



# STARTER

<b>EdaMame</b> steamed soybean	\$5.00
<b>Seaweed Salad</b> marinated seaweed	\$5.50
<b>Bean sprout Salad</b> steamed w/ginger sauce	\$5.00
<b>Tako-Wasa</b> marinated octopus wasabi leaves	\$4.50
<b>Gyoza</b> pan fried pork dumplings	\$7.50
<b>Ebi ShuMai</b> steamed shrimp dumplings	\$7.00
<b>Beef Tataki</b> seared beef slice w/ponzu butter sauce	\$10.50
<b>Kara-age</b> deep fried marinated chicken	\$7.50
<b>Takoyaki</b> deep fried octopus pancake balls	\$7.50
<b>Kakuni Bun</b> steamed bun stuffed with simmered pork belly, green onion and Mayo	\$4.50 2/\$8.00



# SASHIMI

Small Assorted Sashimi 8Pc \$13.00

Assorted Sashimi 15Pc \$28.00

Tuna Sashimi Small 5Pc \$10.00

Large 11Pc \$19.00

Salmon Sashimi Small 5Pc \$10.00

Large 11Pc \$19.00



# DONBURI Rice Bowl

**Chashu Don**  
simmered pork belly



\$8.00

**Chicken Teri Mayo Don**  
Teriyaki chicken w/ Mayonnaise



\$12.50

**Salmon Teri Don**  
Teriyaki Salmon

\$12.50

**Unagi Don**  
BBQ eel



\$16.00

**Gyusuji Curry**  
beef



\$13.50



# Ramen Noodle

CHOOSE Thick Noodle or Thin Noodle

## EXTRA TOPPINGS

Chashu simmered Pork belly 5pc	\$3.50
Spicy Ground Pork	\$2.50
TaMaGo soft-boiled egg	\$1.00
MenMa bamboo	\$1.00
Kuro Ma-yu black garlic oil	\$1.00
Fresh Grated Garlic	\$0.50
Corn	\$0.50
Butter	\$0.50
Nori seaweed	\$0.50

Kaedama extra Noodle \$4.00

Gluten Free (vegan) Noodle Available  
Please Ask Server for Details.

# Traditional

## Shoyu soy sauce \$13

topping: wakame(seaweed), menma(bamboo), negi(green onion), nori(dry seaweed), and a slice of chashu(pork belly)

## Shio salt \$13

topping + sesame seeds

## Tonkotsu creamy pork \$13

topping + sesame seeds and beni shoga(ginger)

\* Recommended topping: kuro maxu



## Miso soybean \$14

topping: bean sprout, menma(bamboo), spicy ground pork, negi(green onion), nori(dry seaweed) and ito togarashi(string chili pepper)

\* Recommended topping: butter

# Gyokai Tonkotsu

Traditional x Pork x sea food broth

## Gyokai Shoyu soy sauce \$13.5

topping: wakame(seaweed), menma(bamboo), negi(green onion), nori(dry seaweed), and a slice of chashu(pork belly)



## Gyokai Shio salt \$13.5

topping + sesame seeds

## Gyokai Tonkotsu creamy pork \$13.5

topping + sesame seeds and beni shoga(ginger)

## Gyokai Miso soybean \$14.5

topping: bean sprout, menma(bamboo), spicy ground pork, negi(green onion), nori(dry seaweed) and ito togarashi(string chili pepper)



# Tonkotsu Mix

Traditional x creamy pork

**Shoyu Tonkotsu** soy sauce \$13

topping: wakame(seaweed), menma(bamboo), negi(green onion),  
nori(dry seaweed), and a slice of chashu(pork belly)



**Shio Tonkotsu** salt \$13

topping + sesame seeds

NEW

**Abura Soba** soy based soupless Ramen \$13

chopped chashu (pork belly), menma(bamboo), negi(green onion),  
ontama (Japanese style soft poached egg), sesame seeds,  
shredded nori(dry seaweed) and ito-tougarashi(string chili pepper)



HOW TO EAT?

Just mix it all up and **ITADAKIMASU!**  
If its too light,  
Ask for a bit more tare(sauce)



# SPICY

topping: bean sprout, menma(bamboo), spicy ground pork, negi(green onion), nori(dry seaweed) and ito togarashi(string chili pepper)

## Tan Tan Men creamy sesame

**Allergy alert!! Contains PEANUTS**

**\$14.5**

\*Recommended topping: Kuro Mayu



## SPICY MISO spicy soybean \$14



## Gyokai SPICY MISO \$14.5

spicy soybean with seafood broth

# DRINKS

Genmai Tea	\$1.50
Pop (Pepsi, diet Pepsi, 7 up, Ginger Ale)	\$2.00
Iced Tea	\$2.50
Ramune (marble top soda)	\$4.00
Juice (apple/orange)	\$2.50
Mango juice	\$3.00
Oolong Tea	\$4.00

## BEER SAKE WINE

Asahi Super dry	Regular	\$5.75
Kirin Ichiban	Large	\$10.50
Sapporo		
Domestic		\$5.00
ShoChikuBai Hot Sake	6oz	\$6.50
	8oz	\$8.50
	10oz	\$10.50
Jackson Trigg Chardonnay	glass 5oz	\$7.00
Jackson Trigg Merlot	1/2 Litre	\$17.00
	1 Litre	\$30.00

## DESSERTS

Ice Cream (green tea, vanilla)	1 scoop	\$3.00
	2 scoop	\$5.00
Shingen Ice		
(vanilla ice cream, soy powder & mochi rice cake drizzled with kuromitsu syrup)		\$5.50
Green tea cheese cake		\$4.50