



APPETIZERS

HOUSE SALAD: Organic mixed greens with cherry tomato, cucumber, served with house special ginger dressing | \$7

CRISPY CALAMARI SALAD: Organic mixed greens with cucumber, cherry tomato and crispy calamari served with yuzu vinaigrette dressing | \$11

WAKAME SEAWEEED SALAD: Marinated seaweed salad with roasted sesame seed | \$7

EDAMAME: Boiled young soybean with choice of Japanese sea salt or house spicy sauce | \$7

CRISPY RICE SPICY TUNA: Fried sushi rice, top with spicy tuna, serrano pepper and sweet soy sauce | \$12

FRIED CHICKEN WINGS (6): Fried chicken wings mixed with Japanese spice and served with side honey wasabi sauce | \$10

THE BAO BUN (2): Choice of pork chashu, shrimp tempura, chicken karaage, or tofu teriyaki | \$8

BANG BANG SHRIMP: Fried shrimp mixed with Bang Bang sauce | \$12

IKA AGE/ CRISPY CALAMARI: Crispy calamari served with side yuzu mayo sauce | \$11

CHICKEN KARAAGE: Japanese fried chicken served with creamy spicy sauce | \$9

TEMPURA SHUMAI SKEWERS (2): Crispy tempura battered shrimp shumai top with spicy BBQ sauce and sesame seed | \$9

TAKOYAKI (6): Fried octopus ball top with bonito flakes, Japanese mayo and katsu sauce | \$9

GYOZA (5): Pan fried marinated pork and vegetables dumpling served with side homemade dumpling sauce | \$8

CHASU MONSTER ROLL: Deep fried rice and chasu pork rolled in seaweed top with sweet and spicy sauce, scallion, sesame seed and crispy onion | \$9

JAPANESE NORI SPICED FRIES: French fries with seaweed, Japanese seasoning, drizzle with honey wasabi mayo | \$8

HARUMAKI (4): Japanese vegetable spring roll served with side sweet and sour sauce | \$8

RAMEN NOODLE



\$17

SPICY GARLIC TONKOTSU RAMEN
Creamy spicy traditional pork bone broth, top with chashu pork, chopped garlic, bamboo shoot, bean sprouts, wood ear mushroom, scallion, red ginger and seasoned boiled egg over yellow curly noodles



\$16

SHINJIRU MISO RAMEN
Chicken broth with miso base, top with chashu pork, bamboo shoot, bean sprouts, wood ear mushroom, scallion and seasoned boiled egg over yellow curly noodles



\$16

CLASSIC TONKOTSU RAMEN
Creamy traditional pork bone broth, top with chashu pork, bamboo shoot, bean sprouts, wood ear mushroom, scallion, red ginger and seasoned boiled egg over white thin noodles



\$17

MAYU 'BLACK GARLIC' RAMEN
Pork bone broth with mayu oil (black garlic), top with chashu pork, bamboo shoot, bean sprouts, wood ear mushroom, scallion, red ginger and seasoned boiled egg over white thin noodles



\$16

SHOYU RAMEN
Chicken broth with shoyu (soy sauce) base, top with chashu pork, bamboo shoot, bean sprouts, scallion, naruto (fish cake) and seasoned boiled egg over yellow curly noodles



\$19

CHASHU 'MEAT LOVERS' RAMEN
Pork bone broth, top with double size chashu pork, red ginger and scallion over white thin noodles





\$16

SPICY MISO CHICKEN KARAAGE RAMEN

Chicken broth with spicy miso base, top with Japanese fried chicken, bamboo shoot, bean sprouts, wood ear mushroom, scallion and seasoned boiled egg over yellow curly noodles



\$17

SPICY CHICKEN TANTANMEN

Spicy chicken tantan broth, top with ground chicken, bean sprouts, scallion, and sesame seeds over yellow curly noodles



\$16

VEGETARIAN RAMEN

Vegetables broth with choice of miso paste or shoyu (soy sauce) base, top with grilled tofu, cabbage, carrot, bamboo shoot, bean sprouts, corn, wood ear mushroom and scallion over yellow curly noodles



\$16

EBI TEMPURA YAKISOBA

Stir fried egg noodles, carrot and cabbage with soba sauce, served with 2 pieces of shrimp tempura, naruto (fish cake), seaweed, fried onion, scallion and seasoned boiled egg. Choice of spicy or not spicy



\$18

SAPPORO GARLIC BUTTER RAMEN

Chicken broth with miso base, top with pork chasu, corn, scallion, bean sprouts, garlic butter, and seasoned boiled egg over yellow curly noodle



\$19

OSAKA SEAFOOD RAMEN

Chicken and seafood broth, top with shrimp, crab sticks, fish cake, bean sprouts, kimchi, scallion, and seasoned boiled egg over yellow curly noodles



DONBURIS / OVER RICE



\$15

KARAAGE DONBURI
Japanese fried chicken over rice served with seasoned boiled egg, scallion, red ginger, top with spicy mayo sauce



\$15

KATSU DONBURI
Choice of chicken or pork. Lightly breaded and fried, top with red ginger and katsu sauce



\$15

JAPANESE CURRY DONBURI
Choice of chicken or pork. Lightly breaded and fried served with Japanese curry sauce and red ginger



\$15

OYAKODON
Traditional chicken katsu simmered in a sweet savory sauce cooked with egg, onion, top with scallion and roasted seaweed



\$16

GYUDON
Marinated sliced beef and caramelized onion over rice, served with house teriyaki sauce, scallion, red ginger and seasoned boiled egg



\$15

CHASHU PORK DONBURI
Marinated chopped chashu pork over rice, served with scallion, red ginger, crispy fried onion and seasoned boiled egg



\$16/\$18

TERIYAKI DONBURI
Choice of chicken or tofu | \$16
Choice of beef, shrimp, and salmon | \$18
Served with broccoli, cabbage, carrot, and teriyaki sauce



\$16

SPICY TUNA DONBURI
Spicy tuna, seaweed, scallion, red ginger, and seasoned boiled egg



\$15

JAPANESE FRIED RICE
Stir fried rice and egg with choice of chicken, shrimp, chashu pork, or vegetables

BENTO BOX SPECIAL

Served with white rice, salad, and vegetable spring roll
Choose your entrée:

CHICKEN TERIYAKI | \$18
SHRIMP TERIYAKI | \$20
SALMON TERIYAKI | \$20
BEEF TERIYAKI | \$20
TOFU TERIYAKI | \$18
CHICKEN KATSU | \$18
PORK KATSU | \$18

KIDS MENU

CHICKEN TERIYAKI & WHITE RICE | \$8
CHICKEN KARAAGE & FRENCH FRIES | \$8
KIDS MISO CHICKEN KARAAGE RAMEN | \$8

ADD-ON / SIDES

CHASHU PORK (2) | \$4
SHRIMP TEMPURA (2) | \$5
GRILLED TOFU (2) | \$4
VEGETABLES: Choice of wood ear mushroom, corn, cabbage, bamboo shoot, carrot, bean sprouts, scallion | \$2
SEASONED BOILED EGG | \$3

RICE | \$2
BROTH | \$4
KAEDAMA/NOODLE: Choice of white thin or yellow curly noodle | \$4
SAUCE: Ginger dressing, yuzu vinaigrette dressing, teriyaki sauce, katsu sauce, spicy mayo, or hot sauce | \$1

DESSERTS

MOCHI ICE CREAM (3) | \$8
Choice of: Greentea, strawberry, vanilla, mango, or chocolate
MINI JAPANESE CHEESECAKE | \$5
Choice of: Greentea or yuzu
MOCHA HAZELNUT CAKE | \$5

DRINKS

SODA | \$2
Choice of: Coke, diet coke, sprite, ginger ale, nestea, or seltzer
BOTTLE WATER | \$2
CALPICO | \$4
RAMUNE SODA | \$4
Choice of: Strawberry, melon, orange, or lychee
OI OCHA | \$4
Choice of: Greentea, or oolong tea
JUICE | \$4
Choice of: Orange, apple, or cranberry



IF YOU HAVE A FOOD ALLERGY PLEASE SPEAK
TO THE MANAGER OR SERVER.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PARTY OF 6 OR MORE, GRATUITY OF 20% WILL BE ADDED.