

— DRINKS —

SOFT DRINKS

Perrier Sparkling Water	\$ 4.5
Coca Cola	\$ 3
Diet Coke	\$ 3
Ginger Ale	\$ 3
Ramune (Original)	\$ 4
Calpico Soda (Original)	\$ 4
Hot or Cold Green Tea	\$ 3

BUBBLE TEA \$5.5 Each

Milk Tea w. Asian Yam (konjac) Jelly
Taro, Matcha, Brown Sugar, Original Milk, or
Thai Iced Tea

WINE

	Glass	Bottle
Chardonnay	\$ 9	\$ 40
Sauvignon Blanc	\$ 9	\$ 40
Malbec	\$ 9	\$ 40
Pinot Noir	\$ 9	\$ 40
Choya Plum Wine (Straight or w. soda)	\$ 9	

BEER

	Glass	Pitcher
Tap		
Sapporo	\$ 6	\$ 20
Lagunitas IPA	\$ 7	\$ 24
Allagash White Bottle	\$ 7	\$ 24
Sapporo Light	\$ 6	
Asahi Super Dry	\$ 8	
Stella Artois	\$ 6	

COCKTAIL

Ms. Hello Kitty	\$ 10
Red wine, ginger ale & lemon Operator	\$ 10
White wine, ginger ale & lemon	
Peach Beer	\$ 10
Sake Highball w ginger ale	\$ 10
Sake Mojito	\$ 10
Choice of peach or lychee	

Special Cocktail of the Week

Alcoholic or Non-Alcoholic

(Please check w. server for availability & pricing)

SAKE

	Glass	Carafe	Bottle
Hakkaisan	\$ 13	\$ 24	\$ 70
Rich & intricate aroma			
Dassai 45	\$ 12	\$ 22	\$ 65
Bright, balanced, smooth & clean			
Nigori	\$ 10	\$ 19	
Sweet & Unfiltered			
Daishichi	\$ 12	\$ 22	\$ 65
Rich rice aroma w. deep umami			
Chokara	\$ 11	\$ 20	
Extra dry			
Hide-Chan Hot or Cold Sake		\$ 12	
Otokoyama Cup Sake (180 ml)		\$ 14/cup	
Dry & full bodied taste			

SAKE TASTING \$10

Choose Any 3 SAKE Below

Dassai 45 Junmai Daiginjo
Hakkasian Junmai Daiginjo
Daishichi Junmai Kimoto
Chokara
Nigori

SOJU

Soju Bottle (375 ml) \$ 15

SOJU SOUR

Fresh Lemon \$ 10
Lychee or Peach \$ 10
Add Calpico Add \$1



— VEGAN VEGETARIAN APPETIZERS —



Tofu Avocado Salad \$9.5

Tofu, avocado, cherry tomatoes, seaweed flakes & mix green w. creamy sesame dressing



Seaweed Salad \$6.5

Premium grade seaweed salad topped with sesame seed & cherry tomatoes



 *Kimchi \$6.5*

Korean style spicy cabbage



 *Spicy Tofu Hiyayakko \$7*

Tofu, kaiware sprouts w. spicy sauce



 *Spicy Bamboo Shoots Salad \$8*

Leeks, cilantros, cucumber, bamboo shoots & cherry tomatoes w. spicy sauce



Edamame w. Sea Salt (Veg) \$6.5

Edamame w. Garlic Butter (Non-veg) \$7.5



Miso Eggplant \$9

Eggplant w. homemade miso sauce



 *Spicy Cucumber \$7*

Cucumber, sesame seed w. spicy sauce



Agedashi Tofu \$7.5

Fried tofu in dashi broth w. scallion, grated radish and ginger



Purple Sweet Potato Tempura \$9

Tempura w. wasabi mayo



— APPETIZERS —



Takowasa \$7

Diced raw octopus in mild spicy wasabi sauce



Fried Oysters 4 pcs \$11



Fried Squid Legs \$9.5

Deep fried squid tentacles



Homemade Gyoza 5 pcs \$8, 10 pcs \$15

 *Spicy Gyoza* 5 pcs \$9, 10 pcs \$16

Pan-fried dumplings w. pork, cabbage, and chives



Premium Japanese Steak Bites \$15

Diced tender Japanese beef w. our special sauce



Harumaki Spring Roll \$8

Pork, cabbages, carrots, shiitake mushrooms & lotus root



Ebi Fry 6 pcs \$12

Deep fried jumbo shrimps with homemade tartar sauce or spicy mayo



Schau Essen Sausage 5 pcs \$9.5

Premium Japanese sausage with yuzu mayo sauce



Takoyaki \$9.5

Octopus balls with wheat flour based batter w. traditional Japanese sauce



Fried Chicken 6 pcs \$9

Fried boneless marinated chicken



Shrimp Shumai \$9

Deep fried shrimp dumplings



Pork Bun \$5



Chicken Bun \$5



*Before placing your order, please inform your server if a person in your party has a food allergy.
*Consuming Raw/Undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.
Price subject to change without notice.



— RAMEN —

CHOOSE A NOODLE: WAVY or STRAIGHT Tofu Shirataki Noodle Add \$3

Deluxe \$19

 *Spicy Deluxe \$20*

Pork slices, scallion, kikurage mushroom, *half-boiled egg, corns, bamboo shoot & bean sprout

 *Spicy Garlic \$17*

Pork slices, scallion, kikurage mushroom, *half-boiled egg & original spicy garlic sauce

Classic \$15

Pork slices, scallion, kikurage mushroom

Classic recipe since 1963

Shrimp \$18

Pork, shrimp & nuts based broth

Large shrimp, scallion, onion, bean sprout, red chili oil & red chili pepper

Miso \$17

Pork slices, scallion, bean sprout, bamboo shoot, corn & *half-boiled egg

 *Spicy Miso \$17*

Ground pork, corn, bamboo shoot, bean sprout, leek, chili & *half-boiled egg

Vegetable \$16

(Veg) Vegetable & mushroom broth

Corn, cauliflower, avocado, garlic chip, red pepper, lime yellow pepper, mixed green, cherry tomato w. Yuzu pepper paste & sesame oil

Kogashi \$16

Pork slices, scallions, bean sprouts, leeks, garlic paste seared soy sauce & nori seaweed

Bonito \$15

Bonito broth

Pork slices, scallion, bean sprout, leek, pork oil, sesame oil, garlic paste & seared soy sauce



— RAMEN —

TanTanMen \$17

Ground pork, leek, *half-boiled egg, kaiware sprout, sesame seed, oyster sauce & red chili oil

Shrimp TanTanMen \$20

Regular TanTanMen in broth w. shrimp paste topped with a large head on shrimp

Red Dragon \$18

Fish or Vegetable broth

Ground pork, miso, bean sprout, scallion, garlic chips, red chili pepper, egg & garlic paste

Beef Ramen Nyu-ro style \$17

Pork broth

Stewed beef, bok choy, scallion, kikurage mushroom, w. sesame oil

Cold Sesame Noodle-Pork \$17

Cold wavy noodle w. roasted pork, poached egg, mixed green, corn, avocado, cherry tomato, pepper, kaiware sprout: served w. mild spicy sesame sauce and a piece of lime

Cold Sesame Noodle-Vegetable \$16

Cold wavy noodle w. tofu, mixed green, corn, cherry tomato, pepper, bamboo shoot, avocado, kaiware sprout; served w. mild spicy sesame sauce & a piece of lime

CHOOSE A NOODLE

WAVY or STRAIGHT

Tofu Shirataki Noodle Add \$3

No substitutes for Toppings

EXTRA TOPPINGS

Add \$1 each

Bean sprout, Corn, Garlic chips, Garlic paste, Kikurage mushroom, Scallion, Nori seaweed

Add \$2 each

Avocado, Kimchi, Bamboo shoot, Leek, Bok choy, Cauliflower, Cherry tomato, Kaedama, *Half-boiled egg, *Poached egg, Spicy red sauce, Spicy mayo, Wasabi mayo, Eel sauce

Add \$2.50

Spicy garlic sauce

Add \$4 each

Sliced pork (2 pcs), Beef, Ground pork, Tofu, Ikura (1 table spoon), Large shrimp (4)

Add \$5

Extra broth (pint) for ramen order



TanTanMen

Shrimp TanTanMen

Red Dragon

Beef Ramen Nyu-ro
Style

Cold Sesame Noodle-
Pork

Cold Sesame Noodle-
Vegetable



— HAND ROLL —



*Salmon Ikura** \$8

Raw salmon, Salmon roe, Radish sprouts w. Sushi rice



Eel Roll \$9

Grilled eel, Radish sprouts w. Sushi rice

— SUSHI ROLL —



Avocado Roll (Veg) \$10.5

Avocado, Cucumber, Carrot w. Sushi rice



*Salmon Salmon Roll** \$13

Raw salmon w. Sushi rice, Seared salmon and flying fish roe on top



Shrimp Tempura Roll \$11

Shrimp tempura w. Sushi rice



*Spicy Salmon Roll** \$12

Raw Salmon w. Sushi rice, Homemade spicy sauce



Eel Roll \$16

Grilled eel, Cucumber, Avocado w. Sushi rice



California Roll \$10

Avocado, Cucumber, Crabstick w. Sushi rice



— DONBURI —

(RICE BOWL)

Beef Don \$15

Stewed beef, Red ginger, Scallion & *Poached egg

Teriyaki Chicken Avo Don \$14

Fried boneless chicken, Avocado, Scallion, Red ginger w. Teriyaki sauce & Mayo

Una Don \$22

Grilled eel over rice w. Kaiware sprout

Salmon Poke \$15*

Dice raw salmon w Scallion, Avocado & Kizami Nori

Shrimp Tendon \$15

Shrimp tempura w. Kizami nori, Scallion w. Sweet Umami sauce



Kimchi Fried Rice \$9

Kimchi & Scallion

Pork Fried Rice \$9

Chashu, Leek, Scallion & Egg

Curry Rice (Veg) \$9

Homemade Vegetable Japanese curry over rice



— **DESSERT** —



Mille Crepe Cake \$9

Japanese style mille crepe cake w. ice cream
(Choice of vanilla, green tea or black sesame)



Earl Grey Mousse \$7.5

Earl Grey Mousse w. ice cream
(Choice of vanilla, green tea or black sesame)



Matcha Pudding \$6.5

Green tea pudding w. whipped cream



Mochi Ice Cream (2 pcs) \$4.5

Choice of vanilla, green tea or mix of one each



Ice Cream (2 scoops) \$4.5

Choice of vanilla, green tea or black sesame