

SNACKS 小皿

- CHICKEN KARAAGE** 10
Japanese fried chicken, lemon, salt w/ side yuzu mayo
- YUZU STREET CORN** 8
grilled corn, Cotija cheese, yuzu mayo, nori flakes, spicy togarashi
- TAKO WASA** ⑧ 8
raw octopus in wasabi sauce
- TRUFFLE SESAME TUNA** ⑧ 18
seared tuna, sesame dressing, black garlic, truffle oil, rice puff
- KING SALMON TATAKI** ⑧ 18
seared king salmon, scallion chimichurri, ponzu
- MENTAIKO FRIES** 10
fries, spicy cod roe mayonnaise, nori
- GYOZA WITH WINGS (4)** 9
housemade chicken gyoza, crisp skirt, ponzu soy sauce
- A5 Wagyu MKT PRICE**
Japanese A5 Wagyu grilled over Japanese charcoal
- HIYAYAKKO TOFU** 7
chilled silken tofu, crispy sakura shrimp, grated ginger, scallions, sesame oil, dashi soy
- SEAWEED SALAD** 7
seaweed, sesame oil, sesame seeds
- TEMPURA FRIED KING OYSTER MUSHROOMS** 9
king oyster mushrooms, tempura batter, dashi, sansho pepper
- OKONOMIYAKI** 10
cabbage, Kewpie mayo, beni shoga, bonito, scallions, okonomi sauce
- Add-ons:** Pork chashu | 2 Bacon | 2

GRILLED SPECIALS 焼き

- GREEN MISO KING SALMON** 14
grilled king salmon, green miso sauce
- SHOYU DUCK** 23
grilled duck, white miso cauliflower puree, chive oil
- SABA SHIOYAKI** 14
grilled mackerel, lemon, grated daikon
- HAMACHI KAMA** 15
yellowtail collar, ponzu sauce, lemon

RAMEN 麺

- TORI PAITAN** 16
yuzu chicken chashu, 12 hours creamy chicken broth, fried burdock roots, shoyu soft boiled egg, scallions, cabbage
- TONKOTSU** 17
pork chashu, shoyu soft boiled egg, bamboo shoots, scallions, nori, 12 hours thick tonkotsu broth
- TONKOTSU BLACK** 18
pork chashu, shoyu soft boiled egg, bamboo shoots, scallions, nori, 12 hours thick tonkotsu broth, black garlic oil
- MI-SO-HOT** 17
pork chashu, shoyu soft boiled egg, corn, scallions, chili hair, spicy miso broth
- TANTAN RAMEN** 18
spicy sesame peanut broth, ground pork, egg, chili hair, bok choy

Extra: Pork Chashu | 2 Egg | 2 Noodle | 4 Broth | 5
Burdock Root | 2 Bamboo | 2 Cabbage | 2 Corn | 2

**All of our skewers are prepared in house daily and grilled over Japanese binchōtan charcoal and finished with a dip in our aged tare.
*Items are limited *Yakitori served w/ susuru citrus salt*

YAKITORI 焼き鳥

- TSUKUNE:** Japanese chicken meatball 4.5
(sauce: tare, spicy mentaiko, miso pesto, miso, garlic mayo)
Add organic raw egg yolk (+1)
- MOMO :** thigh 4.5
- NEGIMA :** breast w/ scallions 4.5
- SASAMI :** breast fillets w/ fresh wasabi 4.5
- TEBASAKI :** wings 4.5
- KAWA :** skin 4
- ACHILLES :** lower thigh w/ scallions 4.5
- HATSU :** hearts 4
- SORIRESU :** chicken oyster 4.5
- HIZA NANKOTSU :** knee cartilage 4

KUSHIYAKI 肉

- SHORT RIBS** 5
- SKIRT STEAK** 5
- PORK BELLY** 5
- BEEF TENDERLOIN** 7
- KUROBUTA HONEY SAUSAGE** 4.5
- BEEF TONGUE** 7
- BABY SCALLOP** 6



YASAI 野菜

- BRUSSEL SPROUTS** 3
- SHIITAKE MUSHROOMS** 3.5
- SHISHITO PEPPER w/ bonito flakes** 3.5
- EGGPLANT w/ miso sauce** 3
- ZUCCHINI** 3

MINI BOWL

- YAKI ONIGIRI CHAZUKE** 8
grilled rice ball, mentaiko, tea broth, sesame seeds, scallions
- SUSURU GOHAN** 6
soy cured organic raw egg yolk, sweet aged soy, onion, Japanese seasoning, steamed rice
- SUSURU CHASHU GOHAN** 9
braised pork belly, sweet aged soy, kewpie mayonnaise, scallions, beni shoga, steamed rice
- Add-ons:** Pork/ Chicken chashu | 2 Uni | 6 Ikura | 4

DESSERTS デザート

- MATCHA TIRA-MASU** (limited) 7
Matcha tiramisu served in a Japanese masu wooden cup
- SOFT SERVE** 6
seasonal flavor

