



## STARTERS & SHAREABLES

- SMASHED CUCUMBER SALAD** 8  
cucumbers tossed with scallion and our house miso vinaigrette. topped with nori, peanuts & cilantro (gf, vg)
- CURRIED EDAMAME** 8  
chilled edamame tossed in curry vinaigrette and topped with our house shichimi (gf, vg)
- SWEET & SOUR TOFU** 14  
crispy tofu puffs, red and green peppers, onions in our house sweet & sour sauce (gf, vg)
- HAND CUT FRIES** 8  
twice-fried russets tossed with flaky salt and chuka fine herbs (gf, vg)

## Soup of the Day

- MATZO BALL WONTON SOUP** (serves 2) 14  
chicken broth, bean sprouts, chinese chives, cilantro

Before ordering please inform your server if a person in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## MAINS

- MABO DOFU** 20  
japanese take on a sichuan classic – silken tofu, tobanjiang, shiitake, cilantro, ma la pickled vegetables (vg)
- SUBUTA** 22  
japanese-style sweet & sour pork, red & green bell peppers, onion (gf)
- GARLIC NOODLES** 18  
sun hing lo mein, triple garlic sauce, mushrooms, benishoga, garlic confit, scallion (vg)
- EBI CHILI\*** 24  
wok-fried shrimp, tomato chili sauce, ginger, scallion
- CHICKEN KARAAGE** 22  
konbu brined chicken thigh, spiced dredge, served with kewpie, lemon, and shaved cabbage (gf)
- 12OZ NY STRIP STEAK** 32  
griddle-seared, douchi miso brown butter, scallions (gf)

## HANDHELD

- CHŪKA BURGER\* & FRIES** 18  
house-ground american wagyu brisket & chuck, american cheese, yaki-bbq sauce, kewpie, cabbage, seeded bun  
**DOUBLE PATTY\* +\$4**



= CHŪKA CLASSIC

## DUMPLINGS

- UTSUNOMIYA GYOZA (6)** 10  
classic pork and cabbage gyoza fried til crispy served with house chili crisp & gyoza sauce
- YASAI CHIKARA GYOZA (6)** 10  
veggie packed vegan gyoza fried til crispy served with house chili crisp & gyoza sauce (vg)
- SICHUAN STYLE CHILI WONTON (8)** 10  
pork & ginger wontons tossed in our house sichuan sauce, topped with cilantro & chili flake

## SIDES

- ONSEN EGG NAMURU** 6  
seasoned mung bean sprouts, onsen egg, soy mirin dressing (gf, vt)
- CHUKA POTATO SALAD** 8  
russets & yukon golds, egg, cucumber, carrot, fuji apple, kewpie (gf, vt)
- STEAMED WHITE RICE**  
small 3  
large 8

## SWEETS

- BUTTER MOCHI** 8  
chewy mochi cake with red bean paste, matcha creme anglaise (gf, vt)

GF = gluten free; VG = vegan; VT = vegetarian

A 20% gratuity charge will be added for any parties of 6 or more.