

 **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

ahi tuna wonton tacos \$11.95
three tacos with ahi tuna*, yuzu ponzu, citrus carrot slaw, wasabi avocado mousse, ponzu pearls + green onions

korean bbq meatballs \$14.95
snake river farms wagyu beef meatballs, korean bbq sauce, sesame seeds + green onions over crispy rice vermicelli with spicy mayo

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

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

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

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

 **bao bun tacos**

mix + match, pick your favorite(s)
\$6.50 for 1 | \$12 for 2 | \$17.50 for 3

short rib
short rib with chili mayo, celery slaw + radish

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

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

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

chili hoisin duck
duck with hoisin sauce, cabbage, scallions + fresh chili

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

 **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
short rib in sesame shoyu broth with temomi noodles, sweet corn, snow peas, green onions + chili oil 🌶️

add-ons exclusively for your ramen:

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

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

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

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

 **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 \$16.50
scratch shoestring sweet potato fries, korean bbq short rib, 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 🌶️

 **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 🌶️🌶️🌶️

 **salads**

thai kai salad \$16.95
shaved chicken, mixed greens, wonton strips, snow peas, carrots, cilantro, freso 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

 **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

chocolate cake
rich chocolate cake served with vanilla ice cream

lemon tart
lemon tart with berry compote

(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

aromatic + silky - konteki "tears of dawn" \$10 glass | \$60 bottle
soft tropical notes with graceful, velvety finish + inspired by morning
dew over kyoto's eastern hills

fruity + polished - fukucho "moon on the water" \$10.50 glass | \$62 bottle
melon, citrus, smooth mineral spine + crafted by one of japan's rare
female master brewers

bright + dry - takatenjin "soul of the sensei" \$11.50 glass | \$70 bottle
clean, lifted, quietly powerful + a tribute to a legendary brew master
whose vision shaped a region

creamy + textural - tozai "snow maiden" \$9 glass
cloudy, luminous, gently plush + named after a koi who lived for
centuries in icy mountain waters

rich + savory - mantensei "star-filled sky" \$9 glass | \$54 bottle
full-bodied, umami resonance, depth + expressive like a quiet night
beneath a sky filled with stars

sparkling + fresh - mio sparkling \$13 glass | \$65 bottle
bright orchard fruit, delicate bubbles + meant to be shared

discovery flight \$15
a selection of our favorite sakes, served in 2 oz cups - konteki,
fukucho, takatenjin

fruity + fun (serves 2) - ikezo jelly sake shots \$9 can
sparkling sakes with a unique jelly-like texture, available in peach,
yuzu or mixed berry

japanese whisky

suntory toki \$12
iwai \$11

iwai tradition \$14
akashi single malt \$21

akashi ume \$11

beer + seltzer

asian

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

domestic

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

local

cigar city jai alai	ipa	\$8.50
cigar city cosmic crown	belgian strong ale	\$8.50
cigar city guayabera	pale ale	\$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
montelvini, veneto, italy

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

white

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

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 \$15.50 glass | \$55 bottle
underwood, sonoma, 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

forte tea \$4 each

jasmine green
sencha
cherry blossom
white ginger pear

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