



APPETIZERS



KIMCHEE CUCUMBER \$9

marinated in kimchee sauce

~~IBURIGAKKO CREAM CHEESE*~~ \$9

cream cheese, smoked radish pickles served with cracker

~~WASABI CREAM CHEESE*~~ \$9

cream cheese marinated in wasabi soy sauce served with cracker

SOFTSHELL CRAB KARAAGE \$16

[2]deep-fried softshell crab with ponzu sauce

GARLIC TRUFFLE FRIES \$14

beer battered fries with truffle oil and garlic

~~TAKOYAKI~~ \$10

[8]octopus dumpling topped with brown sauce, mayo, bonito flake, aonori flake

VEGE SPRING ROLL \$10

[4]deep-fried vege spring roll served with sweet chili sauce

~~SHRIMP MAYO~~ \$15

[6]shrimp tempura with original mayo sauce

VEGE TEMPURA \$12

assorted vege tempura with tempura sauce **NO SUB**

TAKOWASABI* \$12

seasoned raw octopus with wasabi

AGEDASHI TOFU \$10

[4]deep-fried tofu with hot dashi soup (contains fish stock)

KIMPIRA GOBO \$10

green bean, burdock, carrot radish with sesame and yuzu flavor

~~KARAAGE~~ \$10

[4]deep-fried seasoned chicken thigh with chili mayo

~~GENBE WING~~ \$11

[4]deep-fried chicken wing

PORK GYOZA \$10

[6]pan-fried pork gyoza served with gyoza sauce

SHRIMP TEMPURA \$15

[6]shrimp tempura with tempura sauce

SWEET CHILI SHRIMP \$15

[6]shrimp tempura with sweet chili sauce

~~GENBE TACO~~ \$7

bao buns with homemade ingredients chachu pork/vege kimpira garlic beef/shrimp tempura chili chicken

EDAMAME \$7

steamed green soybean

SALMON POKE* \$18

classic or spicy mayo

TUNA POKE* \$20

classic or spicy mayo

HAMACHI POKE* \$24

classic or spicy mayo

MISO SOUP \$4

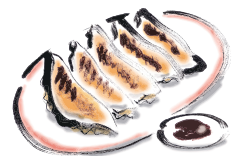
tofu, wakame seaweed

CHICKEN KATSU \$12

deep-fried breaded chicken thigh served with brown sauce

PORK KATSU \$13

deep-fried breaded pork loin served with brown sauce



*WE POLITELY DECLINE ANY MODIFICATIONS AND ANY SUBSTITUTES TO OUR MENU. (NO EXCEPTION)

*PLEASE INFORM YOUR SERVER ANY ALLERGIES.

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



NOODLES



CREAMY TONKOTSU RAMEN

\$16.5

tonkotsu pork broth
(*contains milk)
wheat noodle, chashu,
green onion,
bok choy, red ginger



BLACK TONKOTSU RAMEN

\$17

tonkotsu pork broth
(*contains milk)
burnt galic oil, wheat noodle
chashu, green onion,
bok choy, bean sprout



TAN TAN RAMEN

\$17

spicy tan tan pork broth
wheat noodle, ground
pork, green onion,
bok choy, bean sprout



SHOYU RAMEN

\$16.5

chicken based shoyu broth
wheat noodle, chashu,
green onion,
bok choy, bean sprout



CREAMY VEGAN RAMEN

\$16

vegan creamy broth
wheat noodle, deep-fried
tofu, green onion,
corn, bok choy, bean sprout



KAKE UDON

\$12

homemade udon broth
wheat udon noodle,
green onion, tempura bits
fish cake kamaboko



BEEF UDON

\$19

homemade udon broth
wheat udon noodle,
stewd beef brisket and onion
green onion, tempura bits
fish cake kamaboko



BEEF CURRY UDON

\$20

homemade curry udon broth
wheat udon noodle,
stewd beef brisket and onion
green onion, tempura bits
fish cake kamaboko

EXTRA NOODLE TOPPING

SEASONED EGG \$2

PORK CHASHU \$6

GROUND PORK \$6

GREEN ONION \$1

BEAN SPROUT \$1

STEWED BEEF \$8

FRIED TOFU \$2

SPICY RED BOMB \$2

FRIED GARLIC \$1

RED GINGER \$1

FISH CAKE \$2

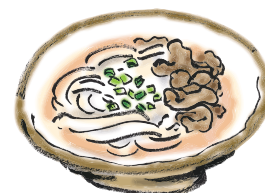
BURNT GARLIC OIL \$2

BOK CHOY \$1

CORN \$1

UDON NOODLE[FOR REFILL] \$4

RAMEN NOODLE[FOR REFILL] \$3



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RICE BOWLS

[WE SERVE RICE GROWN IN JAPAN 100%]

WHITE RICE \$4.5

PORK KATSU DON \$17

rice topped with pork katsu and egg
in dashi stock, green onion

CHICKEN KATSU DON \$17

rice topped with chicken katsu and egg
in dashi stock, green onion

GYU DON \$21

rice topped with beef brisket, onion
in dashi stock, green onion

OYAKO DON \$17

rice topped with chicken thigh, onion
and egg in dashi stock, green onion

PORK SOBORO DON \$16

rice topped with ground pork, bok choy
seasoned egg, green onion, sesame seed

TERIYAKI CHICKEN DON \$16

rice topped with teriyaki chicken, bok choy
seasoned egg, green onion, sesame seed

UNAGI DON \$28

rice topped with grilled eel, unagi sauce,
sansho pepper

POKE DON*

rice topped with poke fish with seaweed salad,
kimchee cucumber, dry seaweed nori, sesame seed
[tuna \$26/salmon \$24/hamachi \$30]
classic or spicy mayo

TRADITIONAL

****NO SUB****

お好み焼き

[OSAKA]

OKONOMIYAKI \$25



grilled mixed okonomiyaki batter
(wheat flour and egg)
cabbage, red ginger, pork belly
topped with brown sauce,
mayonnaise, bonito flake, aonori flake



すき焼き

[TOKYO] **SUKIYAKI \$32**

cooked beef brisket, chinese cabbage,
onion, shirataki(yam noodle)
shitake mushroom, tofu
with original sukiyaki sauce in hot pot
NOT AVAILABLE TO GO

***TAKE TIMES 20-25 MIN**

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DESSERTS

HOMEMADE CREME BRULEE \$6

HOMEMADE MATCHA MILK PUDDING \$6

topped with brown sugar syrup

WARABI MOCHI \$9

served with azuki, brown sugar syrup

MATCHA GREEN TEA CHEESE CAKE \$9

served with azuki, brown sugar syrup

BEVERAGES

COKE \$4

GREEN TEA \$4

cold or hot

ORANGE JUICE \$5

minute maid

DIET COKE \$4

OO LONG TEA \$4

cold or hot

APPLE JUICE \$5

minute maid

GINGER ALE \$4

CHOYA YUZU SODA \$5

CALPICO WATER \$4

CLUB SODA \$5

16.9oz bottle

CALPICO SODA \$5

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ビール



BOTTLE BEER



SAPPORO PREMIUM \$11
20.3oz, lager, 4.9%abv, japan



KIRIN ICHIBAN \$11
22oz, lager, 4.9%abv, japan



ASAHI SUPER DRY \$11
21.4oz, lager, 5%abv, japan



ORION BEER import from OKINAWA \$11
21.4oz, rice lager, 5%abv, japan



KYOTO KOSHIHIKARI ECHIGO BEER \$9
11.16oz, rice lager, 5%abv, japan



CORONA EXTRA \$7
12oz, pilsner, 4.6%abv, mexico



HEINEKEN \$7
12oz, lager, 5%abv, netherlands



MAUI BREWING BIG SWELL \$7
12oz, ipa, 6.8%abv, maui



MAUI BREWING BIKINI BLONDE \$7
12oz, lager, 4.8%abv, maui

ハイボール

WISKEY HIGH-BALL

JIM BEAM HIGH-BALL \$12

JAMESON HIGH-BALL \$13

DEWERS HIGH-BALL \$12

TOKI HIGH-BALL \$14

ELIJAH CRAIG HIGH-BALL \$13

TENJAKU HIGH-BALL \$18

MAKERS MARK HIGH-BALL \$13

JACK DANIELS HIGH-BALL \$13

JAPANESE PREMIUM WISKEY
YAMAZAKI HIGH-BALL \$38

JAPANESE PREMIUM WISKEY
HAKUSHU HIGH-BALL \$38





SHOCHU HIGH-BALL



FRESH LEMON CHU-HIGH \$9

WHITE PEACH CHU-HIGH \$12

KYOHO GRAPE CHU-HIGH \$12

GREEN APPLE CHU-HIGH \$12

CALPICO CHU-HIGH \$12

SELTZER

MAUI BREWING POG \$7

SELTZER

MAUI BREWING DRAGON FRUIT \$7

WINE



RED WINE

PINOT NOIR GLASS \$8 BOTTLE \$35

CABERNET SAUVIGNON GLASS \$8 BOTTLE \$35

WHITE WINE

PINOT GRIGIO GLASS \$8 BOTTLE \$35

CHARDONNAY GLASS \$8 BOTTLE \$35

OTHERS

JAPANESE CRAFT GIN

ROKU GIN SODA \$13

ROKU GIN TONIC \$13

JAPANESE CRAFT VODKA

HAKU GIN SODA \$13

HAKU GIN TONIC \$13



日本酒



JAPANESE SAKE

HAKUTSURU
HOUSE SAKE \$7
hot or cold

SHOCHIKUBAI
HOUSE NIGORI SAKE \$8
only cold

**KUBOTA MANJU
JUNMAI DAIGINJO**
semi-dry/sake+2.0/rpr33%
alc15%[NIIGATA]
10Z SAMPLER **\$5**
60Z GLASS **\$28**
60Z BOTTLE **\$28**

**HAKKAISAN
JUNMAI DAIGINJO**
semi-sweet/sake+4.0/rpr45%
alc15.5%[NIIGATA]
10Z SAMPLER **\$3**
60Z GLASS **\$16**
60Z BOTTLE **\$16**

**SANNO ESSHU
JUNAMI GINJO**
semi-dry/sake+3.0/rpr55%
alc14%[NIIGATA]
10Z SAMPLER **\$2.8**
60Z GLASS **\$15**
60Z BOTTLE **\$15**

**HITAKAMI
CHO-KARAKUCHI JUNMAI**
extra-dry/sake+11.0/rpr60%
alc15%[MIYAGI]
10Z SAMPLER **\$2.4**
60Z GLASS **\$13.5**
60Z BOTTLE **\$13.5**

**KIKUSUI
JUNMAI GINJO**
dry/sake+3.0/rpr55%
alc15%[NIIGATA]
10Z SAMPLER **\$2.5**
60Z GLASS **\$14**
60Z BOTTLE **\$14**

**OZE NO YUKIDOKE
KARAKUCHI JUNMAI**
extra-dry/sake+10.0/rpr60%
alc16.5%[GUNMA]
10Z SAMPLER **\$2.3**
60Z GLASS **\$13**
60Z BOTTLE **\$13**

**TAMA NO HIKARI
TOKUSEN JUNAMI GINJO**
semi-dry/sake+8.0/rpr60%
alc15%[KYOTO]
10Z SAMPLER **\$2**
60Z GLASS **\$12.5**
60Z BOTTLE **\$12.5**

**SUIGEI
TOKUBETSU JUNMAI**
dry/sake+7.0/rpr55%
alc15%[KOCHI]
10Z SAMPLER **\$3**
60Z GLASS **\$16**
60Z BOTTLE **\$16**





JAPANESE SHOCHU

焼酎



IICHIKO

barley/light, flavorful [OITA]

20Z SAMPLER \$8 750ML BOTTLE \$55

KAIDO

sweet potato/rich [KAGOSHIMA]

20Z SAMPLER \$9 750ML BOTTLE \$58

HAKUTAKE SHIRO

rice/light [KUMAMOTO]

20Z SAMPLER \$9 750ML BOTTLE \$58

KAKUSHIGURA

barley/rich [KAGOSHIMA]

20Z SAMPLER \$9 750ML BOTTLE \$58

TOMINOHOZAN

sweet potato/light [KAGOSHIMA]

20Z SAMPLER \$12 750ML BOTTLE \$75

SHIMAUTA AWAMORI

rice/charactered [OKINAWA]

20Z SAMPLER \$8 750ML BOTTLE \$55

PLUM WINE/FRUIT WINE

PLUM WINE UMESHU EXCELENT

40Z SAMPLER \$18 750ML BOTTLE \$72

CHOYA YUZU LIQUOR

40Z SAMPLER \$14 750ML BOTTLE \$56

UJI MATCHA GREEN TEA PLUM WINE

40Z SAMPLER \$12 750ML BOTTLE \$48

梅酒

果実酒

