

 **appetizers**

bang bang cauliflower (vg) \$11
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 \$20
ahi tuna* tossed in teriyaki on crispy wonton chips with sesame cream, chili mayo, bell pepper, red onion + cilantro

edamame (vg) \$6.95
steamed soybeans tossed in vegan butter, crushed red chili + garlic salt

potstickers \$11.50
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 \$11.50
chashu with toeji kogi kui sauce, chili mayo + korean cucumber salad

korean fried chicken \$11.50
crispy chicken with korean bbq sauce, sesame seeds + green onions

chili hoisin duck \$14.50
duck with hoisin sauce, cabbage, scallions + fresh chili

mixed mushroom + panko eggplant (v) \$11
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 \$25
five spice duck breast in shoyu broth with temomi noodles, menma, mushrooms + green onions

chicken potsticker \$21
chicken dumplings in shoyu broth with temomi noodles, sambal, snap peas, chili + cilantro 🌶️🌶️

tantanmen \$23.50
brisket in sesame shoyu broth with temomi noodles, sweet corn, snow peas, green onions + chili oil 🌶️

chili chicken \$19.50
chicken in a sweet + spicy shoyu broth with temomi noodles, red onions, pea shoots + green onions 🌶️

spicy pork szechuan \$23
chashu in spicy miso broth with temomi noodles, mushrooms, snow peas + sweet corn 🌶️🌶️

tonkotsu \$23
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 \$20
panko-breaded chicken, rich curry sauce, sticky white rice, japanese pickles + side salad

vegetable katsu curry (vg) \$18.50
panko-breaded vegetables, rich curry sauce, sticky white rice, japanese pickles + side salad

chicken firecracker curry \$21
bold + fiery curry with chicken, snow peas, bell peppers + chilies, finished with sesame seeds + steamed white rice 🌶️🌶️🌶️

 **sweet treats** \$10 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 \$24
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 \$20
vegetable (v) \$17.50

chicken pad thai \$20.50
rice noodles wok-fried with chicken, egg + vegetables topped with roasted peanuts, mint + fresh lime 🌶️🌶️

spicy salmon teriyaki \$24
marinated salmon* with soba noodles, seasonal greens, chilies + spicy teriyaki glaze 🌶️🌶️

steak bulgogi \$24.50
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, edamame, wakame, furikake + sesame seeds

chicken teriyaki \$20
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) \$20
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

kunizakari nigori \$15 glass | \$75 bottle
cloudlike texture, ripe mango sweetness

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, kunizakari + mio sparkling sake

japanese whisky

suntory toki \$13	iwai tradion haru \$14	matsui sakura cask
iwai \$12	akashi white oak	single malt \$23
nobushi \$15	blended \$15	akashi ume \$11

beer + seltzer

asian

sapporo premium	japanese rice lager	\$11
kirin ichiban	japanese pale lager	\$10.50
singha	thai pale lager	\$11
asahi super dry 0.0%	na japanese lager	\$10

domestic

michelob ultra	american light lager	\$7.50
miller lite	american light lager	\$7.50
budweiser	american lager	\$7.50
truly wild berry	american hard seltzer	\$9

local

threes brewing vliet	pilsner	\$10.50
threes brewing smorgasbeer	pilsner	\$9.50
talea fresh coast	ipa	\$9.50

cocktails

yuzu \$15.50
citrus vodka, yuzu sake, pear
syrup, fresh lemon juice,
sparkling sake + matcha sugar
rim

manhattan \$14
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 \$16
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 \$15
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) \$39.95 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 \$17 \$15 glass | \$49 bottle
contessa, veneto, italy

zweigelt \$15 glass | \$57 bottle
gobelsburg, kamptal, austria

white

sauvignon blanc \$15 glass | \$65 bottle
von winning, pfalz, germany

chenin blanc \$17 glass | \$62 bottle
kloof street, swartland, south africa

bourgogne blanc \$15 glass | \$55 bottle
les belles roches, burgundy, france

chardonnay \$17 glass | \$66 bottle
talley vineyards, arroyo grande valley, california

red

pinot noir \$17 glass | \$62 bottle
lioco, mendocino, california

mencia \$15 glass | \$49 bottle
raul perez, Bierzo, spain

cabernet sauvignon \$17 glass | \$62 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