

ENTREES



SALMON TERIYAKI



TONKOTSU RAMEN



YAKISOBA



BI BIM BOP



SALMON CHIRASHI



CHIRASHI

NOODLE SOUPS

JAPANESE HOT NOODLE SOUP - SERVED WITH SALAD

ADD: TOFU +3 / EXTRA VEGETABLES +3 / CHICKEN +4 / BEEF +5
CHICKEN KATSU +5 / PORK KATSU +5 / SEAFOOD +6 / SHRIMP TEMPURA (2) +4

HOUSE UDON SEAWEED, TOFU SKIN, GREEN ONION, MUSHROOM, BOILED EGG 15

SPICY UDON * CABBAGE, BROCCOLI, BEAN SPROUT, GREEN ONION 17

MISO RAMEN MISO BASED BROTH 16

SEAWEED, TOFU SKIN, GREEN ONION, MUSHROOM, BOILED EGG

TONKOTSU RAMEN PORK BONE BROTH - HEARTY PORK FLAVOR, RICH AND CREAMY 16
BEAN SPROUT, CABBAGE, CORN, FISH CAKE, BOILED EGG, SLICED PORK BELLY, AND GREEN ONION

SHOYU RAMEN CLEAR BROTH WITH SOY-SAUCE - TANGY, SALTY AND SAVORY 16
BEAN SPROUT, CABBAGE, CORN, FISH CAKE, BOILED EGG, SLICED PORK BELLY, AND GREEN ONION

YAKISOBA

18

JAPANESE NOODLE DISH. WHEAT NOODLE STIR-FRIED WITH VEGETABLES AND YAKISOBA SAUCE.
GARNISHED WITH KATSUO BUSHI (FISH FLAKES) SERVED WITH SALAD

ADD: TOFU +3 / EXTRA VEGETABLES +3
CHICKEN +4 / BEEF +5 / SEAFOOD +6

RICE BOWLS

SERVED WITH MISO SOUP AND SALAD

DONBURI SIMMERED IN DONBURI BROTH WITH ONION AND EGG OVER RICE 15
ADD: TOFU +3 / CHICKEN +4 / BEEF +5 / CHICKEN KATSU +5 / PORK KATSU +5

CURRY DON JAPANESE CURRY WITH ONIONS, ZUCCHINIS, CARROTS AND POTATOES 16
ADD: TOFU +3 / CHICKEN +4 / BEEF +5 / CHICKEN KATSU +5 / PORK KATSU +5

BI-BIM-BOP KOREAN DISH. RICE MIXED WITH SAUTÉED AND SEASONED VEGETABLES 16

STONE-POT BI-BIM-BOP BI-BIM-BOP WITH BEEF, SERVED IN A SIZZLING HOT STONE POT 20

UNAGI DON BROILED EEL TOPPED WITH UNAGI SAUCE OVER SUSHI RICE 27

TEKKA DON* FRESH RAW TUNA SLICES OVER SUSHI RICE 29

SALMON CHIRASHI* FRESH RAW SALMON SLICES OVER SUSHI RICE 24

CHIRASHI* CHEF'S SELECTION OF FRESH SASHIMI OVER SUSHI RICE 29

KOREAN CHIRASHI* CHEF'S SELECTION OF FRESH FISH WITH MIXED GREEN OVER RICE 29
SERVED WITH SPICY GOCHUJANG SAUCE
(SERVED WITH MISO SOUP ONLY)

* SPICY

* CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

* BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

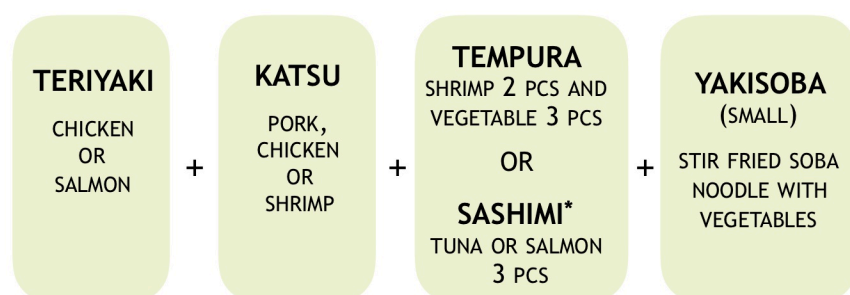
TEMPURA (VEGETABLE V / SHRIMP / COMBINATION) 18 / 20 / 20
BATTERED AND DEEP FRIED. SERVED WITH MISO SOUP, SALAD AND RICE

KATSU (TOFU V / CHICKEN / PORK / SHRIMP) 18 / 20 / 20 / 22
BREADED, DEEP FRIED CUTLET. SERVED WITH MISO SOUP, SALAD AND RICE

DINNER BENTO

COMBINATION OF FOUR ITEMS - TERIYAKI, KATSU, TEMPURA/SASHIMI AND YAKISOBA
SERVED WITH MISO SOUP, SALAD AND RICE

29



SHRIMP TEMPURA



CURRY DON WITH
PORK KATSU



DINNER BENTO

DINNER DISHES

SERVED WITH MISO SOUP, SALAD AND RICE

TERIYAKI GRILLED CHICKEN OR SALMON WITH HOMEMADE TERIYAKI SAUCE 18
GINGER PORK THIN SLICE OF PORK MARINATED IN GINGER-SOY AND STIR-FRIED 18

N.Y. TATAKI 28
10 OZ. CENTER CUT NY STEAK SERVED MEDIUM RARE.
THINLY SLICED ON A BED OF SPRING MIX WITH PONZU SAUCE

BULGOGI BEEF (KOREAN) 22
THIN SLICE OF SIRLOIN MARINATED IN SWEET SOY SAUCE AND SAUTÉED WITH ONION

GALBI BEEF (KOREAN) 28
BEEF SHORT RIBS (WITH BONES) MARINATED IN SWEET SOY SAUCE AND GRILLED

BLACK COD MISOYAKI 26
BLACK COD MARINATED IN A SWEET MISO GLAZE AND GRILLED
SERVED WITH SWEET MISO AND PONZU SAUCE

DEVIL'S PRAWNS * 20
FRIED PRAWNS SAUTÉED IN RED CHILI PEPPER SAUCE, SERVED ON A BED OF SOBA NOODLE

SUKIYAKI (CHICKEN / BEEF / SEAFOOD) 25
JAPANESE HOT POT DISH. ALL INGREDIENTS ARE SIMMERED IN A SWEET SOY SAUCE/SEAFOOD
BASED BROTH. SERVED WITH SALAD AND RICE



NY TATAKI



GALBI



BLACK COD MISOYAKI

V VEGETARIAN OPTION

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