

MATCHAS OF THE MONTH



ICED
MARSHMALLOW



ICED
IRISH CREAM

NEW PROTEIN BOWLS

RICE BOWLS WITH DOUBLE THE MEAT

**26 - 52G
OF PROTEIN
PER SERVING**



CHASHU BELLY



TORI SOBORO



SPICY BAKUDAN

APPETIZERS 前菜

edamame ¥ 7.35

green soybeans, sea salt

🍣 **spicy garlic edamame** ¥ 9.45/10.50

green soybeans, soy sauce, fresh garlic, chili oil, habanero powder

seaweed salad ¥ 6.30

shredded seaweed, sesame dressing

cold tofu ¥ 7.35

firm tofu, sliced cucumber, cilantro shredded chili with chili sesame sauce

🍣 **impossible gyoza (4 pieces)** ¥ 12.60

handmade! impossible meat, cabbage, garlic, ginger, chives

shishito peppers 8.40

fried peppers, shredded bonito, sea salt, ponzu

🍣 **chicken karaage** 10.50

fried chicken, shishito pepper, garlic aioli, lemon

🍣 **gyoza (4 pieces)** 12.60

handmade! pork, cabbage, garlic, ginger, chive

takoyaki 9.45

octopus, shredded bonito, takoyaki sauce

choose 1 sauce: mayo / wasabi mayo / sriracha mayo

🍣 **poké nachos** 14.70

wonton chips, tuna, avocado, green onion

seaweed salad, sriracha mayo, eel sauce, furikake

plant-based 'chicken' karaage ¥ 12.60

fried 'chicken', shishito pepper, vegan aioli, lemon

be advised that our plant-based 'chicken' is cooked in the same fryer as our other food items so it is not 100% vegan.

sweet honey shrimp 13.95

fried shrimp tossed in a sweet creamy honey sauce on a bed of mixed greens

spicy creamy shrimp 13.95

fried shrimp tossed in a spicy creamy sauce on a bed of mixed greens

RAMEN 拉麵

🍣 **spicy tonkotsu - mild, spicy or extra spicy** 16.74

pork broth: chashu belly, green onion, cabbage bean sprouts, shredded chili with thick noodle

tonkotsu 16.74

pork broth: chashu belly, sesame seeds, green onion cabbage, bean sprouts, seaweed with thin noodle

tsukemen 17.85

concentrated pork broth/dipping style: chopped pork belly, green onion, seaweed, bamboo with thick noodle (noodles are unalterable and served cold)

🍣 **spicy tori shio paitan** 17.79

spicy chicken broth: chashu chicken, bakudan, bamboo, green onion, kaiware, seaweed and shredded chili with thick noodles

tori shio paitan 16.74

chicken broth: chashu chicken, green onion, bamboo kaiware, seaweed and shredded chili with thick noodle

vegan ¥ 16.74/18.90

kelp & mushroom broth: tofu, green onion, cabbage bean sprouts, bamboo, kaiware, corn and seaweed with thin noodle (no bamboo on gf)

🍣 **spicy creamy vegan** ¥ 16.74

soy milk broth: tofu, sesame sauce, green onion bean sprouts, corn, fried onion, seaweed and shredded chili with thick noodle

🍣 **mazemen** 16.74

no broth: onsen egg, bakudan, green onion, bamboo fried onion, fish powder, pork lard with thick noodle (noodles are unalterable)

🍣 **jiro** 19.85

pork broth: a rich, salty soy sauce based broth chashu belly, double bean sprouts and cabbage, raw chopped garlic and thick chewy noodles

ADD ONS アドオン

kaedama- extra noods 4 ¥

extra soup 6

🍣 **egg** (seasoned soft-boiled or hard-boiled) 1.5

fried onion 1 ¥

bamboo 2 ¥

corn 1 ¥

seaweed (4pc) 1 ¥

broccoli florets 2 ¥

🍣 **shiitake mushrooms** 2 ¥

mixed veggies- (cabbage, bean sprouts, green onion, corn) 4 ¥

🍣 **bakudan- spicy ground chicken** 3

🍣 **chashu belly (4pc)** 5

chashu chicken (4pc) 5

tofu pieces 2 ¥

red miso paste 1 ¥

fresh garlic 50¢ ¥

fried garlic 75¢ ¥

sub gluten free noods 4 ¥

RICE BOWLS 丼もの

sub mixed greens +2

steamed white 2

🍣 **chashu belly** 12.55

rice, onsen egg, chopped belly, green onion sesame seeds, shichimi pepper, red ginger

tori soboro 12.55

rice, onsen egg, ground chicken, green onion shichimi pepper, crunchy garlic chili oil

🍣 **spicy bakudan** 12.55

rice, onsen egg, spicy chicken, green onion sesame seeds, shichimi pepper, red ginger

vegan poké ¥ 12.55

rice, tofu cutlet, kaiware, avocado fried onion, red onion and furikake

kaisen poké 13.60

rice, tuna, salmon, avocado, red onion fried onion, seaweed salad and furikake

🍣 **spicy tuna poké** 13.60

rice, spicy tuna, avocado, cucumber, fried onion shredded seaweed, sriracha mayo, black sesame

california poké 13.60

rice, imitation crab, avocado, cucumber, fried onion shredded seaweed, wasabi mayo, black sesame

🍣 **crispy shrimp** 15.95

choose 1 sauce: sweet honey or spicy creamy rice with fried shrimp tossed in your choice of sauce and topped with green onion

🍣 **teriyaki karaage rice bowl** 13.60

rice, karaage chicken, teriyaki sauce, green onion, sesame seeds

plant-based teriyaki karaage rice bowl ¥ 14.65

rice, plant-based 'chicken', teriyaki sauce, green onion, sesame seeds

Be advised that our plant-based 'chicken' is cooked in the same fryer as our other food items so it is not 100% vegan.

KATSU CURRY カツカレー

🍣 **katsu curry** 15.95

served with rice and fukujinzuke

choice of protein:

fried pork cutlet, karaage chicken

tofu (regular or fried) ¥ or crispy shrimp +2

curry & rice only ¥ 10.95

served with fukujinzuke

SUSHI 寿司

🍣 **spicy tuna on crispy rice (4 pcs)** 12.95

spicy tuna, avocado, eel sauce, furikake

spicy tuna roll (8 pcs) 11.45

ground spicy tuna & sesame seeds

california roll (8 pcs) 11.45

imitation crab, cucumber, avocado, sesame seeds

avocado cucumber roll (8 pcs) ¥ 11.45

cucumber, avocado, sesame seeds

🍣 **crunchy roll (8 pcs)** 12.95

your choice of spicy tuna, california or avocado cucumber roll topped with crispy onions and drizzled with eel sauce and spicy mayo

shrimp tempura roll (8 pcs) 13.45

shrimp tempura, imitation krab, avocado

shrimp tempura crunchy roll (8 pcs) 14.45

shrimp tempura, imitation krab, avocado topped with crispy onions and drizzled with eel and spicy mayo

🍣 **sushi burrito** 14.60

Your choice of Spicy Tuna or California style; rice, avocado, cucumber and seaweed drizzled with eel and spicy mayo and wrapped in a spinach tortilla

SWEETS お菓子

🍣 **mochi ice cream** 2 each / 3 for 5 / 5 for 9

vanilla, chocolate, strawberry, cookies 'n cream mango ¥, matcha ¥

🍣 **taiyaki ice cream**- strawberry, matcha or red bean 5

steamed cheesecake- served warm! 4

Try Me, I'm Yummy

🍣 recommended

¥ plant-based

🍣 gluten-free

Some items are cooked in the same water as our noodles.

We can not guarantee our items to be fully gluten-free or vegan as cross contamination can occur.

If you have any food allergies, please inform your server before ordering.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

20% gratuity will be added to parties of 5 or more.

RAINBOW JELLY TEAS & LEMONADES

JELLY LYCHEE
GREEN TEA



JELLY STRAWBERRY
LEMONADE



JELLY PASSIONFRUIT
LEMONADE



TEA & LEMONADE

ティーレモネード

1 free refill for teas & lemonades (no add-in's)

customize flavor add-in's! +50¢ each

- strawberry
- lychee
- passionfruit
- peach
- strawberry boba
- passionfruit boba
- rainbow jelly

- ☞ iced green tea- *unsweetened* 3
- iced green tea lemonade 3
- ☞ lemonade 3
- matcha lemonade 4



SPECIALITY LEMONADE

特製レモネード

- ☞ boba strawberry lemonade 4
- boba passionfruit lemonade 4
- ☞ butterfly tea lemonade 4
- ☞ jelly lychee green tea 4
- jelly passionfruit green tea 4

1 free refill for teas & lemonades (no add-in's)

SOFT DRINK ソフトドリンク

- ☞ coke, coke zero, diet coke, sprite- 12oz can 2.5
- perrier sparkling- 330ml bottle 3
- bottled still water- 16oz 2
- ramune- Original, Lychee or Strawberry - 200ml bottle 3

ICED MATCHA

アイス抹茶

choice of soy, almond, oat or coconut milk

All matchas are 20 oz



- iced matcha 5.75
- ☞ iced strawberry matcha 6.25
- iced lavender matcha 6.25
- iced caramel matcha 6.25
- iced hazelnut matcha 6.25
- ☞ iced lavender butterfly tea 6.25
- ☞ matcha of the month 6.25



BOTTLE & CAN BEER

瓶ビールと缶ビール



- kirin ichiban 6
japanese lager, 5% ABV, 12oz
- ☞ wednesday cat 10
japanese white ale, 5% ABV, 11.8oz (imported)
- ☞ sorry umami 10
japanese umami ipa, 6.5% ABV, 11.8oz (imported)
- aooni ipa 10
japanese ipa, 7% ABV, 11.8oz (imported)
- sapporo black 9
japanese stout, 5% ABV, 22oz
- sapporo n/a 5
lager, 0.0% ABV, 12oz

DRAFT BEER 生ビール

- sapporo pint 7
japanese pale lager, 4.9% ABV, 16oz
- ☞ sapporo mug 10
japanese pale lager, 4.9% ABV, 25oz
- sapporo pitcher 24
japanese pale lager, 4.9% ABV, 64oz (serves 4)
- sake bomb shooter 6
sake & sapporo, 4oz



SAKE COCKTAILS 日本酒カクテル



- ☞ spiked strawberry lemonade
sake, strawberry lemonade, popping boba pearls
- ☞ lychee saketini
sake, lychee, lychee fruit
- passion fruit saketini
sake, passion fruit, lychee fruit
- sake margarita
sake, triple sec, lime
add passionfruit, lychee, peach or strawberry for \$.50
- ☞ rosé lychee spritzer
prosecco rosé, sake, lychee, lychee fruit



COLD SAKE 冷酒

- ☞ nihonsakari namagenshu daiginjo 12
hyogo, alcohol level 18-19%, *SMV 4, 200ml
- nihonsakari namagenshu honjozo 12
hyogo, alcohol level 19-20%, *SMV -6, 200ml

*SMV (Sake Meter Value): big number dryer and small number sweeter.



HOT SAKE 熱燗

- ☞ sho chiku bai
15% abv *SMV 3

SMALL 10 LARGE 15

*SMV (Sake Meter Value): big number dryer and small number sweeter.

NIGORI にごり

unfiltered sake

- ☞ kikusui perfect snow 16
nigata, alcohol level 21%, 300 ml *SMV -19
- nigori strawberry 12
ozeki, alcohol level 9%, 300 ml *SMV -70



WINE & BUBBLY ぶどう酒 & 泡

- whitehaven 15
sauvignon blanc, new zealand 2018
13% ABV, 375ml bottle
- j. lohr 15
cabernet sauvignon, paso robles 2020
13.9% ABV, 375ml bottle
- la marca 10
prosecco rosé, italy
11% ABV, 187ml bottle (single serve)