

日本の味



IZAKAYA

Edamame W/ Black Salt.....\$6

Seaweed Salad.....\$6

House Salad.....\$8

Furikake French Fries.....\$8

Green Vegetable Gyoza (5pcs).....\$9

Umami Chicken & Pork Gyoza (5pcs).....\$9

Vegetable Tempura.....\$12

chef's choice of fresh vegetable variety

Shrimp Tempura.....\$8

Chicken Karaage.....\$10

japanese fried chicken

Takoyaki (6pcs).....\$9

japanese octopus balls

T.C.R (4pcs).....\$14

spicy tuna over crispy rice and avocado
w/ spicy mayo and eel sauce

C.C.R (4pcs).....\$14

crab over crispy rice and avocado
w/ spicy mayo and eel sauce

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Donbori

Chicken Teriyaki.....\$16

chicken served over rice and spicy mayo,
salad, sesame seeds, green onion

Beef Gyudon.....\$20

marinated sweet soy beef and onions
over rice, salad, sesame seeds

Chashu.....\$16

pork belly chashu over rice, salad,
sesame seeds, green onion

Pork Katsu.....\$16

fried pork outlet over rice, salad,
katsu sauce, sesame seeds

Eel.....\$26

eel over rice, bonito flakes, seaweed salad,
ginger, sesame seeds

Bao Buns

Pork Belly.....\$5.50

cabbage, carrot, eel sauce,
spicy mayo, sweet chili

Sweet Soy Beef.....\$6.50

spicy lime, spicy mayo

Unagi (Fresh Eel).....\$6.50

avocado, cucumber, eel sauce,
sesame seeds

Veggie.....\$5.50

avocado, cabbage, cucumber,
carrots, sweet chili sauce

Soft Shell Crab Tempura.....\$14

(Two) soft shell crab tempura, cabbage,
carrots, creamy mayo, eel sauce



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Ramen

Tonkotsu.....\$16

pork broth cooked 20 hours,
pork belly chashu, soft boiled
egg, black garlic oil, corn, mushrooms,
bamboo, bokchoy, green onion, dried
seaweed, narutomaki
(may substitute for hakata style
thin white noodles)

Spicy Lime Beef.....\$18

pork broth with marinated beef
spicy lime chili, corn, mushrooms,
bean sprouts, bokchoy, green onion,
dried seaweed, narutomaki

Creamy Chicken.....\$16

paitan style chicken broth with simmered
chicken bones, oven roasted chicken,
soft boiled egg, corn, mushrooms, bamboo,
bokchoy, green onion, dried seaweed,
narutomaki

Spicy Miso.....\$16

sapporo style with tonkotsu broth and
nishiyama miso blend ramen,
spicy ground pork, soft boiled egg, corn,
bean sprouts, bokchoy, green onion,
dried seaweed, butter, narutomaki

Shoyu.....\$16

soy sauce base broth simmered
with chicken bones, light and clear broth
with deep umami flavor, pork belly chashu,
soft boiled egg, bean sprouts,
bamboo shoots, mushrooms, green onion,
narutomaki

Chicken Curry.....\$16

japanese curry with chicken base
for a thick and rich broth
oven roasted chicken, soft boiled egg,
corn, bean sprouts, cabbage,
sesame seeds, green onion, narutomaki

Lemongrass Vegan.....\$16

paitan style broth simmered
with vegetables and marinated beef
tofu, corn, mushrooms, bamboo,
bokchoy, bean sprouts, green onion,
dried seaweed, chili thread

