

2nd Language MENU

Appetizers

Steak with Asian Chimichurri (GF)- Marinated flank steak chargrilled and served with rice and housemade Asian chimichurri.	\$16
Tiradito (GF)- Seared tuna with an ahi amarilla lime sauce, coconut reduction, seasoned corn salad, and garnished with cilantro.	\$16
Karaage (Japanese fried chicken)- Marinated chicken thigh pieces and green onions. Served with house tonkatsu sauce and house spicy mayo.	\$15
Fried Tofu (V)- Marinated tofu, breaded in potato starch and deep fried. Served with eel sauce and house sweet Thai chili sauce.	\$14
Grilled Shrimp Buns (2 buns)- Steamed buns with marinated grilled shrimp, creamy miso house slaw, pickled red onions, green onion, and spicy mayo.	\$15
Cold Smoked Pork Belly Buns (2 buns)- Steamed buns with cold smoked pork belly, housemade pickles, creamy miso house slaw, house yuzu aioli, and cilantro.	\$14
Asian Buffalo Buns (2 buns)- Steamed buns with our karaage tossed in a house Asian buffalo sauce, housemade pickles, yuzu aioli, and green onion.	\$13
Lumpia Shanghai (6)- Housemade Filipino egg rolls - Ground pork, garlic, carrots, onion, topped with cilantro. Served with Thai chili sauce.	\$13
Lumpia Gulay (5) (V)- Fried Filipino spring rolls - Green beans, garlic, carrots, onion, cabbage, bean sprouts, and green onion. Served with Thai chili sauce.	\$12

Salads

Korean Cucumber Salad (V)- A light cucumber salad with gochujang soy marinade, red onion, basil, mint, and charred lemon.	\$8
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 shallots. Served with your choice of sesame miso dressing , agave vinaigrette (V), or spicy asian vinaigrette (GF)(V)	Side \$6 Entree \$12
Add protein - Tofu \$5, Chashu Chicken or Karaage Chicken \$7, 4oz Seared Tuna \$9, 6oz Flank Steak \$11	

Donburi (Rice Bowls) and Fried Rice

Karaage Rice Bowl- Steamed rice topped with karaage chicken, chargrilled bok choy, pickled red onions, a house spicy mayo drizzle, and cilantro.	\$16
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 onions.	\$17
Thai Pineapple Fried Rice- Jasmine rice stir fried with chicken breast, curry powder, red bell pepper, bean sprouts, onion, egg, and grilled pineapple. *spicy	\$16
Traditional Fried Rice- Jasmine rice stir fried with carrots, red bell peppers, onion, ginger, garlic, egg, and soy sauce. Served with your choice of chicken breast, pork shoulder, or fried tofu.	\$16

*GF= Gluten Free V= Vegan

IF YOU DO NOT FILL OUT THE MERCHANT COPY OF YOUR RECEIPT, 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 pork belly, napa cabbage, bamboo shoots, sweet corn, soft egg, bean sprouts, and green onions. \$19

Chashu Pork Ramen-

Tonkotsu broth, shio base, garlic oil, chashu pork shoulder, napa cabbage, bamboo shoots, sweet corn, soft egg, bean sprouts, green onions. \$18

Chashu Chicken-

Chicken Paitan broth, shio base, garlic oil, chashu chicken breast, napa cabbage, bamboo shoots, shiitake mushrooms, soft egg bean sprouts, and green onions. \$18

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, and green onions. \$16

Vegan Ramen-

Vegetable broth, shio base, garlic oil, tofu, vegan noodles, napa cabbage, bamboo shoots, sweet corn, shiitake mushrooms, charred bok choy, bean sprouts, and green onions. \$17

Non-Traditional Ramen

Spicy Miso Ramen-

Tonkotsu broth, shio base, spicy miso tare, chili oil, chashu pork shoulder, roasted tomatoes, sweet corn, charred green onions, soft egg, bean sprouts, and green onions. \$18

XO Ramen-

Tonkotsu broth, shio, shallot oil, house XO sauce, grilled shrimp and scallop, charred leeks, julienned nori, green onion, fried shallots, and a soft egg. \$20

Birria Ramen-

Tender cuts of brisket 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. *spicy \$19

Gluten Free Ramen-

Tonkotsu broth, sesame base, garlic oil, cold smoked pork belly, rice noodles, bamboo shoots, sweet corn, kimchi, soft egg, bean sprouts, and green onion. \$18

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

New York Strip with Asian Chimichurri (GF)-

Marinated 12oz NY Strip steak chargrilled and served with housemade Asian chimichurri and seasonal vegetables. Market Price

White Curry with Grilled Halibut (GF)-

Halibut over a mild white curry with ginger, garlic, bell pepper, eggplant, enoki mushroom, and carrots. Served over white rice. \$38

Kids Menu

Kid's Ramen- Your choice of broth and one protein or one vegetable. \$11

Karaage Chuggets- Fried chicken thigh pieces with white rice and Japanese BBQ sauce \$12