

THE RAMEN

— Artisan Ramen —

- During the late Tensho era (1573-1592) in Japan, the area known as Kayabacho in Edo (now Tokyo) was transformed from reclaimed land into a bustling city as part of the shogunate's urban planning. The name "Kayabacho" comes from the many thatch (kaya) merchants who lived in the area.
- Three centuries later, in 1886, Kayabacho continued its tradition of embracing new ideas with the opening of "Yayoi Ken," one of the first restaurants in Japan to offer Western-style cuisine, a novel concept at the time. As a district known for its quiet encouragement of innovation, Kayabacho has always been a place where people feel inspired to explore new possibilities.
- We've interpreted the name "Kayaba" as symbolizing the idea of pursuing "what we want to achieve," rather than "what happens no matter what." The period in our logo represents perfection, symbolizing that the ramen we create is of the highest quality. The red symbolizes warmth and passion, embodying our promise to provide you with a heartwarming experience.

Addicting

- This ramen is truly addictive. Once you take a bite, you won't be able to stop, savoring every last drop of the soup. Delicious food energizes people and brings happiness. Here, you'll find a bowl that will make you want to give your best again tomorrow.
- KAYAVA. represents the cutting edge of modern Japan. In this space, we pursue the best ramen possible today, backed by tradition.

Less is more.

- We offer two distinct flavors: the rich and powerful white **chicken paitan** and the golden, complex, and delicate **chicken shantan**. These flavors are not achieved by adding more seasonings but by extracting the maximum potential from each ingredient we use.
- The taste we offer is only possible by carefully selecting the finest ingredients and doing everything possible to bring out their hidden flavors.

<https://www.kayavausa.com/>

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KAYAVA.

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Seattle Restaurant Week 2025

\$35 SPECIAL MENU

Please select one dish from **APPETIZERS**, **RAMEN** and **DESSERT** respectively.

APPETIZERS

Chicken and Vegetable Tempura

Chicken, imitation crab, eggplant, kabocha squash, and shiso leaf served with tempura dipping sauce.

Vegetable Tempura

Kabocha squash, eggplant, red pepper, and shishito pepper served with matcha salt.

Koji-Marinaded Chicken Salad

Chicken chashu salad with sesame dressing.

KAYAVA Pickles (V)

Daikon radish, carrot, red pepper, and red onion.

RAMEN

CHICKEN PAITAN RAMEN

Rich chicken broth ramen.
Pork chashu (slowly braised meat), menma (bamboo shoot), garlic, scallion, red onion.

PORK SHOYU RAMEN

Silky pork broth with shoyu flavor ramen.
Pork chashu (slowly braised meat), menma (bamboo shoot), naruto (fish cake), scallion.

TRUFFLE SHANTAN RAMEN

Truffle rich clear chicken broth ramen.
Chicken chashu (slowly braised meat), truffle paste, menma (bamboo shoot), scallion, red onion.

NORTHWEST NOBLE MISO RAMEN (V)

Rich, umami-filled plant-based miso ramen.
Miso, Shiitake mushroom, cone, Bean sprouts, Cabbage, menma (bamboo shoot), Coriander, Ginger, Garlic, Sesame oil.

SPICY CHICKEN PAITAN RAMEN

Rich chicken broth spicy ramen.
Pork chashu (slowly braised meat), menma (bamboo shoot), garlic, scallion, red onion, "original KAYAVA. chili oil".

SPICY PORK SHOYU RAMEN

Silky pork broth with shoyu flavor spicy ramen.
Pork chashu (slowly braised meat), menma (bamboo shoot), naruto (fish cake), scallion, "original KAYAVA. chili oil".

GF SHANTAN RAMEN

Rich clear chicken broth ramen. (gluten free)
Chicken chashu (slowly braised meat), menma (bamboo shoot), scallion, red onion.

SPICY NORTHWEST NOBLE MISO RAMEN (V)

Rich, umami-filled plant-based spicy miso ramen.
Miso, Shiitake mushroom, cone, Bean sprouts, Cabbage, menma (bamboo shoot), Coriander, Ginger, Garlic, Sesame oil, "original KAYAVA. chili oil".

DESSERT

Matcha ice cream

Vanilla ice cream

Eclairs

Mitarashi

※Chashu options: Pork or Chicken chashu may be substituted upon request.