

**MERCH**T-Shirt **20**Snapback **25**Pullover Hoodie **35**Beanie **15****APPETIZERS****Chicken Karaage 7**

crispy soy marinated chicken thigh
served with dashi mayo & lemon

Okonomi Fries 6

fries topped with tonkatsu sauce,
dashi mayo, katsuo furikake, bonito
flakes, green onion

Yaki Gyoza 6

homemade ground chashu,
cabbage & shiitake dumplings, pan
fried & served with vinegar soy

Takoyaki 7

octopus filled wheat balls topped
with tonkatsu sauce, dashi mayo,
aonori seaweed, Dbonito flakes

Mapo Tofu Don 8 *vegetarian*

fried tofu tossed with spicy shiitake
sauce served with rice

Edamame 5 *vegetarian*

steamed soybeans sprinkled with
coarse sea salt

Spicy Edamame 5.5 *vegetarian*

steamed soybeans sauteed with
shichimi & garlic chili sauce

RAMEN

all ramen come with green onion & sesame

Tonkotsu 15

creamy pork broth, thin noodles, pork
belly, soft egg, wood ear, bamboo
shoots

Karashi Tonkotsu 15

creamy pork broth, spicy paste, black
garlic oil, thin noodles, pork belly, soft
egg, bean sprouts, mustard greens

mild, habanero +0.5, reaper +1

Dracula's Bane 16

creamy pork broth, garlic puree, black
garlic oil, thin noodles, pork belly, soft
egg, bean sprouts, mustard greens,
red ginger, fried garlic

Miso 15

available pork-free

miso broth, thick noodles, pork belly,
chicken breast, soft egg, bamboo
shoots, buttered corn, fried garlic

Karashimiso 15

available pork-free

miso broth, spicy paste, thick noodles,
pork belly, chicken breast, soft egg,
bean sprouts, buttered corn, fried
garlic

mild, habanero +0.5, reaper +1

Curry 13 *vegetarian*

available vegan

curry broth, kale noodles, soft egg,
bean sprouts, yu choy, carrots,
wood ear, red ginger

Creamy 13 *vegetarian*

available vegan

cabbage broth, kale noodles, soft egg,
carrots, yu choy, wood ear, buttered
corn, mustard greens

SIDES**Chashu 2.5** *1pc*

five spice-soy braised pork belly

Muneniku 2.5 *2pc*

poached chicken breast

Narutomaki 3 *5pc*

pink swirl fishcake

Ajitama 2

sweet soy aged boiled egg

Kyokuta Menma 2.5

simmered thick bamboo shoots

Kikurage 1

seasoned wood ear mushrooms

Moyashi 0.5

bean sprouts

Tomorokoshi 1

brown buttered corn

Oshitashi 1

yu choy - leafy Chinese green

Takana 1

house fermented & seasoned
mustard greens

Kimchi 1

country-style fermented
cabbage *contains shellfish*

Benishoga 0.5

pickled red ginger

Yakinori 0.5

toasted seaweed

Parmesan 1**Spicy Paste 1**

homemade spice
mild, habanero +0.5, reaper +1

Our Homemade Noodles

*Thin are made with King Arthur
14% flour, egg white, katsuo dashi,
55/45 kansui*

*Thick are made with King Arthur
11.7% flour, Bluebird Grain methow
hard red wheat, whole egg, 20/80
kansui*

Kale are egg-free from Myojo

Kaedama 2

extra noodles *by request only*

DONBURI

no modifications; served with steamed rice

Beef Bulgogi 16

contains shellfish

bulgogi marinated Angus chuck,
blistered green onion stems, diced
kimchi, sprouts, snow peas, beech
mushrooms, carrot, and onions

Chicken Teriyaki 13

marinated chicken thigh, blistered
green onion stems, sprouts, snow
peas, beech mushrooms, carrot,
and onions

Salmon Teriyaki 18

Faroe Island salmon fillet, blistered
green onion stems, sprouts, snow
peas, beech mushrooms, carrot,
and onions

DRINKS**Draft Beer 5**

Sapporo, Kirin Ichiban,
Asahi Super Dry +1

Bottled Beer 4

Kirin Light

House Sake 4 *small / 7 large*

Gekkeikan Junmai *Hot or Cold*

Sho Chiku Bai Nigori 11

coarsely-filtered sweet sake

Mio Sparkling Sake 13.5**Non-Alcoholic 2**

Brewed Iced Tea, Coca Cola,
Diet Coke, Dr Pepper, Sprite
free refills for dine in