

# LUNCH

## PORK BROTH

### Base Toppings Include:

Pork broth, bean sprouts, black mushroom, 1/2 marinated soft-boiled egg, green onion, corn, bamboo shoots

**KC Red (Spicy oil)\*** 13.98  
Pork shoulder loin chashu (2 pcs), KC spicy oil

**KC Black (Black Garlic Oil)\*** 13.98  
Pork shoulder loin chashu (2 pcs), KC black garlic oil

**Spicy Miso\*** 13.98  
Diced pork chashu, KC spicy oil

**Miso\*** 13.98  
Diced pork chashu

**Tonkotsu\*** 13.98  
Pork shoulder loin chashu (2 pcs)

## CHICKEN BROTH

### Base Toppings Include:

Chicken broth, chicken chashu, chicken mince, bean sprouts, black mushroom, corn, green onion, bamboo shoots, 1/2 marinated soft-boiled egg

**Creamy Chicken\*** 13.98

**Spicy Creamy Chicken\*** 13.98  
KC spicy oil

## VEGAN BROTH

### Base Toppings Include:

Vegan broth, soy milk, bean sprouts, corn, green onion, seasoned fried tofu (3 pcs), bamboo shoots, red onion, brussels sprouts, black mushroom

**Vegan** 13.98

**Spicy Sesame Vegan** 13.98  
Sesame paste, KC spicy oil

**Kids Ramen\*** 10.98  
(Miso / Tonkotsu / Chicken / Vegan)  
Protein, 1/2 marinated soft-boiled egg, corn

**Upgrade**

**Add-On** Pork Belly Chashu (2pcs) +5.00

**Try Our New Chashu!**

Exchange Pork Belly Chashu (2pcs) +1.5

**Crave More Kick? Try Our Add-ons!**

🌶️🌶️🌶️ KC Inferno +2

Exchange Gluten Free Noodle +3

## EXTRA TOPPINGS

Pork Shoulder Loin Chashu (2pcs)	4
Pork Belly Chashu (2pcs)	5
Diced Pork Chashu	4
Chicken Chashu	3
Marinated soft-boiled egg (2pcs)	2.5
Seasoned Fried Tofu	3
Bean Sprouts	1.8
Green Onion	1.8
Red Onion	1.8
Corn	1.8
Black Mushroom	1.8
Brussels Sprouts	2
Seasoned Bamboo Shoots	2
Extra Noodle	4
Gluten-free Konjac Noodle	4
Extra Soup	6
Pork Broth, Chicken Broth, Vegan Broth	
KC Inferno	2
KC Spicy Oil	1
Black Garlic Oil (Use Lard)	1

# SELF-SERVICE LUNCH ON WEEKDAYS



## APPETIZER

**OUR RECOMMENDATION**

### Handmade Pork Gyoza

Minced Pork, Cabbage, Chives, Garlic, Ginger

8 pcs 8.98  
16 pcs 16.98



**OUR RECOMMENDATION**

### KC chicken karaage 8.98

Japanese-style fried chicken



### KC Bun **OUR RECOMMENDATION**

Pork Cutlet, Mayonnaise, KC Original Sauce, Shredded Cabbage

1 pc 6.00 2 pcs 11.00

**Calamari** 10

**Takoyaki (6pcs)** 7.98

- 🌿 **Truffle Edamame** 5.98
- 🌶️ **Spicy Edamame** 5.98
- 🌿 **Fried Brussels Sprouts** 6.98
- 🌿 **Seaweed Salad** 5.98
- 🌶️ **Spicy Seaweed Salad** 5.98

## MINI RICE BOWLS

**Mini Chashu Bowl** 6.98  
Steamed Japanese Rice, Pork Chashu, Sesame Seeds, Seasoned Egg, KC Original Sauce, Shredded Green Onion

**Mini Karaage Bowl** 6.98  
Steamed Japanese Rice, KC Original Sauce, Mayonnaise, Aonori, Japanese Style Fried Chicken, Shredded Dried Seaweed

🌿 **Steamed Japanese Rice** 3

## FRIED RICE

**Iron Pan Fried Rice** 10.98  
Steamed Japanese Rice, Egg, Diced Pork Chashu, Shredded Green Onion

## CURRY RICE

**Pork Cutlet Curry Rice** 13.98

**Karaage Curry Rice** 13.98

**Pork Chashu Curry Rice** 13.98

**Plain Curry Rice** 10.98

**CURRY RICE TOPPINGS**

Karaage (3 pcs)	4	Calamari	5
Pork Cutlet (1 pc)	4	Marinated soft-boiled egg (2 pcs)	2.5
Pork Chashu	4	🌿 Fried Tofu (3 pcs)	3
Chicken chashu	3	🌿 Brussels Sprouts	3

\* Thoroughly cooking foods of animal origin such as beef, lamb, milk poultry or shell stock reduces risk of food born illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these food are consumed raw or under cooked.  
\* Toppings for ramen may vary and may not be exactly the same as shown in the pictures.  
\* For inquiries regarding allergens, please consult the staff each time.