAW

Chilled poached egg, thinly sliced beef and onions, fresh spring mix and cold udon noodles, topped w/ shredded seaweed and diced kimchi

Reg. 20.25
L 25.25



16 Beef Kimchi Udon RAW

22.85



Stewed beef and white onion in sukiyaki soup, soaked w/ diced kimchi and served in a hot pot bowl, topped w/ shrimp tempura, green onion, and a poached egg

カレー

Curry



🍴🍴🍴🍴🍴

DINE-IN ONLY

21 Snow Mountain 25.00

Beef Curry Udon is hidden under the whipped sauce (potato, salted butter, dairy cream and "DASHI" Japanese soup stock), sprinkled with pink pepper & black pepper. comes w/ white rice topped w/ diced tomato & fried onion

🍴🍴🍴🍴🍴🍴

22 Ultimate Curry Udon

Shrimp tempura, pork cutlet & Angus shabu-shabu beef in Shin-Sen-Gumi original creamy curry sauce w/ green onion

Reg. 24.95

L 29.95



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23 Pork Cutlet Curry Udon

Pork Cutlet and beef in original creamy curry sauce w/ green onion

Reg. 20.50

L 25.50



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24 Kobe Style Shabu-Shabu Beef Curry Udon

Kobe style shabu-shabu beef in original creamy curry sauce w/ green onion

Reg. 22.50

L 27.50



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25 Shrimp Tempura Curry Udon

Shrimp tempura and beef in original creamy curry sauce w/ green onion

Reg. 20.25

L 25.25



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26 Beef Curry Udon

Beef and onion simmered in a mildly sweet sauce flavored w/ dashi, soy sauce & mirin in original curry sauce topped w/ green onion

Reg. 17.95

L 22.95



REGULAR

① Supreme Cream Udon

Shrimp, chicken, and rice & sliced onion in original cream sauce topped w/ kaiware sprouts

Reg. 22.95

L 27.95

REGULAR

② Beef Innards Spicy Cream Udon

Simmered beef innards & napa cabbage in spicy cream sauce topped w/ kaiware sprouts

Reg. 18.95

L 23.95

REGULAR

③ Seafood Tomato Cream Udon

Shrimp, squid, mussel, clam & sliced onion in tomato cream sauce topped w/ kaiware sprouts

Reg. 19.95

L 24.95

REGULAR

④ Chicken and Cream Udon

Chicken & sliced onion in original cream sauce topped w/ kaiware sprouts

Reg. 18.95

L 23.95

REGULAR

⑤ Cod Roe Cream Sauce Udon

Cod roe & sliced onion in original cream sauce topped w/ kaiware sprouts

Reg. 18.95

L 23.95

REGULAR

⑥ Chicken Curry Cream Udon

Chicken & sliced onion curry cream and udon noodles, topped w/ roasted carrots, lotus root, garnished w/ parsley

Reg. 18.95

L 23.95

REGULAR

⑦ Shrimp Cream Sauce Udon

Shrimp & sliced onion in original cream sauce topped w/ kaiware sprouts

Reg. 17.95

L 22.95

COLD UDON NOODLE

BUILD YOUR OWN COLD UDON WITH FAVORITE TOPPINGS!

Thick wheat noodles with dashi stock and soy sauce based chilled soup, topped with green onion, tempura bits and grated daikon radish

SPICY+\$1

4
toppings **\$21**

6
toppings **\$25**



KANI KAMA
IMITATION CRAB



SHRIMP TEMPURA



TORORO KOMBU
SHREDDED KELP



SHREDDED
SEAWEED



SALAD CHICKEN



SOFT
FLAVORED EGG



HARD
FLAVORED EGG



POACHED EGG



VEGETABLE
TEMPURA



COLD KITSUNE
FRIED BEAN CURD



CRISPY ONION



UME
JAPANESE PICKLED PLUM



GRATED DAIKON
RADISH



COLD MIX
VEGETABLE



KIMCHI



SHISO BASIL



CORN



SPINACH

★ No same topping per bowl.
★ Toppings come on the side.

CHEF'S RECOMMENDATION

4 Toppings



SOFT FLAVORED EGG

GRATED DAIKON RADISH

UME

VEGETABLE TEMPURA

6 Toppings



SHRIMP TEMPURA

TORORO KOMBU

SHISO BASIL

POACHED EGG

COLD KITSUNE

KANI KAMA

White Rice 2.00



Hakata Gyoza

Hakata style bite size pan fried pork & beef dumpling
151 bps / 7 (R) 12 gks

[1/2] 4.50
[R] 8.00



Takana Fried Rice

Stir fried rice w/ leaf mustard, sweet and savory
soy sauce flavored pork, onion and egg

[S] 5.50
[L] 10.00



Deep Fried Tonsho Gyoza

Deep fried pork dumpling w/ minced leeks and garlic flavor

7.50



*under 10 years old only

Kids' Meal (w/ Udon or Ramen)

Kids sized ramen or udon & kids plate (a rice ball w/ rice sprinkles,
fried potato, boiled sausage, seasonal fruits, lollipop, balloon)

9.00



Soboro Bowl

A bowl of rice topped w/ minced chicken,
shredded seaweed and scrambled egg

[S] 5.50
[L] 10.00



Beef & Rice Bowl

A bowl of rice topped w/ beef & onion in a mild
sweet sauce & red ginger

[S] 6.00
[L] 11.00



Spicy Chashu Bowl

A bowl of rice topped w/ crumbled pork,
green onion and spicy takana tsuyu

[S] 6.00
[L] 11.00



Spam Musubi

A slice of grilled spam dipped in plum sauce & sweet soy sauce,
between blocks of rice, wrapped together w/ nori seaweed

4.50



Marinated Pork Fried Rice

Pickled mustard leaf, onion & braised pork fried rice, w/
sweetly marinated pork belly in our ramen broth

[S] 6.50
[L] 11.50



SSG Curry Rice (Plain)

SSG original curry sauce on the rice w/ Japanese
FUKUJIKUKE dango pickles

12.00



Shrimp Tempura Roll

California roll stuffed w/ shrimp tempura rolled w/ sushi rice & nori seaweed, topped w/ tempura bits & unagi sauce

13.00



California Roll

Five cubed meat mixed w/ mayo & avocado rolled w/ sushi rice and nori seaweed, topped w/ sesame seeds

9.00



Mushroom Salad

Salad mix tossed w/ Japanese soy sauce dressing, topped w/ mushroom, a sprinkle of shredded seaweeds

[\$] 4.00
[L] 8.00



Avocado Chicken Salad

Mixed green, avocado & chicken breast w/ original dressing & mayo

8.00



Seaweed Salad

Salad mix tossed w/ SSG original dressing, tomato, topped w/ crushed kaniwae sprouts, a sprinkle of sesame seeds

[\$] 4.00
[L] 8.00



Potato Salad

Mashed potato, carrot, cucumber, onion, white pepper, mayo

4.75



Edamame

Boiled soy beans in the shell, lightly salted

3.75



Kimchi

Korean style spicy pickled nappa cabbage, a sprinkle of sesame seeds

4.25



Goma Spinach

Boiled spinach, original creamy black sesame sauce, a sprinkle of black sesame seeds

4.50



Cucumber w/ Plum Sauce

Smashed cucumber, shredded flavored sea kelp, plum sauce, a sprinkle of sesame seeds

6.00



Tako Wasa RAW

Chopped RAW octopus marinated in wasabi, topped w/ kaniwae sprouts, green onion, a sprinkle of sesame seeds

4.50



Boiled Gyoza (12pcs)

Boiled Hakata style bite-size pan fried pork & beef dumpling with yuzu dipping sauce

8.00



Takoyaki

Deep fried octopus pancake balls, okonomi sauce, mayo, topped w/ bonito flakes, green laver & red ginger

6.75



Fried Soft Shell Crab

Deep fried soft shell crab w/ ponzu sauce & green onion, grated daikon

16.00



Deep Fried Squid Leg

Deep fried squid legs, a wedge lemon

7.00



Jumbo Shrimp Tempura

Jumbo shrimp tempura w/ soy sauce base tempura dipping sauce, grated daikon & daikon

13.00



Fried Cheese Fish Cake

Deep fried fish cake stuffed w/ cheese, a lime wedge, salt on the side

6.00



Creamy Croquette

Creamy filling w/ crab meat surrounded by a soft shell, tonkatsu sauce, shredded cabbage salad and tomato on the side

7.00



Free-Range Fried Chicken

Deep fried free-range chicken w/ spring mix, a wedge lime and mayo or sauce on the side

8.75



Deep Fried Chicken Skin

Deep fried chicken skin, a lime wedge, salt on the side

7.00



Fried Chicken Cartilage

Deep fried chicken cartilage, a wedge lime, salt on the side

8.00



Shrimp & Vegetable Tempura

Shrimp tempura & assorted vegetable tempura w/ soy sauce & base tempura dipping sauce (ground ginger & daikon)

8.95



Vegetable Tempura

Assorted vegetable tempura w/ soy sauce & base tempura dipping sauce (ground ginger & daikon)

8.00



Fried Pork Ear

Deep fried pork ear w/ a lime wedge

7.50



Arabiki Sausage

Pan-fried premium pork sausage w/ ketchup & mustard

6.00



Braised Pork Belly

Sweet soy sauce braised pork topped w/ white green onion, Japanese mustard

8.50



Deep Fried Tofu

Deep fried tofu, soy sauce based sauce topped w/ bonito flakes, grated ginger, grated daikon, green onion

6.00



Cheese Egg Roll

Deep fried cheese egg rolls, spring mix

4.75



Fried Green Bean

Deep fried green beans w/ wasabi mayo & a lime wedge

5.00



French Fries

Deep fried potato w/ ketchup

6.00



Satsuma Gokoro

Deep fried sweet potato topped w/ buttery spread

6.00

Set Menu



Hakata Ramen+
California Roll

20.50



California Roll

9.00

Set Menu



Hakata Ramen+
Shrimp Tempura Roll

24.50



**Shrimp
Tempura Roll**

13.00



Chocolate Lava Cake

Warm chocolate cake & vanilla ice cream w/ seasonal fruit,
whipped cream and strawberry sauce

6.50



Crème Brûlée (Vanilla or Green Tea)

Homemade-style crème brûlée w/ jelly

6.00



Coffee Jelly

Homemade style coffee Jelly
w/ whipped cream

4.25



Mochi Ice Cream (2pc)
(Vanilla, Strawberry, Green Tea Mix & Match)

Ice cream wrapped in soft thin mochi

4.75



Ice Cream (Vanilla or Green Tea)

Vanilla or green tea ice cream
w/ whipped cream

3.00

RAW RAW-FOOD Eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. The cooking of such animal foods reduces the risk of illness.

**ALLERGIES
ICONS**



WHEAT



MILK



SHELLFISH



PEANUTS



PORK



EGG



SOY



FISH



SESAME



TREE NUTS



BEEF

Cross-contamination could occur and our restaurant is unable to guarantee that any of our foods can be completely free of allergens.