

YADA RAMEN & SUSHI

MENU:

RAMEN
YADA'S SPECIAL'S
YADA PLATES
TACOS
SALADS
RICE BOWLS
BEVERAGES
DESSERTS

ABOUT:

YADA RAMEN & SUSHI BELIEVES THAT THAT THE MOST IMPORTANT INGREDIENTS IN THEIR RAMEN IS THEIR BROTH AND THE NOODLES. THE BROTHS ARE COOKED OVER 24 HOURS TO ENSURE THE FLAVOR BALANCE FROM THE CHICKEN, PORK AND VEGETABLES CAREFULLY SELCTED.

DINE IN- CURBSIDE PICKUP - TAKEOUT- HOME DELIVERY



YADA RAMEN & SUSHI

YADA'S WELCOMES ALL AGES BUT HAS GREATER TRACTION AMONGST THE MILLENIAL AGE GROUPS.



YADA'S RAMEN IS NOT ABOUT THE NOODLES BUT IT 'S ABOUT THE DELICATE PREPARATION OF THE BROTHS.



YADA'S BROTHS ARE METICULOUSLY PREPARED OVER NIGHT TO MAKE SURE THE BALANCE BETWEEN THE MEAT AND THE JAPANESE INGREDIENTS ENDS UP WITH A THICK FULL FLAVORED BROTH.



YADA RAMEN & SUSHI

MENU:

RAMEN

YADA'S SPECIAL'S

YADA SMALLPLATES

TACOS

SALADS

RICE BOWLS

BEVERAGES

DESSERTS



YADA RAMEN & SUSHI MENU

RAMEN:

VEGAN

CHICKEN

TONKOTSU

SHRIMP WONTON

CILANTRO

SPROUTING UP

WONTON CHICKEN WONTON

VEGETABLE SOUP RAMEN

CREAMY VEGAN RAMEN

SUSHI

SUSHIMI

NAGIRI

CHIRASHI

DONBURI

SMALL PLATES:

BRUSSEL SPROUTS

EDAMÉ

PORK GYOZA

SHRIMP TEMPURA

OCTUPUS BALL

CALAMARI

SPICY TUNA

SPICY BUTTER CORN

YADA BUN

VEGAN BUN

CRISPY CHICKEN

CARMELIZED CAULIFLOWER

BOWLS:

CHASKA

VEGAN RICE

PORK

TOKY CURRY RICE

DESSERT:

STICKY RICE

MOCHA ICE CREAM

PANNA COTTA

SPECIALS

LETTUCE WRAPS

PIPPING NOODLES