

## APPETIZERS

**HOUSE SALAD:** Organic mixed greens with cherry tomato served with house special ginger dressing | \$6

**WAKAME SEAWEEED SALAD:** Marinated seaweed salad with roasted sesame seed | \$5

**EDAMAME:** Boiled young soybean with choice of Japanese sea salt or house spicy sauce | \$5/\$6

**CHICKEN KARAAGE:** Japanese fried chicken served with side spicy mayo | \$8

**TEMPURA SHUMAI SKEWERS (2):** Crispy tempura battered shrimp shumai top with spicy BBQ sauce and sesame seed | \$7

**TAKOYAKI:** Fried octopus ball top with bonito flakes, Japanese mayo and katsu sauce | \$8

**SHRIMP KATSU POP (3):** Panko shrimp skewer with side sweet chili sauce | \$8

**IKAGESO KARAAGE:** Japanese fried squid leg served with side spicy mayo | \$8

**GYOZA (5):** Marinated pork and vegetables dumpling served steamed or fried with side dumpling sauce | \$6

**PORK BUN (2):** Soft bun with chashu pork, cucumber, and mix greens, served with spicy mayo sauce | \$7

**CHASU MONSTER ROLL:** Deep fried rice and chasu pork rolled in seaweed top with sweet and spicy sauce, scallion, sesame seed and crispy onion | \$8

## DONBURIS / OVER RICE



\$13

**KARAAGE DONBURI**  
Japanese fried chicken over rice served with seasoned boiled egg, scallion, red ginger, top with spicy mayo sauce



\$13

**KATSU DONBURI**  
Choice of chicken or pork. Lightly breaded and fried, top with red ginger and katsu sauce



\$14

**JAPANESE CURRY DONBURI**  
Choice of chicken or pork. Lightly breaded and fried served with Japanese curry sauce and red ginger



\$14

**OYAKODON**  
Traditional chicken katsu simmered in a sweet savory sauce cooked with egg, onion, top with scallion and roasted seaweed



\$14

**GYUDON**  
Marinated sliced beef and caramelized onion over rice, served with house teriyaki sauce, scallion, red ginger and seasoned boiled egg



\$14

**CHASHU PORK BOWL**  
Marinated chopped chashu pork over rice, served with scallion, red ginger, crispy fried onion and seasoned boiled egg



\$13

**VEGETARIAN BOWL**  
Grilled tofu over rice with cabbage and carrot with the choice of Japanese curry and red ginger or house teriyaki sauce with scallion and sesame seed



# RAMEN NOODLE



\$15

**CLASSIC TONKOTSU RAMEN**  
Creamy traditional pork bone broth, top with chashu pork, bamboo shoot, bean sprouts, wood ear mushroom, scallion, red ginger and seasoned boiled egg over white thin noodles



\$15

**SHINJIRU MISO RAMEN**  
Chicken broth with miso base, top with chashu pork, bamboo shoot, bean sprouts, wood ear mushroom, scallion and seasoned boiled egg over yellow curly noodles



\$16

**MAYU 'BLACK GARLIC' RAMEN**  
Pork bone broth with mayu oil (black garlic), top with chashu pork, bamboo shoot, bean sprouts, wood ear mushroom, scallion, red ginger and seasoned boiled egg over white thin noodles



\$18

**CHASHU 'MEAT LOVERS' RAMEN**  
Pork bone broth, top with double size chashu pork, red ginger and scallion over white thin noodles



\$15

**SHOYU RAMEN**  
Chicken broth with shoyu (soy sauce) base, top with chashu pork, bamboo shoot, bean sprouts, scallion, naruto (fish cake) and seasoned boiled egg over yellow curly noodles



\$16

**SPICY GARLIC TONKOTSU RAMEN**  
Creamy spicy traditional pork bone broth, top with chashu pork, chopped garlic, bamboo shoot, bean sprouts, wood ear mushroom, scallion, red ginger and seasoned boiled egg over yellow curly noodles



\$15

**SPICY MISO CHICKEN RAMEN**  
Chicken broth with spicy miso base, top with Japanese fried chicken, bamboo shoot, bean sprouts, wood ear mushroom, scallion and seasoned boiled egg over yellow curly noodles



\$15

**SPICY CHICKEN TANTANMEN**  
Spicy chicken tantan broth, top with ground chicken, bean sprouts, scallion, and sesame seeds over yellow curly noodles



## RAMEN NOODLE



### VEGETARIAN RAMEN

Vegetables broth with choice of miso paste or shoyu (soy sauce) base, top with grilled tofu, cabbage, carrot, bamboo shoot, bean sprouts, corn, wood ear mushroom and scallion over yellow curly noodles



### EBI TEMPURA YAKISOBA

Stir fried egg noodles, carrot and cabbage with soba sauce, served with 2 pieces of shrimp tempura, naruto (fish cake), seaweed, fried onion, scallion and seasoned boiled egg. Choice of spicy or not spicy

## ADD-ON / SIDES

CHASHU PORK (2) | \$4

SHRIMP TEMPURA (2) | \$5

GRILLED TOFU (2) | \$3

VEGETABLES: Choice of wood ear mushroom, corn, cabbage, bamboo shoot, carrot, bean sprouts, scallion | \$2

SEASONED BOILED EGG | \$3

RICE | \$2

BROTH | \$4

KAEDAMA/NOODLE: Choice of white thin or yellow curly noodle | \$3

SAUCE: Ginger dressing, teriyaki sauce, katsu sauce, spicy mayo, or hot sauce | \$1

## DESSERTS

MOCHI ICE CREAM (3) | \$8

Choice of: Greentea, strawberry, vanilla, mango, or chocolate

MINI JAPANESE CHEESECAKE | \$5

Choice of: Greentea or yuzu

## DRINKS

SODA | \$2

Choice of: Coke, diet coke, sprite, ginger ale, or seltzer

BOTTLE WATER | \$2

CALPICO | \$3

RAMUNE SODA | \$4

Choice of: Strawberry, melon, orange, or lychee

OI OCHA | \$3

Choice of: Greentea, or oolong tea



IF YOU HAVE A FOOD ALLERGY PLEASE SPEAK TO THE MANAGER OR SERVER.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PARTY OF 6 OR MORE, GRATUITY OF 20% WILL BE ADDED.