

BUILD YOUR OWN RAMEN

STEP 1: CHOOSE YOUR BROTH (STARTS AT 14.99)

TONKOTSU

(Creamy, pork bone broth)

MISO

(Savory, umami soybean broth)

SHOYU

(Bold, soy sauce-based broth)

SHIO

(Light, chicken & pork-based broth)

STEP 2: CHOOSE YOUR NOODLES

STRAIGHT NOODLES

WAVY NOODLES

STEP 3: CHOOSE YOUR PROTEIN

CHASHU PORK

CHASHU PORK BELLY

CHICKEN CHASHU

TOFU

CHICKEN KARAAGE

SHORT RIB + 5

STEP 4: CHOOSE ANY 3 ADDITIONAL TOPPINGS

AJITAMA EGG ★

KIMCHI ★

(Spicy fermented cabbage)

MUSHROOMS

(Shiitake or kikurage)

NARUTOMAKI

(Fish cake)

NORI

(Seaweed sheets)

MENMA

(Bamboo shoots)

SCALLIONS

CORN

BOKCHYO

BEAN SPROUTS

PICKLED GINGER

GARLIC CHIPS

SESAME SEEDS

ADD MORE FOR AN EXTRA CHARGE

★ = +\$1.50

No Star = +\$1

STEP 5: CHOOSE YOUR EXTRAS (OPTIONAL)

EXTRA NOODLES + 3 EXTRA TOPPINGS + 1 - 1.50

EXTRA PROTEIN + 4 SPICY PASTE (Choose Mild/Medium/Hot)

STEP 6: CHOOSE YOUR FINISHING TOUCH

SHICHIMI TOGARASHI

(Japanese seven-spice blend)

CHILI OIL
GARLIC OIL +.50

SESAME OIL
BLACK TRUFFLE OIL +0.50

DONBURI BOWLS

UNADON \$20

Bbq Eel, avocado, shiitake mushrooms, Japanese egg cake

TUNA POKE \$20

Tuna cubes, seaweed salad, avocado, edamame, mango

SALMON POKE \$18

Salmon cubes, seaweed salad, avocado, edamame, mango

CHASHU DONBURI \$17

Chashu pork, avocado, Japanese egg cake, spinach, teriyaki sauce

CHICKEN TERIYAKI \$17

Chicken, avocado, Japanese egg cake, spinach, teriyaki sauce

FOLLOW OUR INSTAGRAM



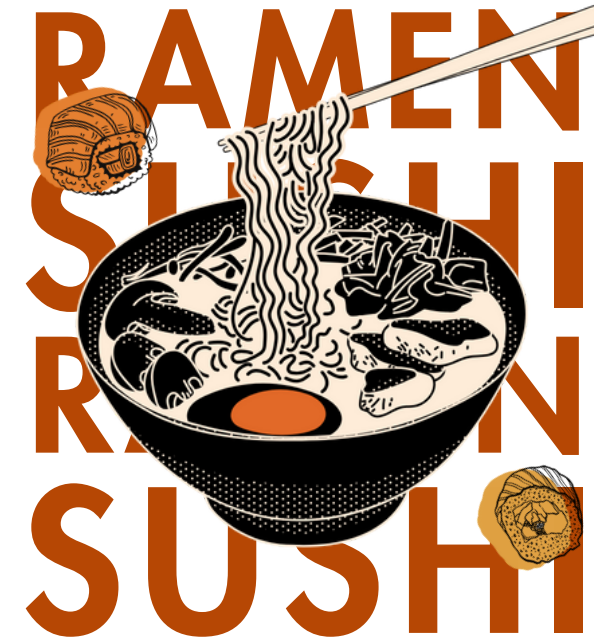
329 SUMNER ST.
EAST BOSTON, MA
P: 617-418-5101



KORO

RAMEN + SUSHI

ALWAYS FRESH



EAT IN OR TO-GO

いただきます

Order Here



RAMEN BOWLS

SPICY HOUSE \$18

Tonkotsu broth, pork chashu, spicy paste, nori, scallion, corn, bamboo shoots, egg, naruto

VEGETARIAN \$16

Miso broth, tofu, scallions, bamboo shoots, nori, egg, bokchoy, shiitake mushrooms

MISO \$18

Miso broth, pork chashu, scallion, corn, bamboo shoots, egg, nori, naruto

TOKYO \$17

Shoyu soy sauce base broth, pork belly, scallions, egg, corn, nori, bamboo shoots, bokchoy, naruto

SPICY SHIO \$17

Shio salt base broth, chicken chashu, spicy paste, scallion, bamboo shoots, egg, nori, naruto, kikurage mushrooms

SHORT RIB \$21

Tonkotsu broth, short rib, scallion, bamboo shoots, egg, nori, naruto, garlic oil, kimchi

APPETIZERS

EDAMAME

Salt - 6
Spicy - 7
Garlic & Lime - 7

GYOZA \$9

Pan-fried pork dumplings with dipping sauce

CHICKEN KARAAGE \$11

Crispy fried chicken with tangy dipping sauce

SEAWEED SALAD \$6

Fresh seaweed with sesame seeds and citrus dressing

KORO WINGS \$13

Crispy, deep-fried wings tossed in our signature sweet & sour Koro sauce

SHRIMP TEMPURA \$10

Crispy fried shrimp served with spicy mayo and eel sauce

SPECIALTY ROLLS

KORO \$19

Spicy yellowtail, cucumber, avocado, jalapeño, cilantro, topped with yellowtail, crispy garlic, scallions, togarashi, chili ponzu

B.L.T \$16

Bacon, lettuce, tuna tartare, spicy mayo, cucumber, topped with tuna slices, chopped bacon and teriyaki glaze

EASTIE \$15

Breaded soft shell crab, cucumber, avocado topped with black and orange tobiko, spicy mayo and teriyaki sauce

RED PEPPER \$14

Marinated shiitake, mango, avocado topped with roasted red pepper and spicy mayo

IZAKAYA \$15

Chicken karaage, carrots, lettuce, Japanese mayo, honey sriracha, scallions, crispy shallots

SPICY CRAB \$17

Spicy crab meat, shrimp tempura, avocado, topped with crispy flakes, spicy mayo, teriyaki glaze

RED DRAGON \$16

Tuna tartare and cucumber, topped with tuna slices and a teriyaki drizzle

GOLDEN SUNSET \$17

Fresh salmon, cucumber, avocado, topped with thin mango slices, yuzu ponzu, roasted sesame seeds, and microgreens

MAVERICK VOLCANO \$18

Spicy tuna, imitation crab, cucumber, avocado, topped with tuna tartare, lava sauce, jalapeño, and fried shallots

DRUNKEN CATERPILLAR \$17

BBQ eel, cucumber, avocado, topped with sliced avocado, shredded eel, eel sauce, crispy shallots

RED SOX \$18

Shrimp tempura, tuna tartare, cucumber, topped with salmon, avocado, crunchy flakes, and eel sauce

DYNAMITE \$15

Shrimp tempura, avocado, cucumber, spicy mayo, topped with honey sriracha, jalapeño and black sesame seeds

CEVICHE \$17

Yellowtail, tuna, cucumber, topped with mango salsa, scallions, orange tobiko

SRIRACHA \$18

Salmon and avocado, topped with spicy tuna tartare, red shiso leaves, and honey sriracha

FLOWER \$16

Shrimp and sweet potato tempura, avocado, cucumber, topped with avocado slices, crispy flakes, and teriyaki sauce

SAKE TORO \$18

Crab meat, avocado, Japanese mayo, topped with torched salmon, sesame seeds, orange tobiko, scallions, and jalapeño

BOSTON HARBOR \$18

Tuna, salmon, cucumber, topped with black sesame, torched yuzu ponzu yellowtail

SUSHI DOUGHNUT \$14

Tuna, salmon, yellow tail with wasabi aioli and tobiko

TORCHED SAMURAI \$18

Spicy salmon, cucumber, scallions, topped with torched salmon, miso glaze, and crispy garlic

CHICKEN TERRIYAKI \$15

Chicken teriyaki, avocado, topped with teriyaki glaze, crispy shallots

NIGIRI-\$8.50

TUNA

SALMON

EEL

YELLOW TAIL

SASHIMI-\$9

TUNA +1

SALMON

EEL

YELLOW TAIL

CLASSIC SUSHI ROLLS

VEGETABLE \$8

Cucumber, carrots, avocado

PHILLY \$9

salmon, avocado, cream cheese

TUNA / SPICY TUNA \$10

Tuna tartare, spicy mayo, cucumber

SALMON / SPICY SALMON \$9

Salmon tartare, spicy mayo, cucumber

CALIFORNIA \$9

Imitation crab stick, cucumber, avocado

SWEET POTATO \$8

Sweet potato tempura, avocado, spicy mayo, fried shallots

SHRIMP TEMPURA \$8

Shrimp tempura, avocado, spicy mayo, teriyaki sauce

HAMA NEGI \$11

Yellow tail, scallions

EEL ROLL \$9

BBQ eel, avocado

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."