



Opening Menu

Appetizers

Karaage (Japanese fried chicken) - Marinated chicken thigh pieces served with house tonkatsu sauce or house spicy aioli	\$10.95
Cold Smoked Pork Chashu Buns (2 buns) - Steamed buns with cold smoked chasu pork belly, housemade pickles, house yuzu aioli and cilantro	\$11.95
Vegan Steamed Buns (2 buns) - Roasted Shitake mushrooms, vegetable medley, eel sauce, green onion	\$11.95
Vegatable Gyoza - Housemade dumplings - shitake mushroom, cabbage, quinoa, green onion, house dumpling sauce or spicy chili oil	\$9.25
Pork Gyoza - Housemade dumplings - ground pork, shitake mushroom, green onions , house dumpling sauce or spicy chili oil	\$9.25
Housemade Thai Sausage - Local aquaponic bibb lettuce, Thai sausage, vegetable medley, yuzu mayo, and green onion	\$10.25

Ramen

Signature Smoked Ramen - Tonkotsu soup, shio base, black garlic oil, cold smoked chashu pork belly, napa cabbage, green onion, bean sprouts, bamboo shoots, sweet corn, soft egg	\$14.95
Chashu Pork Ramen - Tonkotsu soup, shio base, chashu pork shoulder, napa cabbage, green onion, bean sprouts, bamboo shoots, sweet corn, soft egg	\$13.95
Chashu Chicken - Chicken Paitan soup, shio base, chicken breast chashu, shitake mushrooms, bean sprouts, green onion, bamboo shoots, napa cabbage, soft egg	\$13.95
Vegetable Ramen - Vegetable soup, shio base, garlic oil, shitake mushrooms, charred bok choy, green onions, bamboo shoots, sweet corn, 2 soft eggs	\$10.95
Vegan Ramen - Vegetable soup, shio base, garlic oil, shitake mushrooms, charred bok choy, green onions, bamboo shoots, sweet corn, soy protein vegan noodles	\$13.95
Tan Tan Ramen - (non-traditional Ramen) Tonkotsu soup, sesame paste base (no shio), ground pork, house spicy oil, kimchi, bamboo shoots, chargrilled green onions, bean sprouts, soft egg	\$13.95

Ramen - Add Ons (3 choices or less suggested)

Spices - \$1	Vegatables - \$2	Protein- \$2	Protein- \$3
House chili oil	Shitake mushrooms	Whole egg	Cold smoked pork belly
House chili paste	Chargrilled bok choy	Chashu pork shoulder	Chashu chicken breast
Fresh garlic	Bean sprouts	Tan tan pork	Soy protein

Salads and Donburi - Add Chashu chicken, Karaage chicken or Soy Protein to any - \$3.50

Sesame Miso Salad - Local aquaponic greens, purple cabbage, julienned carrots, red peppers, radish, fried shallots, black sesame seeds with house miso ginger dressing	\$8.75 (entre)	\$4.75(side)
Pork Chashu Rice Bowl - Steamed rice topped with sliced chashu pork shoulder, roasted seasonal vegetables and char-grilled bok choy, green onions finished with Eel sauce		\$12.95
Karaage Rice Bowl - Steamed rice topped with karaage chicken thigh, char- grilled bok choy, pickled red onions, house aioli drizzle, cilantro		\$12.95
Grilled Veggie Rice Bowl - Steamed rice topped with roasted seasonal vegetables, char- grilled bok choy, green onions, fried shallots, (vegan)		\$10.95

Kids Menu

Kid's ramen - chicken broth, ramen noodle, Chashu chicken breast	\$8.95
Chicken Fried Rice - diced chicken breast, rice, egg	\$6.95
Karaage Chuggets - fried chicken thigh pieces with white rice and Japanese BBQ sauce	\$7.95

Desserts

Honey Toast - Our housemade Japanese Milk Bread toasted, with miso butterscotch and a drizzle of honey. Served with coconut milk gelato (from Pangea) and seasonal fruit	\$9.95
Raspberry Yuzu Tart - Sweet tart dough filled with a citrus yuzu curd topped with whipped cream, fresh raspberries, and gold flakes	\$7.95
Craffles - Our housemade croissant dough made into waffles with crispy outside and a soft buttery inside. Choice of 1 dipping sauces - miso butterscotch, strawberry or chocolate hazelnut Extra Sauce	\$1.50 \$7.95