











# Sailor Moon Sake Flight

泣き虫うさぎの華麗なる変身

\$39



#### Tozai

Blossom of Peace Aromas of Marzipan. Apricot. Cherry. Soft tartness. Acidity. Slightly Sweet Smoothness.

#### Daimon

"Road to Osaka" Nigori

Hazy Nigori (not heavy at all!). Slightly Sweet. Coconut. Banana. Citrus peel. Super food friendly

# Tentaka "Hawk in the heavens"

In Japan, you can find me at yakitori bar. Funky. Old school. Nice acidity

# Kasumi Tsuru Kimoto

Chef's favorite. Superdry. Long-lasting finish. Ramen broth what?!. Quench your thirst. Oishi :)

## Choya Yuzu

Refreshing citrus juice. Delicate. Floral Liqueur.



# STRAWBERRY / PEAR / POMELO / LYCHEE / PINEAPPLE / KIWI / MANGO





sparkling water

VANILLA, PEACH, ORANGE, WHITE GRAPE, MELON, APPLE





















# ハッピーアワー



5 PM-6 PM MON - FRI

## \$10 APPETIZERS

#### Fries

Fresh cut, garlic truffle oil

#### Karaage

Japanese fried chicken with ichimi aioli. Served with Nori seaweed and lemon.

#### Shishito

Blistered Shishito peppers, Noka spicy sauce, lemon

#### **Brussels** sprouts

Crispy Brussels sprout, shoyu, and crispy leek

#### Corn

Fresh corn ribs, cojita cheese, aioli, crispy leek, and chili dust

## \$5 DRAFT BEER

10 oz

Asahi

Kirin

Offshoot Hazy IPA

\$9 SAKE CUP

#### CUP Akishika Bambi Junmai (180 ml)

Drinkable without thinkable. Watermelon rind. Rice cereal. Clean finish

#### CUP Nishinoseki Daruma Junmai (180 ml)

SWEET. Drinkable cold or on the rock ~ your choice

# \$10 HIGHBALL

with ultra-premium sparkling water

#### Toki Highball

Toki Suntory Whisky

## Yuzu Highball

Japanese Yuzu Liqueur

### Passionfruit Highball

Tequila Silver, Passion Fruit & Orange Juice

#### Mojito Highball

Double-Aged Rum, Mint Leaf, Lime to Taste

# Roku Highball

Roku Japanese Gin-Infused Butterfly Pea Flowers, Japanese Yuzu Liqueur

#### Ume Hi

iichiko Shochu Barley, Choya Plum Wine, Rice Vinegar, Lemon

#### Hibiscus Lychee Highball

Ketel One Vodka-Infused Hibiscus, Lychee Liqueur, Lemon to Taste

#### Japanese Melon Highball

Haku Japanese Vodka, Melon Liqueur, Lemon, Simple

## CocoNana Highball

Absolut Elyx Luxury Vodka Coconut Fat Washed, Briottet Crème de Banane Liqueur







# IKARI 36

## STEAK RAMEN

Slowed cooked beef ribs confit, in our creamy spicy miso Tonkotsu broth, Japanese thin noodles, and assorted vegetables; shallot, scallion, brussels sprouts, sweet corn, wood ear mushroom, bamboo shoot, crispy leek, bok choy, bean sprouts, garlic chips, and egg yolk. Served with 151 rum & dancing flame



# LOBSTER SHIO

## RAMEN

1.5 lbs Live Maine Lobster, seafood based, scampi, scallop oil, sweet corn, scallion, bean sprouts, shallots, brussels sprouts, spinach, wood ear mushroom, bamboo shoot, shitake mushroom, and garlic chips



## 32

## **PICACHU**

## BURGER

1/2 lbs Grilled Wagyu beef patty, Chashu (Japanese braised pork belly), aioli, arugula, crispy leek, cheddar. fried Egg, fries. Served with Picachu buns ADD \$2 FOR TRUFFLE FRIES



# SHORT RIB

# MAZESOBA

48

Slowed-cooked Beef Short
Rib, features dry-style
Japanese noodles, assorted
vegetables, minced pork,
shallot, scallion, brussels
sprouts, sweet corn,
wood ear mushroom,
bamboo shoot, , garlic chips,
and egg yolk.bamboo shoot,
shitake mushroom,
and garlic chips

# KUROSHIO 59 NO KŌKI

## **RAMEN**

Elevate your ramen game with Kuroshio No Kōki Ramen A Luxurious Symphony of Flavors Featuring the Finest 2.5oz Miyazaki A5 Wagyu Beef, American Hackleback Caviar, Scallops oil, and Truffle Oil. Served with Hakata Thin Noodles.

TRUST US, ONE BITE AND YOU'LL BE HOOKED



Half a pound grillled Snake River Farm wagyu beef patty, rice, cheddar, spinach, freid egg, garlic chip, and scallion, with homemade gravy . Served in a sizzling hot stone pot and house condiments





# CRABBY 35

## RAMEN

Fresh half Dungeness crab, charcoal noodles, scallop oil, sweet corn, scallion compound butter and nori seaweed,

# MENU



NO. 1 RAMEN IN OAKLAND & THE BAY AREA

## **APPFTI7FRS**

#### CHICKEN KARAAGE (7) I 16

Japanese fried chicken with ichimi aioli. Served with Nori seaweed and lemon.

#### CORN I 14

Fresh corn ribs, cojita cheese, aioli, crispy leek, and chili dust

## SHISHITO PEPPERS I 12

Blistered Shishito peppers, Noka spicy sauce, lemon



# BRUSSELS SPROUTS | 16

Crispy Brussels sprout, shovu, and crispy leek



#### SHRIMP POP | 16

Homemade shrimp and Japanese Kurobuta heritage pork, soy sauce, peppers, garlic and cilantro



# TRUFFLE FRIES I 14

Garlic truffle oil, chimichurri, crispy leek, ichimi aioli



# KAKUNI I 14

Slow-cooked pork belly in soy sauce glaze, melt-in-your-mouth Kakuni (Japanese Braised Pork Belly). Japanese rice, scallion, and garlic chips.



### GYO7A I 14

Choice of: Deep-fried or Pan-Seared \*10 mins prep time\*\*

Homemade Japanese Kurobuta heritage pork gyoza, cabbage, garlic, and chive



## CHASHU PORK BUN I 14

Steamed lotus buns filled with seared pork belly, sweet soy sauce, and thinly sliced scallion topped with crispy leek



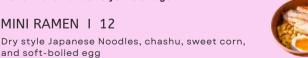
### GARLIC SHOYU BEEF JERKY 1 16

Housemade beef jerky seasoned with garlic powder, Shoyu, crispy leek, and sesame Served with ichimi aioli & lemon



## KIDS MENU

For children under 8 years of age





# MINI RICE | 12

ADD +\$2 FOR PORK BROTH

Japanese Rice, minced pork, and soft-boiled egg.



- . PLEASE LET US KNOW ABOUT YOUR DIETARY RESTRICTIONS/ ALLERGIES BEFORE ORDERING
- . CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
- . 20% GRATUITY INCLUDED FOR PARTIES OF 6 OR MORE
- . 25 CENTS/ TOGO BOX
- CORKAGE FEE: \$25/BOTTLE (750ML), 2 BOTTLES MAX/TABLE

## **RAMFN**

#### CLASSIC TONKOTSU | 18

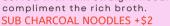
Our unique style of ramen consists of an extremely rich, fatty pork broth, bean sprouts, spinach, scallion, wood ear mushroom, bamboo shoot, soft egg yolk, Nori seaweed, tender pork Chashu belly that melts in the mouth, and our housemade noodle with smooth and bouncy texture to give you the best ramen experience.





#### BLACK GARLIC TONKOTSU I 19

Black Garlic Tonkotsu with braised pork belly slices, marinated soft-boiled egg, spinach, wood ear mushroom, bamboo shoot, scallion, beansprouts, and Nori seaweed. Served with thin straight noodles to





#### SPICY MISO RAMEN I 19

Our creamy spicy miso Tonkotsu broth topped with spicy ground pork, sweet corn marinated soft-boiled egg, bamboo shoot, wood ear mushroom, spinach, bean sprouts, scallion, and Nori Seaweed topped with Noka chili paste. Served with thin straight noodles to compliment the rich broth. SUB CHARCOAL NOODLES +\$2



#### TOFU RAMEN | 18

Knob Kelp and veggie-based broth topped with marinated soft tofu, brussels sprouts, bean sprouts, bamboo shoots, scallion, spinach, shallot, shitake mushroom, sweet corn, crispy leek, and truffle oil served with thin straight noodles. SUB CHARCOAL NOODLES +\$2



## GYOZA RAMEN I 19

Homemade Japanese Kurobuta heritage pork steamed gyoza with cabbage, garlic, and chive, in knob kelp and veggie-based broth, truffle oil, topped with wood ear mushroom, red onion, green onion and nori seaweed SUB CHARCOAL NOODLES +\$2



## SHOYU RAMEN I 25

Slow-cooked to perfection, beef confit, in knob kelp and veggie-based broth, truffle oil, topped with wood ear mushroom, red onion, green onion and nori seaweed SUB CHARCOAL NOODLES +\$2



## **EXTRA TOPPINGS**

GREEN ONION	2	FRIED ONION	2
SPICY BOMB	2	BRUSSELS SPROUTS	4
SWEET CORN	2	GARLIC CHIPS	2.5
BAMBOO SHOOT	2	GROUND PORK	6
SPINACH	2	JAPANESE RICE	4
WOOD EAR MUSHROOM	2	AIOLI/ SPICY AIOLI	2
CHASHU (2)	7	CLASSIC BROTH	8
BEAN SPROUTS	2	NOODLES	8
SOFT BOILED EGG	4	CHARCOAL NOODLES	8

- . BRING-IN-DESSERT FEE: \$2.5/PERSON
- . WE'RE HONORED YOU CHOSE TO CELEBRATE WITH US. WE CAN NOT PROVIDE COMPLIMENTARY DESSERTS
- . 90 MINUTES PER SEATING AS A COURTESY TO LATER RESERVATIONS
- PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE
- . NOT RESPONSIBLE FOR LOST OR DAMAGED ARTICLES OR FEELINGS

# **BEVERAGES**

Coke/ Diet Coke	4
Q tonic/ ginger ale/ club soda	4
Saratoga, Utah (12oz) Sparkling/ Mineral	6.5
Bundaberg ginger beer	5
Ramune original	6
Melon cream soda	6
Itoen Oi Ochoa Iced green tea	5
Red Bull	7
Original/ Sugar Free/ Watermelon/ Tropical	

# HOUSE -MADE SPARKLERS

Hibiscus - Yuzu Sparkler Orange - Passion Fruit Sparkler Mint - Lime Sparkler

#### HOT TEA 5.5

Yamamotoyama Genmaicha Fresh Leaf Tea - Fresh mint

Earth Tea - Fresh ginger, lemongrass, honey +2 extra honey

# COCKTAILS

Nōka Ranger

"We are the Super Sentai! We will kick your axx!!" SPICY/ Tropical'/ Super Rangers mug Nōka Tequila infused chili. Passion Fruit. Agave. Lime. Shichimi umami salt



Call Me Shoyu Warrior **17** 

Strong yet gentle/Smoky martini/ Pour over a big rock Del Maguey Mezcal. Dry vermouth. Ancho Reyes Chile Liqueur. Red Sweety Drop Peppers



Pussy Kat

You're so fine, you blow my mind. Absolut Elyx Luxury Vodka Coconut Fat Washed. Briottet Crème de Banana Liqueur. Monin Cupcake. Lime

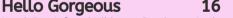
Served in one-of-a-kind copperware

REQUIRE A CREDIT CARD OR ID DEPOSIT;

UNAUTHORIZED TAKE-HOME GLASSWARE WILL BE CHARGED AT MP

Paper Crane

This symbolizes eternal happiness & good luck/ Boozy/Straight up Roku Gin infused Butterfly pea flower. Yuzuri liqueur. Gifford Pamplemousse grapefruit. Lemon oil



Ketel One Infused Hibiscus. Cranberry. Lychee Spirits. Lemon



#### Aburi Old Fashioned 17

House Chashu Toki Washed Whiskey. Black Walnut Bitter. Toasted Caramel Syrup.



**Blossom Bliss** 

Yuzu Liquor, Aperol, Brut Sparkling, Lemon Oil, Fresh Orange Wheel



#### Sailor Senshi **17**

Clarified Milk Punch with Double-Aged Rum, Campari, Sweet Vermouth, Malt, Mint tea



# BEER

**DRAFT** 10 OZ

Asahi Kirin

Offshoot Hazy IPA

## **CAN/BOTTLE**

Yo-Ho Belgian white ale, Japan Yona yona pale ale, Japan Kyoto Matcha IPA, Japan

# SAKE

Kasumi Tsuru Kimoto hot/cold Chef's favorite. Superdry. Long-lasting finish. Ramen broth what?!. Quench your thirst. Oishi :) 15/75

**Tentaka "Hawk in the heavens"** hot/col In Japan, you can find me at yakitori bar. Funky. Old school. Nice acidity hot/cold 17/80

**Tozai Blossom of Peace cold 1**Plum-infused sake with aromas of almond and marzipan. Rich fruity flavors of plum, apricot, and cherry 14/65

**Daimon "Road to Osaka" Nigori** hot/cold Hazy Nigori (not heavy at all!). Slightly sweet. Coconut. Banana. Citrus peel. Super food friendly hot/cold 14/65

**Watari Bune 55 (300 ml)** Sugoi!!! ("This is so good!"). Clean & Light. Complex. Fresh flowers. Tropical fruits 50

**Hakkaisan Tokubetsu Junmai (300 ml) 32** Elsa's favorite as it is elegant like snowflakes on the tongue

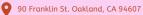
**CUP Akishika Bambi Junmai (180 ml)**Drinkable without thinkable. Watermelon rind. Rice cereal. Clean finish

**CUP Nishinoseki Daruma Junmai (180 ml)** SWEET. Drinkable cold or on the rock ~ your choice 12

# SPIRITS

NEAT / ROCKS Q TONIC/ GINGER ALE / CLUB SODA / COKE +2

2 101110, 011102111122, 020211, 00112	_
VODKA	
Haku Vodka	12
Ketel One	12
Absolut Elyx	14
GIN	
Nikka Coffey	14
Roku	16
Monkey 47	17
RUM	
Bacardi	11
Plantation Double Age	12
TEQUILA/ MEZCAL	
El Jimador Silver	12
Don Julio Blanco	14
Del Maguey Vida	14
WHISKEY	
Bullet Bourbon	12
Bullet Rye	12
JAPANESE WHISKEY	
Suntory Toki	14
	25







Hibiki Harmony

Suntory Hakushu

Yamazaki 12

Nikka Yoishi Single Malt

Nikka Miyagikyo Single Malt



28

28

38

42

