



In honor of our generations of rice farming, we will be offering Umami style rice congee. It features local chicken from hand to hand farms. You can find them at the Battle Creek Farmer's Market.

Umami Ramen Style Congee

(Chicken congee with local ginger from Avalon Farm, leeks and lemongrass, umami mushroom seasoning, soy sauce, fish sauce, house made chicken stock, parmesan reggiano, white pepper, toasted garlic with truffle oil. Chinese sausage, Fresh grated ginger, green onions, pickled daikon radish, cilantro, toasted garlic. Served with crushed cranberries.)

Grilled Flank Steak

(Marinated with local maple syrup, umami mushroom seasoning, onion powder, fresh sliced garlic, olive oil, paprika, cayenne pepper, and fresh French thyme and finished with Bloody Mary bacon salt. This will be served over Michigan Kohlrabi, farmers market apple and fennel salad: local honey, lemon dressing with Turkish olive oil and salad salt topped with roasted pumpkin seeds, kohlrabi micro greens.)

RESTAURANT
Week
Battle Creek

www.umamiramenbc.com