

# × UNDERBELLY ×

## SMALL PLATES

### PORK GYOZA (5PCS)

PORK, CABBAGE, CARROT, PONZU SAUCE. 6

### KIMCHI

HOUSE KIMCHI W/ SCALLIONS AND DAIKON. 4

### BOILED EDAMAME

CHOOSE FROM: PLAIN, SEA SALT, OR SPICY GARLIC. 4

### CRISPY CHICKEN WINGS

CHOOSE FROM: SWEET & SPICY OR TERIYAKI. 5

### JAPANESE FRIED CHICKEN

MAYO, CHIVES, LEMON. 8

### TAKOYAKI

OKONOMIYAKI SAUCE, KEWPIE MAYO, NORI, BONITO FLAKES. 6

### SEAWEED SALAD

CUCUMBERS, RICE VINEGAR. 3

## BAOS (TWO BUNS/ONE KIND, NO MIX N' MATCH)

### PORK BELLY

CUCUMBER, HOISIN, PICKLED MUSTARD SEEDS, SCALLIONS OIL, CILANTRO. 7

### FRIED CHICKEN

PICKLES, DAIKON SPROUTS, CHARRED ONION AIOLI. 7

### NASHVILLE HOT FRIED CHICKEN

PICKLES, SLAW, MAYO. 7

### TEMPURA EGGPLANT

PICKLED GREEN PAPAYA, MAYO, CILANTRO. 7

## SALAD

### ARUGULA & STRAWBERRY SALAD

ARUGULA, RED CABBAGE, CANDIED ALMONDS, STRAWBERRIES, TANGERINES, WONTONS, RADISH, STRAWBERRY MISO DRESSING. 10

+ADD CHICKEN BREAST 3

## RICE BOWLS (WHITE OR BROWN RICE)

#1 BEEF BOWL: RIBEYE, ONIONS, SOY DASHI SAUCE, PICKLED GINGER, SCALLIONS, SESAME. 11

#2 STIR FRY VEGGIE: SNAP PEAS, CAULIFLOWER, MUSHROOMS, BROCCOLI, CARROTS, BEAN SPROUTS, SCALLIONS. 11

#3 CHICKEN KARAAGE: FRIED CHICKEN, CABBAGE, NORI, SESAME SEEDS, EEL SAUCE, MAYO. 11

## RAMEN

### STANDARD TOPPINGS:

BEAN SPROUTS, SCALLIONS, SEAWEED, SESAME SEEDS

### BELLY OF THE BEAST RAMEN 12

TONKOTSU BROTH, SOFT BOILED EGG, OXTAIL DUMPLINGS, HOISIN GLAZED SHORT RIB.

### UNDERBELLY RAMEN 12

TONKOTSU BROTH, SOFT BOILED EGG, CHASHU BELLY, ADOBO PULLED PORK.

### FARMERS MARKET (VEGETARIAN) 12

VEGGIE BROTH, SEASONAL VEGETABLES. (FEEL FREE TO ADD AN EGG OR OTHER TOPPINGS!)

### THAI CURRY RAMEN 13

LOBSTER RED CURRY BROTH, SOFT BOILED EGG, BLACK TIGER SHRIMP, CHERRY TOMATOES, SUGAR SNAP PEAS, ENOKI, BOK CHOY, SESAME OIL, CILANTRO, BASIL, SCALLIONS.

### CHICKEN CONFIT RAMEN 12

TONKOTSU BROTH, SOFT BOILED EGG, CHICKEN CONFIT, CORN, BAMBOO SHOOTS, PICKLED GINGER, ENOKI, SPICY MISO, GARLIC MISO BUTTER, SCALLIONS.

### TONKOTSU RAMEN 10

TONKOTSU BROTH, SOFT BOILED EGG, CHASHU PORK

## ADD TO YOUR RAMEN OR BOWLS:

+TERIYAKI CHICKEN OR CHICKEN CONFIT 4

+CHASHU BELLY OR ADOBO PULLED PORK 4

+HOISIN GLAZED BEEF SHORT RIB 4

+TIGER SHRIMP 4

+SOFT BOILED EGG 2

+BACON WRAPPED MUSHROOMS 4

+ADD SEASONAL VEGGIES (ASK US) 2

+BAMBOO SHOOTS 1

+CORN 1

+FRIED GARLIC CHIPS 1

+EXTRA BROTH (TONKOTSU, VEGGIE, OR THAI CURRY) 3

+EXTRA NOODLES (REGULAR, GLUTEN FREE, VEGAN) 2

+EGGPLANT WRAPPED TOFU 3

+OXTAIL DUMPLINGS 3

+STEAMED RICE (CHOICE OF WHITE OR BROWN) 3

## YAKITORI

### SHISHITO 4

BONITO FLAKES / NORI / SESAME / CHARRED ONION AIOLI

### SHIITAKE MUSHROOMS 4

YUZU KOSHO

### NEW POTATOES 4

YUZU KOSHO AIOLI / CHORIZO / TOGARASHI / CHIVES

### KUROBUTA SAUSAGE 6

HONEY MISO AIOLI

### Consumer Advisory:

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ORDER AT THE REGISTER

IT'S GOING TO BE OK

SIT WHERE YOU LIKE

# BACKSIDE OF THE MENU

## COCKTAILS

### JAPANESE HIGHBALL \$8

Suntory Toki Whisky and Club Soda

A refreshing Japanese whisky companion to a bowl of ramen

- 1 Housemade Nori Bitters  
& Nigori Unfiltered Sake
- 2 Orange Bitters  
& Grapefruit Twist
- 3 Tart Cherry Bitters  
& Lemon Twist

### GINGER BUCK \$9 (IN A KITTY MUG)

Fresh Squeezed Lime, Ginger Beer, Spiced Cordial

Choose one of the following below

- 1 Gin & Cucumber Bitters
- 2 Bourbon & Grapefruit Bitters
- 3 Dark Rum & Toasted Pecan Bitters
- 4 Vodka = Moscow Mule

### SIGNATURE COCKTAILS \$8

#### SPRITZER-SAN

SHO CHIKU BAI, ELDERFLOWER LIQUEUR, RASPBERRY BRANDY, LEMON, SELTZER

#### TOKYO OLD FASHION

#### A FINELY KRAFTED OLD FASHIONED EXPERIENCE

JAPANESE WHISKY, GINGER LOTUS ROOT CORDIAL, SPICED BITTERS

#### MISO HONEY

BOURBON, HONEY, MISO, LEMON

#### NOJITO NO PROBLEMS

LIGHT BLENDED RUM, NORI, MINT, LIME, SELTZER

#### ZEN GARDEN SOUR

#### A 'MATCHA TOKIN BOUT' PRODUCTION

JAPANESE WHISKY, MATCHA, COCONUT, LEMON JUICE

#### G & TEA

GIN, OOLONG, CUCUMBER, TONIC

## THE DETAILS

3000 UPAS ST. #104  
SAN DIEGO, CA. 92104  
619.487.9909

IG: @UNDERBELLY\_NORTHPARK  
#UBNP #30XUPAS  
GODBLESSUNDERBELLY.COM  
INFO@GODLBESSUNDERBELLY.COM  
OPEN 11:30 - 11:30 EVERYDAY

## HOW TO

NO RESERVATIONS.  
FIRST COME. FIRST SERVE.  
FOOD ORDERS ONLY AT THE FRONT COUNTER.  
DRINK ORDERS TAKEN AT BAR OR FRONT REGISTER.  
SIT WHEREVER YOU LIKE.  
WE LOVE YOU WITH ALL THE BROTH IN OUR HEARTS  
AND NOODLES IN OUR BONES.  
SINCERELY, UBNP STAFF

## WHO WE ARE

CHEF TONY GUAN // MIKE LE

EVAN SCHWIMMER // RICHARD AHRLIN // JULIA STINE

JAMIE BLUTHARDT // AARON SANCHEZ

ANGEL MENDOZA // CHANSE TENMA

GONZALO GOMEZ // MANNY GOMEZ

ANGEL FRIAS // CRISTINO LEAL

STEVE WAHL // REID ARMSTRONG

LUIS MORALES // LUIS ALVARADO

TERESA SOTELO // CLINT CAVE

RAUL RAMIREZ // AROW BRAILS FORD

JUANITO SANTIN // SHANNON ENGLISH

KATHY HERRERA // MELISSA FARRELL

MARTHA FUENTES // DAVID ALARCON

JENNY PRATT // ANAHI RODRIGUEZ



Reasonably Authentic