

Menu

Appetizers

Steak with Asian Chimichurri- GF

Marinated flank steak chargrilled and served with rice and housemade Asian chimichurri \$14.95

Ahi Tuna (can be made GF) -

Seared ahi tuna, with sesame seeds, green onion, ponzu sauce and served on fried wontons and garnished with a charred lemon wedge \$14.65

Karaage (Japanese fried chicken) -

Marinated chicken thigh pieces and green onions. Served with house tonkatsu sauce & house spicy aioli \$13.75

Fried Tofu -

Marinated tofu, breaded in a potato starch and deep fried. Served with eel sauce and house sweet thai chili sauce \$12.95

Grilled Shrimp Buns (2 buns) -

Steamed buns with marinated grilled shrimp, creamy miso house slaw, pickled red onions, green onion and spicy aioli \$13.95

Cold Smoked Pork Belly Buns (2 buns) -

Steamed buns with cold smoked chashu pork belly, housemade pickles, house yuzu aioli and cilantro \$12.55

Asian Buffalo Buns (2 buns) -

Steamed buns with our karaage tossed in a house Asian buffalo sauce, housemade pickles, yuzu aioli and green onion \$11.95

Pork Gyoza(6) -

Housemade dumplings - ground pork, Shiitake mushroom, Napa cabbage, cilantro with house dumpling sauce \$10.95

Vegetable Gyoza (6) V -

Housemade dumplings - Shiitake mushroom, Napa cabbage, quinoa, green onion with house dumpling sauce \$9.95

Salads

Sesame Miso Salad (can be made GF and V) -

Local aquaponic greens, purple cabbage, julienned carrots, red peppers, radish, fried shallots, black sesame seeds with house miso ginger dressing (vegan agave vinaigrette available) \$5.50 (side) \$9.95 (entree)

Cucumber and Daikon Salad (can be made GF) -

Sliced salted cucumbers, pickled Daikon radish, fried shoestring butternut squash, creamy Asian vinaigrette dressing (vegan) \$8.95

Add to any salad - Tofu \$4, Chashu chicken or Karaage chicken \$6, 4oz seared Ahi Tuna \$9 or 6oz steak \$9

Donburi (Rice Bowls) -

Karaage Rice Bowl -

Steamed rice topped with karaage chicken thigh pieces, chargrilled bok choy, pickled red onions, house aioli drizzle, cilantro \$15.45

Buffalo Karaage Rice Bowl -

Steamed rice topped with karaage chicken tossed in buffalo sauce, chargrilled bok choy, pickled red onions, yuzu aioli drizzle and green onion \$14.95

Build Your Own Vegetable Rice Bowl (can be made GF and V)

\$9.95 (base) \$13.45 (GF)

Base	Vegetables	Protein	Sauce
White Rice (GF)	Squash	Chashu Chicken \$6	Spicy Mayo
Fried Rice \$3	Roasted Red Onion	Karaage Chicken \$6	Yuzu Mayo (GF)
	Glazed Carrots	Chashu pork shoulder \$6	Eel Sauce (V)
	Kimchi	Smoked Pork Belly \$6 (GF)	Tonkotsu (GF)
	Broccoli	4oz Seared Tuna \$9 (GF)	
	Pearl Onions	6oz Seared Steak \$9 (GF)	
	Shiitake Mushrooms	Fried Tofu \$4 (GF, V)	
	Pickled Red Onion	Whole egg \$3 (GF)	

Traditional Ramen

Signature Smoked Ramen -	
Tonkotsu soup, shio base, garlic oil, black garlic oil, cold smoked chashu pork belly, napa cabbage, bamboo shoots, sweet corn, soft egg bean sprouts, green onions	\$17.35
Chashu Pork Ramen -	
Tonkotsu soup, shio base, garlic oil, chashu pork shoulder, napa cabbage, bamboo shoots, sweet corn, soft egg, bean sprouts, green onions	\$16.25
Chashu Chicken -	
Chicken Paitan soup, shio base, garlic oil, chicken breast chashu, napa cabbage, bamboo shoots, Shiitake mushrooms, soft egg bean sprouts, green onions	\$16.25
Vegetable Ramen -	
Vegetable soup, shio base, garlic oil, napa cabbage, bamboo shoots, sweet corn, Shiitake mushrooms, charred bok choy, red radish, 2 soft eggs, bean spouts, green onions	\$13.15
Vegan Ramen -	
Vegetable soup, shio base, garlic oil, tofu, vegan noodles, napa cabbage, bamboo shoots, sweet corn, Shiitake mushrooms, charred bok choy, bean sprouts, green onions	\$15.45

Non-Traditional Ramen

Tan Tan Ramen -	
Tonkotsu soup, sesame paste base (no shio), garlic oil, house spicy oil, ground pork, bamboo shoots, kimchi, chargrilled green onions, soft egg, bean sprouts	\$16.25
Birria Ramen -	
Chuck roast stewed in tomatoes, shio, garlic oil, chili peppers, onions and smokey seasonings. Served with red cabbage, cilantro, onions, corn, radish, soft egg and a lime wedge.	\$16.25
Gluten Free Ramen -	
Sesame base, garlic oil, cold smoked pork belly, rice noodles, bamboo shoots, sweet corn, kimchi, soft egg, bean sprouts and green onion	\$16.45

Ramen - Add Ons

\$1.50	\$2.00	\$3.00	\$4.00
Fresh garlic	Shiitake mushrooms	Chashu pork shoulder	Cold smoked pork belly
Bean sprouts	Chargrilled bok choy	Whole egg	Chashu chicken breast
Black garlic	Kimchi	Side of noodles	Tan tan pork
Corn			Tofu

Entrees

Steak with Asian Chimichurri GF -	
Marinated flank steak chargrilled and served with housemade Asian chimichurri and seasonal vegetables	6oz \$16.95 12oz \$25.95
Ahi Tuna GF -	
Seared Ahi Tuna with sesame seeds, green onions, ponzu sauce, rice, seasonal vegetable and chardded lemon wedge.	\$16.95
Thai Pineapple Fried Rice -	
Jasmine rice stir fried with chicken breast, rice, peppers, bean sprouts, onions, and pineapple *Spicy	\$13.65

Kids Menu

Kid's ramen - your choice of broth and one protein or one vegetable	\$9.95
Karaage Chuggets - fried chicken thigh pieces with white rice and Japanese BBQ sauce	\$9.75