SOFT DRINKS				SAKE	Glass	Carafe	Rottle
Perrier Sparkling Water	\$	4.5	5	Hakkaisan	\$ 13	\$ 24	\$ 70
Coca Cola	\$	3	,	Rich & intricate aroma	Ψ 15	Ψ 2.	Ψ / 0
Diet Coke	\$	3		Dassai 45	\$ 12	\$ 22	\$ 65
Ginger Ale	\$	3		Bright, balanced, smooth & clean	Ψ - -	¥	Ψ 00
Ramune (Original)	\$	4		Nigori	\$ 10	\$ 19	
Calpico Soda (Original)	\$	4		Sweet & Unfiltered	•	•	
Hot or Cold Green Tea	\$	3		Daishichi	\$ 12	\$ 22	\$ 65
	·			Rich rice aroma w. deep umami	•	•	•
BUBBLE TEA \$5.5 Each				Chokara	\$ 11	\$ 20	
Milk Tea w. Asian Yam (konjac) Je	11v			Extra dry			
Taro, Matcha, Brown Sugar, Original Milk, or				Hide-Chan Hot or Cold Sake		\$ 12	
Thai Iced Tea				Otokoyama Cup Sake (180 ml)		\$ 14/c	up
				Dry & full bodied taste			_
WINE	Gl	ass	Bottle				
Chardonnay	\$	9	\$ 40	SAKE TASTING \$10			
Sauvignon Blanc	\$	9	\$ 40	Choose Any 3 SAKE Below			
Malbec	\$	9	\$ 40	Dassai 45 Junmai Daiginjo			
Pinot Noir	\$	9	\$ 40	Hakkasian Junmai Daiginjo			
Choya Plum Wine	\$	9		Daishichi Junmai Kimoto			
(Straight or w. soda)				Chokara			
				Nigori			
BEER							
Tap	Glass Pitcher			SOJU			
Sapporo	\$	6	\$ 20	Soju Bottle (375 ml)	\$ 15		
Lagunitas IPA	\$	7	\$ 24	SOJU SOUR			
Allagash White	\$	7	\$ 24	Fresh Lemon	\$ 10		
Bottle				Lychee or Peach	\$ 10		
Sapporo Light	\$	6		Add Calpico	Add \$1		
Asahi Super Dry	\$	8		•	·		
Stella Artois	\$	6		_			
				⊿R A	M	ΕN	
COCKTAIL						30	



\$ 10 Ms. Hello Kitty 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)



_ 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 🖇 🗸

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



Tempura w. wasabi mayo





_ Appetizers _



Diced raw octopus in mild spicy wasabi sauce

Fried Oysters 4 pcs \$11



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









- 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





AMEN

CHAN

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

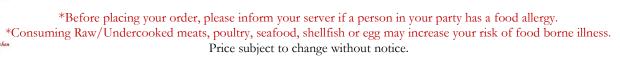
Spicy garlic sauce

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





- ${\cal H}$ AND ${\cal R}$ OLL -



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



Grilled eel, Cucumber, Avocado w. Sushi rice



Avocado, Cucumber, Crabstick w. Sushi rice





- **D**ONBURI -

(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

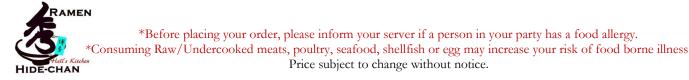
Pork Fried Rice \$9

Chashu, Leek, Scallion & Egg

Curry Rice (Veg) \$9

Homemade Vegetable Japanese curry over rice







- $m{D}$ ESSERT -



