

 **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) \$6.50
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

chocolate cake
rich chocolate cake served with vanilla ice cream

lemon tart
lemon tart with berry compote

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

beer + seltzer

asian

sapporo premium	japanese rice lager	\$10.50
kirin ichiban	japanese pale lager	\$10
singha	thai pale lager	\$10.50
asahi super dry 0.0%	na japanese lager	\$9.50

domestic

Michelob Ultra	american light lager	\$7
Miller Lite	american light lager	\$7
Budweiser	american lager	\$7
Truly Wild Berry	american hard seltzer	\$8

local

night shift nite lite	american light lager	\$9
night shift whirlpool	hazy pale ipa	\$9.50
night shift santilli	american ipa	\$9.50

cocktails

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

matcha mule \$12.50
citrus yuzu, ginger, soto
junmai sake, matcha
sugar rim

**vietnamese espresso
martini \$14**
coffee, coffee liqueur, soto
junmai sake, condensed milk

passion fruit paloma \$13.50
grapefruit, passion fruit.
turmeric, soto junmai sake,
ghost tequila

blossom \$13
lychee, plum sake, fresh
lime juice, maraschino
liqueur, creole bitters

smoke + pear \$13
smoky lapsang souchong tea
infused rum, goslings rum,
pear syrup, fresh lime juice,
angostura bitters

train to manhattan \$13
lairds applejack, apricot
liqueur, dolin sweet vermouth,
st elizabeths allspice dram,
angostura bitters

asian-inspired cocktails \$9.95 each

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

spicy korean mary
ghost tequila tequila,
cucumber syrup, gochujang,
fresh lime juice, agave,
shichimi-salt, chili + cilantro

pitchers (serves 6) \$37.50 each

thai chili margarita
ghost tequila 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 \$9.50 glass | \$33 bottle
grounded, santa barbara, california

chardonnay \$9.50 glass | \$35 bottle
the fableist, central coast, california

red

pinot noir \$9.50 glass | \$34 bottle
the pinot project, central coast, california

cabernet sauvignon \$9.50 glass | \$36 bottle
grounded, santa barbara, 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