LUNCH MENU

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 oat milk broth, 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
*Vegan: Egg replaced with brussels sprouts

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

Try Our New Chashu !
Exchange Pork Belly Chashu (2 pcs) +1.5

Crave More Kick? Try Our Add-ons !
KC Inferno +2

Exchange Gulten Free Noodle +3

EXTRA TOPPINGS

Pork Shoulder Loin Chashu (2 pcs)	4
Pork Belly Chashu (2 pcs)	5
Diced Pork Chashu	4
Chicken Chashu	3
Marinated soft-boiled egg (2 pcs)	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 (Pork Broth, Chicken Broth, Vegan Broth)	6
KC Inferno	2
KC Spicy Oil	1
Black Garlic Oil (Use Lard)	1

APPETIZER

OUR RECOMMENDATION

Handmade Pork Gyoza
Minced Pork, Cabbage, Chives, Garlic, Ginger
8 pcs 8.98
16 pcs 16.98



Please allow a little extra time for your gyoza order.



OUR RECOMMENDATION

KC Chicken karaage 8.98
Japanese-style fried chicken


Plain


KC Pepper


Spicy Powder +1


Tartar + Sweet & Sour* +1.5

KC Bun	1 pc 6.00 2 pcs 11.00		
Calamari	10.00		
Takoyaki (6pcs)	8.98		
Truffle Edamame	5.98		
Spicy Edamame	5.98		
Fried Brussels Sprouts	6.98		
Seaweed Salad	5.98		
Spicy Seaweed Salad	5.98		



NEW! Try Our New Dish!

Premium Unajyu
Eel, Steamed japanese rice, eel sauce, wasabi, japanese pickles, shredded dried seaweed.
19.98

RICE BOWLS

Premium Unajyu 19.98
Eel, Steamed japanese rice, eel sauce, wasabi, japanese pickles, shredded dried seaweed.

Chashu Bowl 10.98
Steamed Japanese Rice, Pork Chashu, Sesame Seeds, Seasoned Egg, KC Original Sauce, Shredded Green Onion

Karaage Bowl 10.98
Steamed Japanese Rice, KC Original Sauce, Mayonnaise, Aonori, Japanese Style Fried Chicken, Shredded Dried Seaweed

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

Steamed Japanese Rice 3.00

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

DRINKS & DESSERTS

Hojicha Pudding 5.00
Creamy hojicha pudding with kinako and maple syrup.

Matcha Lemonade Bottle (750ml) 12.00 Cup 5.98
Refreshing lemonade with premium matcha and real lemon.

SELF-SERVICE LUNCH ON WEEKDAYS











* Throughly 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.