

# MENU

## Appetizers

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| <b>Steak with Asian Chimichurri- GF</b><br>Marinated flank steak chargrilled and served with rice and housemade Asian chimichurri  | \$15.95 |
| <b>Ahi Tuna (can be made GF) -</b><br>Seared ahi tuna, with sesame seeds, green onion, ponzu sauce and served on fried wontons and garnished with a lemon wedge            | \$15.95 |
| <b>Karaage (Japanese fried chicken) -</b><br>Marinated chicken thigh pieces and green onions. Served with house tonkatsu sauce & house spicy aioli                         | \$14.95 |
| <b>Fried Tofu (V) -</b><br>Marinated tofu, breaded in a potato starch and deep fried. Served with eel sauce and house sweet thai chili sauce                               | \$13.50 |
| <b>Grilled Shrimp Buns (2 buns) -</b><br>Steamed buns with marinated grilled shrimp, creamy miso house slaw, pickled red onions, green onion and spicy aioli               | \$14.95 |
| <b>Cold Smoked Pork Belly Buns (2 buns) -</b><br>Steamed buns with cold smoked chashu pork belly, housemade pickles, creamy miso house slaw, house yuzu aioli and cilantro | \$13.95 |
| <b>Asian Buffalo Buns (2 buns) -</b><br>Steamed buns with our karaage tossed in a house Asian buffalo sauce, housemade pickles, yuzu aioli and green onion                 | \$12.95 |
| <b>Pork Gyoza(6) -</b><br>Housemade dumplings - ground pork, Shiitake mushroom, Napa cabbage, cilantro with house dumpling sauce   | \$11.95 |
| <b>Vegetable Gyoza (6) (V) -</b><br>Housemade dumplings - Shiitake mushroom, Napa cabbage, quinoa, green onion with house dumpling sauce                                   | \$10.95 |

## House Salad (Can be made GF or Vegan upon request)

Local aquaponic greens, raddish, bell pepper, red cabbage, and carrot. Topped with black sesame seeds and fried shallotts  
Served with your choice of sesame miso dressing , agave vinnagrette (V), or spicy asian vinnagrette (GF)(V)      \$5.50 (side)      \$9.95 (entree)  
Add protien - Tofu \$5, Chashu Chicken or Karaage Chicken \$7, 4oz seared Ahi Tuna \$9, 6oz Steak \$11

## Donburi (Rice Bowls) and Fried Rice

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| <b>Karaage Rice Bowl -</b><br>Steamed rice topped with karaage chicken thigh pieces, chargrilled bok choy, pickled red onions, house aoli drizzle, clantro                                       | \$15.95 |
| <b>Buffalo Karaage Rice Bowl -</b><br>Steamed rice topped with karaage chicken tossed in buffalo sauce, chargrilled bok choy, pickled red onions, yuzu aoli drizzle, green onions                | \$16.45 |
| <b>Thai Pineapple Fried Rice -</b><br>Jasmine rice stir fried with chicken breast, peppers, bean sprouts, onions, and grilled pineapple. *spicy  | \$15.45 |
| <b>Traditional Fried Rice -</b><br>Jasmine rice stir fried with carrots, red bell peppers, ginger, garlic, and soy sauce. Served with ypur choice of chicken breast, pork shoulder<br>fried tofu | \$15.45 |

**\*Both fried rices are made with egg**

**\*IF YOU DO NOT FILL OUT THE MERCHANT COPY OF YOUR RECPIT, OR YOU TAKE IT WITH YOU, A 20% TIP WILL BE ADDED TO YOUR CHECK.\***

**PARTIES OF EIGHT OR LARGER MAY BE SUBJECT TO AUTOMATIC GRATUITY**

## Traditional Ramen

### Signature Smoked Ramen -

Tonkotsu broth, shio base, garlic oil, black garlic oil, cold smoked chashu pork belly, napa cabbage, bamboo shoots, sweet corn, soft egg  
bean sprouts, green onions \$18.75

### Chashu Pork Ramen -

Tonkotsu broth, shio base, garlic oil, chashu pork shoulder, napa cabbage, bamboo shoots, sweet corn, soft egg, bean sprouts, green onions \$17.75

### Chashu Chicken -

Chicken Paitan broth, shio base, garlic oil, chicken breast chashu, napa cabbage, bamboo shoots, Shiitake mushrooms, soft egg  
bean sprouts, green onions \$17.25

### Vegetable Ramen -

Vegetable broth, shio base, garlic oil, napa cabbage, bamboo shoots, sweet corn, Shiitake mushrooms, charred bok choy, red radish,  
2 soft eggs, bean sprouts, green onions \$15.25

### Vegan Ramen -

Vegetable broth, shio base, garlic oil, tofu, vegan noodles, napa cabbage, bamboo shoots, sweet corn, Shiitake mushrooms,  
charred bok choy, bean sprouts, green onions \$16.95

## Non-Traditional Ramen

### Spicy Miso Ramen -

Tonkotsu soup, shio base, spicy miso tare, chili oil, chashu pork shoulder, bamboo shoots, sweet corn, charred green onions,  
roasted tomatoes, soft egg, bean sprouts, green onions \$17.95

### XO Ramen -

Tonkotsu soup, shio, shallot oil, house XO sauce, grilled shrimp and scallop, charred leeks, julienned nori, green onion, fried shallots,  
and a soft egg \$19.75

### Birria Ramen -

Tender cuts of beef (brisket, flank, and chuck) stewed with a blend of vegetables and over 6 types of chilis. Served with red cabbage,  
corn, radish, cilantro, onion, soft egg and a lime wedge. \$18.25

### Gluten Free Ramen -

Sesame base, garlic oil, cold smoked pork belly, rice noodles, bamboo shoots, sweet corn, kimchi, soft egg, bean sprouts  
green onion, and a soft egg \$17.25

## Ramen - Add Ons

\$1.50

Fresh garlic  
Bean sprouts  
Black garlic  
Corn

\$2.00

Shiitake mushrooms  
Chargrilled bok choy  
Kimchi

\$3.00

Whole egg  
Side of noodles

\$5.00

Cold smoked pork belly  
Chashu chicken breast  
Chashu Pork Shoulder  
Tofu

## Entrees

### Steak with Asian Chimichurri GF -

Marinated flank steak chargrilled and served with housemade Asian chimichurri and seasonal vegetables 6oz \$19.95 12oz \$29.95

### Seared Ahi Tuna -

Seared Ahi Tuna with sesame seeds, green onions, ponzu sauce, rice, seasonal vegetable and a lemon wedge. \$19.75

### Kids Menu

Kid's ramen - your choice of broth and one protein or one vegetable \$10.95

Karaage Chuggets - fried chicken thigh pieces with white rice and Japanese BBQ sauce \$11.25