

 **appetizers**

**bang bang cauliflower (vg)** \$10  
crispy cauliflower, red onions, firecracker sauce, topped with ginger + cilantro 🌶️🌶️

**crispy rice ahi tuna** \$13  
six crispy rice bites topped with ahi tuna\*, yuzu ponzu, avocado mousse, chili mayo, yuzu zest + green onions 🌶️

**salt + pepper calamari** \$14.95  
crispy rings + tentacles with red chili, green onions, crispy garlic, salt, szechuan pepper + ginger plum sauce

**roti canai (v)** \$7.95  
two malaysian flatbreads served warm with our spicy curry dipping sauce

**ahi tuna nachos** \$19  
ahi tuna\* tossed in teriyaki on crispy wonton chips with sesame cream, chili mayo, bell pepper, red onion + cilantro

**edamame (vg)** \$5.50  
steamed soybeans tossed in vegan butter, crushed red chili + garlic salt

**potstickers** \$9.50  
six dumplings, pan-fried. your choice of chicken or pork

**korean bbq chicken wings** \$8.95  
half dozen. served with yuzu mint yogurt dipping sauce

 **bao buns**

two fluffy baos

**fire pork belly** \$10  
chashu with toeji kogi kui sauce, chili mayo + korean cucumber salad

**korean fried chicken** \$10.50  
crispy chicken with korean bbq sauce, sesame seeds + green onions

**chili hoisin duck** \$13  
duck with hoisin sauce, cabbage, scallions + fresh chili

**mixed mushroom + panko eggplant (v)** \$9.50  
mix of mushrooms + panko eggplant with potsticker sauce, mayo + cilantro

**add togarashi french fries for \$4**  
shoestring french fries tossed in togarashi seasoning

 **wagyumama beef sliders**

made from snake river farms wagyu beef, pick your favorite(s)  
**\$6.95 for 1 | \$13 for 2 | \$19 for 3**

**korean fire**  
wagyu beef patty\* glazed with korean bbq sauce, lettuce, kimchi slaw + chili garlic mayo

**bbq**  
wagyu beef patty\* with hoisin bbq sauce, lettuce, crispy onions + spicy mayo

**backyard**  
wagyu beef patty\* with american cheese, lettuce, tomato, pickle + mayo

**teriyaki**  
wagyu beef patty\* topped with teriyaki, swiss cheese, pineapple, red onion + pickled ginger mayo

**add togarashi french fries for \$4**  
shoestring french fries tossed in togarashi seasoning

 **signature ramens**

our signature ramens use handcrafted, artisan noodles by sun noodle

**savory duck** \$24  
five spice duck breast in shoyu broth with temomi noodles, menma, mushrooms + green onions

**chicken potsticker** \$19.50  
chicken dumplings in shoyu broth with temomi noodles, sambal, snap peas, chili + cilantro 🌶️🌶️

**tantanmen** \$21.50  
brisket in sesame shoyu broth with temomi noodles, sweet corn, snow peas, green onions + chili oil 🌶️

**chili chicken** \$18  
chicken in a sweet + spicy shoyu broth with temomi noodles, red onions, pea shoots + green onions 🌶️

**spicy pork szechuan** \$22  
chashu in spicy miso broth with temomi noodles, mushrooms, snow peas + sweet corn 🌶️🌶️

**tonkotsu** \$22  
pork belly in pork broth with temomi noodles, menma, goma, mushrooms + fried garlic

**add-ons exclusively for your ramen:**

**vegetables \$3 each**  
snow peas  
bok choy  
goma seaweed  
fresh red chili  
wood ear mushrooms  
mushroom mix

**eggs \$2.50 each**  
tea-stained egg\*  
fried egg\*

**toppings \$1 each**  
bean sprouts  
kimchi  
wakame salad  
garlic chips  
fried shallots

 **curry**

**chicken katsu curry** \$19.50  
panko-breaded chicken, rich curry sauce, sticky white rice, japanese pickles + side salad

**vegetable katsu curry (vg)** \$18  
panko-breaded vegetables, rich curry sauce, sticky white rice, japanese pickles + side salad

**chicken firecracker curry** \$20.50  
bold + fiery curry with chicken, snow peas, bell peppers + chilies, finished with sesame seeds + steamed white rice 🌶️🌶️🌶️

 **sweet treats** \$9.50 each

**banana eggrolls (serves 2)**  
fried banana spring rolls with powdered sugar, served with two dipping sauces - yuzu caramel + wasabi chocolate

 **from the teppanyaki grill**

**miso cod soba** \$23  
miso-glazed cod\* served over green tea soba noodles with vegetables + gentle chili heat 🌶️🌶️

**yaki soba**  
soba noodles stir-fried with egg, bell peppers, bean sprouts + onions in a rich, savory soy glaze

**chicken** \$18  
**vegetable (v)** \$17

**chicken pad thai** \$19  
rice noodles wok-fried with chicken, egg + vegetables topped with roasted peanuts, mint + fresh lime 🌶️🌶️

**spicy salmon teriyaki** \$22.50  
marinated salmon\* with soba noodles, seasonal greens, chilies + spicy teriyaki glaze 🌶️🌶️

**steak bulgogi** \$22.50  
tender flat iron steak\* glazed in bulgogi sauce with soba noodles, fried eggplant + kimchi. add a tea-stained egg\* for \$2.50 🌶️🌶️

 **bowls**

**ahi tuna poke** \$17.95  
soy-marinated ahi\*, calrose rice, ogo, onion, green onions, cucumber, wakame, furikake + sesame seeds

**chicken teriyaki** \$19.50  
chicken glazed in teriyaki, sticky rice, seasonal greens, kimchi + sesame seeds. add a fried egg\* for \$2.50

**tokyo fries** \$17.95  
scratch shoestring sweet potato fries, korean bbq beef brisket, sriracha, japanese mayo + cilantro. add a fried egg\* for \$2.50 🌶️

**thai chili shrimp poke** \$16.95  
thai chili shrimp with calrose rice, furikake, cucumber + wakame salad 🌶️

**avant gard'n (vg)** \$19  
bbq-glazed seitan, sticky white rice + seasonal vegetables 🌶️

 **salads**

**thai kai salad** \$16.95  
shaved chicken, mixed greens, wonton strips, snow peas, carrots, cilantro, fresco chili, peanuts + thai peanut vinaigrette 🌶️

**yuzu caesar salad** \$12.95  
romaine, croutons, yuzu dressing + shaved parmesan

**mandarin salad (vg)** \$14.95  
mixed greens, mandarins, tomatoes, edamame, red onions, crispy shallots, wonton strips + rosemary soy ginger vinaigrette

(v) vegetarian | (vg) vegan | 🌶️ spicy | 🍖 may contain shell or small bones | 🥜 contains peanuts \* consuming raw or undercooked poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

## juice bar (vg) \$8.50 each

freshly pressed and deliciously made-to-order

**nourish-mint**  
apple, mint + lemon

**balance**  
mango, apple + orange

**positive**  
pineapple, spinach, cucumber,  
apple + lime

**immunity booster** \$4.50  
2 oz boost of ginger, turmeric, apple, lemon + apple cider vinegar

## mindful drinks \$9.50 each

**asian mint limeade**  
calamansi juice, fresh lime juice,  
simple syrup + mint leaves

**asian arnold palmer**  
calamansi juice, cold black  
assam tea, simple syrup +  
mint leaves

**coconut drift**  
pineapple, coconut, lime +  
club soda

**citrus ember**  
grapefruit, ginger, honey +  
club soda

## sake

explore the textures, aromas + heritage of japan

**suigei “drunken whale” tokubetsu junmai** \$13 glass | \$65 bottle  
zesty yuzu, firm coastal structure

**joto “the blue one” nigori** \$15 glass | \$75 bottle  
silken coconut, lush stonefruit depth

**mio sparkling** \$13 glass | \$65 bottle  
gentle effervescence, peach blossom lift

**funaguchi honjozo nama genshu cup** \$15 cup  
savory intensity, electric freshness

**soto junmai cup** \$15.50 cup  
crisp honeydew, refined mineral edge

**soto junmai daiginjo** \$45 bottle  
ethereal pear, polished satin finish, 300 ml bottle

**sake flight** \$17  
a selection of our favorite sakes, served in 2 oz  
cups - suigei, joto + mio sparkling sake

## japanese whisky

**suntory toki** \$12      **iwai** \$11      **hibiki harmony** \$25  
**tenjaku blended** \$12      **taketsuru pure malt** \$23

## beer + seltzer

**asian**

<b>sapporo premium</b>	japanese rice lager	\$9.50
<b>kirin ichiban</b>	japanese pale lager	\$9
<b>singha</b>	thai pale lager	\$9.50
<b>asahi super dry 0.0%</b>	na japanese lager	\$8.50

**domestic**

<b>michelob ultra</b>	american light lager	\$6.50
<b>miller lite</b>	american light lager	\$6.50
<b>budweiser</b>	american lager	\$6.50
<b>truly wild berry</b>	american hard seltzer	\$7

**local**

<b>atlas brew works blood orange</b>	gose	\$8.50
<b>atlas brew works bullpen</b>	pilsner	\$8.50
<b>atlas brew works dance of days</b>	ipa	\$8.50

## cocktails

**yuzu** \$14  
citrus vodka, yuzu sake, pear  
syrup, fresh lemon juice,  
sparkling sake + matcha sugar  
rim

**manhattan** \$13  
whisky, dolin sweet vermouth  
+ angostura bitters

**spicy korean mary** \$9.95  
el jimador tequila, cucumber  
syrup, gochujang, fresh lime  
juice, agave, shichimi-salt,  
chili + cilantro

**classic old fashioned** \$14.50  
whisky, angostura bitters,  
simple syrup + expressed  
orange peel

**shichimi old fashioned** \$9.95  
maker's mark bourbon,  
smoked syrup, fresh lemon  
juice + shichimi bitters

**southside tokyo** \$14.50  
gin, fresh mint syrup, aloe  
vera liqueur, fresh lemon +  
mint

## wagatinis \$9.95 each

### martini classics

**classic | dirty**  
tito's vodka | tanqueray gin, dry  
vermouth + 3 blue cheese olives

**espresso martini**  
tito's vodka, coffee, espresso  
liqueur

### asian-inspired martinis

**ube espresso martini**  
tito's vodka, ube syrup, coconut  
milk + espresso liqueur

**lychee martini**  
tito's vodka, lychee syrup,  
elderflower syrup, coconut milk  
+ fresh lemon juice

## pitchers (serves 6) \$35 each

**thai chili margarita**  
el jimador tequila, chili  
liqueur, coconut syrup, fresh  
lime juice, japanese chili  
+ lime bitters, cayenne +  
cinnamon salt rim

**lychee + blood orange  
red sangria**  
cabernet sauvignon, blood  
orange liqueur, lychee syrup +  
fresh lime juice

## wine

### sparkling / rosé

**prosecco** \$14.50 glass | \$49 bottle  
contessa, veneto, italy

**zweigelt** \$14.50 glass | \$55 bottle  
gobelsburg, kamptal, austria

### white

**sauvignon blanc** \$14.50 glass | \$54 bottle  
von winning, pfalz, germany

**chenin blanc** \$16.50 glass | \$60 bottle  
kloof street, swartland, south africa

**bourgogne blanc** \$13.00 glass | \$49 bottle  
les belles roches, burgundy, france

**chardonnay** \$15.50 glass | \$66 bottle  
talley vineyards, arroyo grande valley, california

### red

**pinot noir** \$16.50 glass | \$62 bottle  
lioco, mendocino, california

**mencia** \$13.50 glass | \$44 bottle  
raul perez, Bierzo, spain

**cabernet sauvignon** \$16.50 glass | \$60 bottle  
jax vineyards, napa valley, california

## non-alcoholic beverages

### hot tea \$6 each

jasmine flowering  
black assam  
lemongrass + ginger  
fresh mint

### fountain \$4 each

coca-cola  
diet coke  
sprite  
ginger ale

### cold coffee \$9 each

**japanese black coffee**  
black coffee. brewed in japan

**japanese latte coffee**  
latte coffee. brewed in japan

### water \$4 | \$6 each

saratoga still  
saratoga sparkling