

A top-down view of a wooden table with several bowls of ramen. In the top left, a hand holds chopsticks over a bowl containing noodles, a soft-boiled egg, and cubes of tofu. To the right, another bowl shows ramen with corn and a red sauce. In the bottom left, a bowl is topped with a fried pork patty. In the bottom right, a bowl features a large slice of chashu pork and a soft-boiled egg. Various condiment containers, including a jar of white sauce and a small cup of yellow sauce, are scattered on the table. The text is overlaid in the center.

拉麵さん (RAMEN-SAN) LINCOLN PARK

**PARTIES
AND EVENTS**

1962 N HALSTED ST • 312-955-1447
RAMENSANPARTIES@LETTUCE.COM

PASSED APPETIZERS

PRICED BY THE DOZEN, 2 DOZEN MINIMUM

DUMPLINGS

CHICKEN & VEGETABLE GYOZA.....	18
XOXO SHRIMP & PORK	20
CRAB RANGOON.....	20

BUNS

BERKSHIRE PORK BELLY	32
FRIED CHICKEN.....	32
CRISPY TOFU	30

SAN SPECIALTIES

EDAMAME HUMMUS.....	24
TUNA & AVOCADO TARTARE	28
KARAAGE CHICKEN NUGGETS	27
make them sticky thai or 🍻 spicy szechuan for \$2/dozen	
COCONUT SHRIMP.....	30
CHASHU, KIMCHI & CORN FRIED RICE	27
VEGETABLE FRIED RICE	24
PRIME SKIRT STEAK SKEWERS.....	39

DESSERTS

NAMA CHOCOLATES	23
MINI THAI TEA BUDINO	23
HOT DONUTS	23
MOCHI	23

Prices do not include sales tax or gratuity.

BUILD-YOUR-OWN RAMEN BAR

28 PER PERSON

BROTH

choose 2

👹 TANTAN VEGETABLE
CHICKEN SHIO
10-HOUR TONKOTSU



PROTEIN

choose 3

FRESH TOFU • KARAAGE CHICKEN NUGGETS
PULLED CHICKEN • CHICKEN & VEGETABLE GYOZA
CHASHU PORK BELLY (+ 1pp) • XO WONTONS (+ 3pp)

RAMEN TOPPINGS

FRIED GARLIC • 👹 SESAME CHILI OIL • GREEN ONION • WAKAME
MARINATED BAMBOO SHOOTS • BUTTERED CORN • SESAME SEEDS

ENHANCE YOUR RAMEN BAR

BOK CHOY (+ 1pp) • 👹 SPICY KIMCHI (+ 1pp)
CREMINI MUSHROOM (+ 1pp) • MOLTEN EGG (+ 1pp)

150 SET UP FEE



MAKI STATION

a mixed platter of

SALMON & AVOCADO • CRUNCHY AVOCADO
👹 SPICY TUNA • YUZU YELLOWTAIL • 👹 SPICY SALMON

60pc (serves 6 to 8) - 105
130pc (serves 14 to 16) - 224
190pc (serves 20 to 25) - 305



Prices do not include sales tax or gratuity.

FRIEND-STYLE DINING MENU

29 PER PERSON



APPETIZERS

choose 3 for the squad to share

KALE & CASHEW SALAD

SALAD-SAN

EDAMAME HUMMUS

KARAAGE CHICKEN NUGGETS

CRISPY CHICKEN WINGS sticky thai or 🐱 spicy szechuan

CHICKEN & VEGETABLE GYOZA

XOXO SHRIMP & PORK DUMPLINGS

CRAB RANGOON (+ 2pp)

TUNA & AVOCADO TARTARE (+ 2pp)

RAMEN

choose 3 for your friends to choose from

🐱 TANTAN-SAN vegetable broth, cremini, bok choy, tofu

10 HOUR TONKOTSU traditional broth, chashu, molten egg

🐱 KIMCHI & FRIED CHICKEN fried garlic, buttered corn

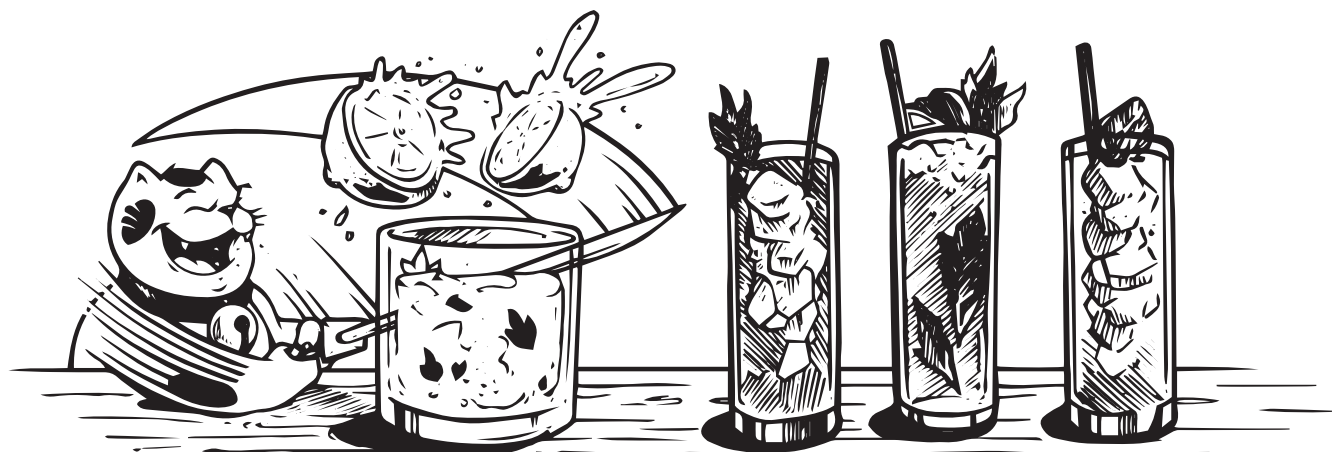
CHICKEN SHIO buttered corn, molten egg, nori

SUMO chashu, xo wontons, spicy crushed egg (+ 5pp)



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BAR PACKAGES



PREMIUM BAR

signature cocktails, select wines & sakes,
imported & domestic beers

2 HRS	50pp
3 HRS	60pp

BEER AND WINE

select wines & sakes,
imported & domestic beers

2 HRS	40pp
3 HRS	50pp

SING

WHILE YOU SLURP!



add karaoke for
your group

175



SAKE BOMBS

original, yuzu or kimchi
served with an asahi

ONE	8
SIX-PACK	40



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