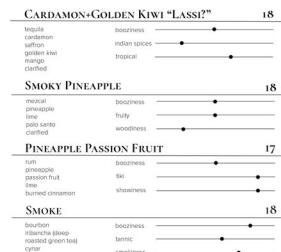
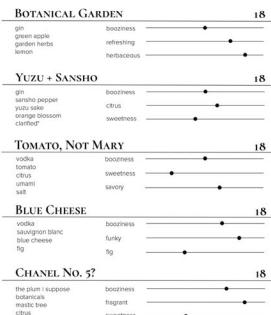
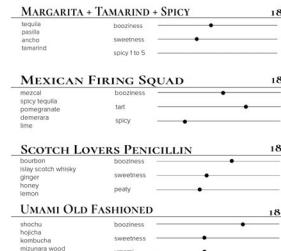
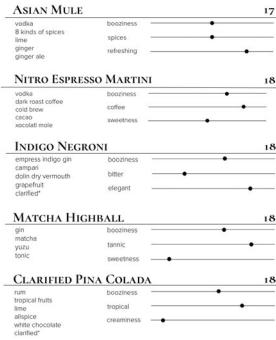


**SIGNATURE**



CLASSIC 7



N/A



## OUR STORY

NR IS A CONTEMPORARY TWIST ON RESTAURANTS THAT WERE FOUND IN TRADITIONAL JAPANESE PORT TOWNS DURING THE MEIJI PERIOD, WHEN JAPAN FIRST BECAME OPEN TO THE REST OF THE WORLD AFTER NEARLY TWO CENTURIES OF SECLUSION. NOT UNLIKE THESE PORTS, NR IS WHERE EAST MEETS WEST.

WHERE THE PAST FUSSES WITH THE PRESENT.  
KOKU, OUR FIRST LOCATION, OPENED ON THE WEST SIDE IN 2015, SPECIALIZED IN RAMEN—NOMORE DO CHIRASHI ORIGINALLY—AND COCKTAILS, WHICH WERE FIRST INTRODUCED TO JAPANESE PORTS BY WESTERN COUNTRIES. THE NAME KOKU REFLECTS OUR OFFERINGS: RAMEN, OYSTERS, KITCHEN, AND COCKTAILS.

N 7

N 8

<b>BITES</b>		
MH and 7pm Oysters p65 Oysters p65 Salad p65	175 / 3.5	Wagyu Myogi Wagyu julienned shioyster crispy potato
<b>Seafood Tower (H/E)</b> U = salmon and cod jelly M = salmon T = scallop oyster 6 pieces potato chips & fries	36 / 45	1. Seafood tower (H/E) Pork salmon, scallop, temaki, tartar Spicy Fried Chicken lettuce, purple onion, spicy mayo, tartar
<b>Charred Edamame</b> (GF/V)	8	Karage Fried Chicken garlic, lime, soy, serrano chile with matcha rice
<b>Gari + Gari</b>	9	Truffle Egg Sandwich (VG) Vegan tender white bread, Japanese truffle, melted cheese, truffle aioli, melted butter on the side.
<b>Spiry Tuna</b>	10	<b>Monofish and Chips</b> monofish, mayonnaise, house tartar, mustard mayonnaise (katsushi)
<b>Deviled Egg + Egg</b> sea urchin, caviar, bok choy gelée, stab, wasabi, Japanese mustard, mayo	11	<b>Miso Glazed Egplant</b> (GF/V) fried eggplant, miso, ponzu mustard, horseradish, aioli
<b>RAMEN</b>		
<b>Wagyu + Bone Marrow</b> bouillon, kimchi, scallions, leek, salt scallion, wasabi, udon	42	<b>SOUP-CURRY</b> (Bowl dinner only) at 5 PM! All curries are gluten free and come with hamer, cinnamon seed rice. choose from: no rice, 100g, 200g, 300g
<b>Sea Urchin + Salmon Caviar</b> bouillon premium dumplings, salmon, sea urchin, scallion, wasabi seaweed	36	<b>Chicken</b> chicken base, onion, tomatoes, pothet, potato, bacon, egg, eggplant, carrots, zucchini
<b>Kyoto</b>	37	<b>Vegetable</b> (VG) Vegetable base, onion, tomatoes, house made fried tofu, pothet, bacon, eggplant & seasonal market vegetables
<b>Sapporo</b>	38	<b>Chicken + Vegetable</b> chicken base, onion, tomatoes, potatoes, a variety of 8 seasonal market vegetables
<b>Yuzu + The Little Vegetable</b> (V)	26	please tell us your spice preference 1(mil) - 200 (do you dare?)

ADD-ONS			
\$1	\$2	\$3	
house spicy sauce	spicy bamboo shoots	ajitama (soft boiled seasoned egg)	
norri (seaweed)		charred thread neck belly or braised chick	
coconut		house-made fried tofu	
bean sprouts		kaedama (extra noodle)	
scallions		gluten free noodle	
bamboo shoots			

\* seafood, shellfish, or egg may increase your risk of food borne illness.