

# YUCHAN SHOKUDO (FLIP FOR MORE!)

JUN 2022

## RAMEN

### NOODLES IN HOT SOUP



#### “TOKYO” SHOYU RAMEN 14.95

東京醤油ラーメン

**JAPANESE NOODLES** (wheat + egg) • **MIXED BROTH:** chicken bone stock + fish *dashi* + *shōyu* (soy sauce) base • **MAIN PROTEIN:** sliced *chāshū* (spiced braised pork belly) • **OTHER PROTEIN:** half a house-made *aji-tsuke tamago* (seasoned soft-boiled egg\*), sliced *naruto* (fishcake) • **VEGETABLES:** *menma* (seasoned young bamboo shoots), bean sprouts, sliced green onions

#### CHICKEN SHIO RAMEN (PORK FREE) 15.50

塩ラーメン

**JAPANESE NOODLES** (wheat + egg) • **MIXED BROTH:** chicken bone stock + fish *dashi* + *shio* (salt) base • **MAIN PROTEIN:** sliced house-made *sous-vide* chicken • **OTHER PROTEIN:** house-made *soboro* (sautéed seasoned minced chicken), half a house-made *aji-tsuke tamago* (seasoned soft-boiled egg\*) • **VEGETABLES:** bean sprouts, garlic chives, sliced green onions

#### SPICY “TAN-TAN” RAMEN 15.95

タンタンラーメン

**JAPANESE NOODLES** (wheat + egg) • **MIXED BROTH:** chicken bone stock + fish *dashi* + spicy “tan-tan” base + pork extracts + house-made sesame *rāyū* (chili-infused oil) • **MAIN PROTEIN:** sliced *chāshū* (spiced braised pork belly) • **OTHER PROTEIN:** house-made *soboro* (sautéed seasoned minced chicken), half a house-made *aji-tsuke tamago* (seasoned soft-boiled egg\*) • **VEGETABLES:** *kikurage* (black mushroom), bean sprouts, sliced green onions, sesame seed garnish, *silgochu* (red string pepper) garnish

#### PORK TONKOTSU RAMEN 18.50

豚骨ラーメン

**JAPANESE NOODLES** (wheat + egg) • **MIXED BROTH:** chicken bone stock + fish *dashi* + pork fat extracts + rendered pork bone marrow + roasted black garlic oil) • **MAIN PROTEIN:** two (2x) slices of *chāshū* (spiced braised pork belly) • **OTHER PROTEIN:** half a house-made *aji-tsuke tamago* (seasoned soft-boiled egg\*) • **VEGETABLES:** *menma* (seasoned young bamboo shoots), bean sprouts, sliced green onions, sesame seed garnish • **complimentary side of *kara-miso* (spicy chili miso paste) upon request**

## RAMEN MODIFICATIONS

### SUBJECT TO AVAILABILITY

#### EXTRA NOODLES 5.00

One (1x) whole serving

#### CHĀSHŪ (1X SLICE) 2.95

Braised spiced braised pork belly

#### HOUSE-MADE SOBORO 1.50

Seasoned, sautéed minced chicken

#### HOUSE-MADE AJI-TSUKU TAMAGO\* 1.50

Half of a seasoned, soft-boiled egg

#### NARUTO (1X SLICE) 1.00

Cured fish cake *surimi* (pureed fish paste)

#### STIR-FRIED CABBAGE 1.50

Seasoned w/ fish *dashi* & white pepper

#### MENMA 1.50

Seasoned young bamboo shoots

#### KIKURAGE 1.50

Crunchy wood-ear mushrooms

#### MOYASHI 1.50

Blanched bean sprouts

#### SLICED GREEN ONIONS 1.50

Hand-cut green onions/scallions

#### KAKUNI (ASK FOR AVAILABILITY)

THICK-CUT BLOCKS OF FORK-TENDER, SLOW-SIMMERED PORK BELLY

#### OPTION A +6.50

REPLACING  
the ramen's main protein

#### OPTION B +8.95

ADDING TO  
the ramen's main protein

#### OPTION C +11.95

ON THE SIDE  
for non-ramen dishes

DUE TO SEASONALITY & CHANGING AVAILABILITY, NOT ALL INGREDIENTS ARE LISTED • MAY CONTAIN OR PRESENT THE FOLLOWING ALLERGENS DUE TO CROSS-CONTACT: DAIRY (MILK/BUTTER), EGGS, SEAFOOD (FISH), TREE NUTS (WALNUTS), WHEAT, GLUTEN, SOYBEANS, SESAME

\* DENOTES RAW OR UNDERCOOKED INGREDIENTS • CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS • PLEASE INFORM US OF DIETARY ALLERGIES OR RESTRICTIONS BEFORE PLACING YOUR ORDER

Last Updated: 2022-06-15 WED

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## APPETIZERS, SMALL PLATES & SIDE ORDERS

### EDAMAME 5.95

えだまめ

Boiled young soybeans, sea salt

### MENTAI KABOCHA SQUASH FRIES 8.95

明太子カボチャ

Hand-battered & deep-fried kabocha squash pieces dressed w/ house-made *tare*; torched, house-made spicy *mentaiko* (cured spicy cod roe) mayonnaise\*, *aonori* (blue seaweed flakes) garnish

### BRUSSELS GARLIC SAUTÉ 10.50

芽キャベツのガーリックソテー

Sautéed Brussels sprouts, *soboro* (sauteed minced chicken), house-made *tare*, roasted garlic, *silgochu* (shredded red pepper) garnish

### TAKOYAKI 8.95

たこ焼き

Fried octopus-filled pastry balls, tonkatsu sauce, house-made garlic mayonnaise\*, *aonori* garnish (blue seaweed flakes), *katsuobushi* (dried cured fish shavings) garnish

### PAN-FRIED GYŌZA | 餃子 8.95

Meat- & vegetable-filled pot stickers, spicy house-made dipping sauce (vinegar + soy sauce + house-made *rāyū* chili oil)

### CHICKEN KARA-AGE | 鳥のから揚げ 13.00

Classic Japanese-styled fried chicken: hand-battered pieces of leg meat, shredded cabbage, house-made garlic mayonnaise\*, sesame seed garnish

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### “DONBURI” SOUP (DINE-IN ONLY) 2.00

Mixed *dashi* w/ tofu, green onions & sesame

### RICE | ご飯 2.00

One (1x) side serving of steamed white rice

### NOODLES | 替え玉 5.00

One (1x) extra serving of boiled wheat & egg noodles

### RĀYŪ SAUCE | ラー油 1.00

Side of house-made pepper & chili-infused oil

### KARA-MISO PASTE | 辛味噌 1.00

Side of proprietary mix of spicy miso paste

## DONBURI (RICE BOWL) & OTHER RICE DISHES

### SPICY MENTAICO SOBORO DONBURI 10.95

辛し明太マヨネーズ&そぼろ丼

Bowl of steamed, white rice topped w/ house-made *soboro* (seasoned, sautéed minced chicken), caramelized yellow onions, flame-torched *mentaiko* (spiced pickled fish roe) mayonnaise topping\*, sliced green onion garnish • complimentary *donburi* soup (on-premises dining only)

### BRUSSELS VEGETABLE DONBURI 13.95

芽キャベツ野菜丼

Bowl of steamed white rice topped w/ Brussels sprouts, fried tofu cubes & assorted vegetables (including eggplant, onions, bell peppers) all sautéed in a house-made *tare* (soy-based *teriyaki* sauce), *silgochu* (red string pepper) garnish • complimentary *donburi* soup (on-premises dining only) • **+1.50 add *soboro*** (sautéed minced chicken)

### CHICKEN KATSU DONBURI 15.95

とりかつ丼

Bowl of steamed white rice drizzled w/ house-made *tare* (soy-based *teriyaki* sauce) topped w/ crispy chicken *katsu* (panko-breaded & deep-fried chicken cutlet), stir-fried cabbage & onion, soft-scrambled egg w/ *dashi*\*, sliced green onion garnish • complimentary *donburi* soup (on-premises dining only)

### CHICKEN KATSU CURRY PLATTER 17.95

チキンカツカレー

Platter of steamed white rice topped w/ crispy boneless chicken *katsu* (panko-breaded & deep-fried cutlet) dressed w/ *tonkatsu* sauce, house-made *soboro* (seasoned, sautéed minced chicken), pepper-spiced Japanese curry, caramelized onions, deep fried kabocha squash, sliced eggplant, sautéed red bell peppers, shishito pepper garnish

LIMITED SELECTION & AVAILABILITY DUE TO COVID-19 PANDEMIC

YES: VISA, MASTERCARD & CASH • **NO** DISCOVER, AMERICAN EXPRESS OR SMARTPHONE PAYMENT

18% AUTO-GRATUITY APPLIED TO PARTIES OF (5x) OR MORE

\$10.00 CORKAGE FEE PER BOTTLE • \$15.00 CAKE FEE • OUTSIDE FOOD & DRINK IS NOT ALLOWED

**IN-PERSON ALCOHOL PURCHASES: MUST PRESENT VALID PHOTO ID AT TIME OF ORDERING**

DUE TO SEASONALITY & CHANGING AVAILABILITY, NOT ALL INGREDIENTS ARE LISTED • MAY CONTAIN OR PRESENT THE FOLLOWING ALLERGENS DUE TO CROSS-CONTACT: DAIRY (MILK/BUTTER), EGGS, SEAFOOD (FISH), TREE NUTS (WALNUTS), WHEAT, GLUTEN, SOYBEANS, SESAME

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# NON-ALCOHOLIC BEVERAGES (*FLIP ↻ FOR MORE!*)

## 2022 SEP

|                                                                  |               |
|------------------------------------------------------------------|---------------|
| AHA NATURALLY FLAVORED SPARKLING WATER, ASSORTED (12OZ CAN)      | \$2.95        |
| COCA-COLA, ORIGINAL FLAVOR (20OZ BOTTLE)                         | \$3.95        |
| COCA-COLA, ZERO SUGAR (20OZ BOTTLE)                              | \$3.95        |
| SPRITE, ORIGINAL FLAVOR (20OZ BOTTLE)                            | \$3.95        |
| SEAGRAM'S GINGER ALE (12OZ CAN)                                  | \$2.95        |
| MINUTE MAID LEMONADE (20OZ BOTTLE)                               | \$3.95        |
| MINUTE MADE ORANGE JUICE (12OZ BOTTLE)                           | \$3.95        |
| GOLD PEAK BLACK TEA, UNSWEETENED (18.5OZ BOTTLE)                 | \$3.95        |
| SWEET ICED MATCHA/MACCHA TEA (FREE REFILLS FOR ON-PREMISES ONLY) | \$3.00/PERSON |
| HOT GENMAICHA TEA (ROASTED BROWN RICE + GREEN TEA LEAF)          | \$1.95/PERSON |



# ALCOHOLIC BEVERAGES (2022 SEP) (FLIP ↺ FOR MORE!)

## BEER

|                                                                                                                                                                                              |      |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| SAPPORO "NAMA" DRAUGHT LAGER (16OZ PINT/PITCHER)                                                                                                                                             | 7/21 |
| <i>Hint: one pitcher = 4x pints, so plan accordingly</i>                                                                                                                                     |      |
| SAPPORO PREMIUM BOTTLED LAGER (600ML LRG BTL)                                                                                                                                                | 8    |
| <i>Refreshing balance: tart &amp; mild bitterness from only 24 IBU + sweet light malt = refreshing finish w/ lingering note of honeyed apples</i>                                            |      |
| SAPPORO PREMIUM "BLACK" LAGER (650ML LRG CAN)                                                                                                                                                | 10   |
| <i>Bold, flavorful lager crafted w/ roasted dark malts + refined hop bitterness = smooth &amp; crisp, complemented by a sweet, round fullness w/ distinct coffee &amp; chocolate flavors</i> |      |
| ASAHI SUPER DRY LAGER (355ML SML BTL/620ML LRG BTL)                                                                                                                                          | 6/8  |
| <i>Refreshingly clear &amp; crisp (Japanese term "kara-kuchi" means "dry")</i>                                                                                                               |      |
| ORION "THE DRAFT" OKINAWAN LAGER (633ML LRG BTL)                                                                                                                                             | 8    |
| <i>Rich, creamy foam head + malt sweetness + crisp aftertaste = appetite-stimulating goodness</i>                                                                                            |      |

## UMESHU & SWEET SAKE

|                                                                                                                                                                                                             |    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| HAKUTSURI "UMESHU" (150ML GLASS)                                                                                                                                                                            | 6  |
| <i>Technically a semi-sweet apricot liqueur w/ a pleasing fruity plum aroma + slightly tart, bright, and tangy notes.</i>                                                                                   |    |
| IKEZO PEACH-FLAVORED "JELLY SPARKLING SAKE" (180ML GLS)                                                                                                                                                     | 6  |
| <i>Mellow, sweet flavor of peaches + lychee = refreshing acidity.</i>                                                                                                                                       |    |
| HAKUSHIKA "HANA KOHAKU" UME JUNMAI GINJŌ (300ML BTL)                                                                                                                                                        | 13 |
| <i>Refreshing blend of junmai ginjō sake + extract of Japanese apricots = mildly sweet w/ pleasant, citrus-like acidity.</i>                                                                                |    |
| KUROSAWA "NIGORI" JUNMAI (300ML BTL)                                                                                                                                                                        | 15 |
| <i>Not your prototypical nigori: this elegant &amp; fruity misty sake has a nose of creamsicle, star fruit, citrus &amp; cream aromas + gentle palate of melon, star fruit, cream &amp; hint of citrus.</i> |    |

## SAVORY SAKE

|                                                                                                                                                                                                                                                                          |    |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| SHIRAKABEGURA "MASU" TOKUBETSU JUNMAI (GLASS/BOX)                                                                                                                                                                                                                        | 7  |
| <i>A nuanced, medium-bodied sake that is smooth &amp; complex at room temperature, w/ fruity aspects of pear compote &amp; apple peel + notes of melon, cream &amp; lightly salted cucumber peel.</i>                                                                    |    |
| KUROMATSU HAKUSHIKA "CHŌKARA" JUNMAI (300ML BTL)                                                                                                                                                                                                                         | 12 |
| <i>Distinctly dry w/ sharp &amp; refreshing finish, making for a pleasant compliment to bolder flavors (gyoza, kara-age, breaded katsu).</i>                                                                                                                             |    |
| "HAKKAISAN" TOKUBETSU HONJŌZŌ (300ML BTL)                                                                                                                                                                                                                                | 18 |
| <i>Classic sake w/ smooth &amp; mellow taste that is always refreshing. Delicate aromas are enhanced as it gently warms to room temperature. Pairs well w/ fried foods, grilled meats, hotpot.</i>                                                                       |    |
| KUROSAWA "KIMOTO" JUNMAI (300ML BTL)                                                                                                                                                                                                                                     | 22 |
| <i>Aromas of dried pear, spicy custard &amp; dusty radish + soft, creamy &amp; dried-fruit flavors = medium-bodied sake that balances great acidity against resonant, lightly peppery jicama-accented finish. Pair w/ kara-age, tempura or yakitori.</i>                 |    |
| SHIRATAKI "JOZEN" 'PINK' AGED JUNMAI GINJŌ (300ML BTL)                                                                                                                                                                                                                   | 22 |
| <i>Carefully fermented &amp; aged for 24x months at ice-cold temperatures, this medium-bodied sake has an elegant aroma of bright stone fruit + palate of nectarines, peaches &amp; cherries + deep layers of increased acidity resulting in a clean mineral finish.</i> |    |
| "DASSAI 45" JUNMAI DAIGINJŌ (300ML BTL)                                                                                                                                                                                                                                  | 25 |
| <i>An ultra-premium sake w/ engaging palate of orange, clove &amp; toasted malt softened by Asian pear and white stone fruit. Serve chilled for optimum results.</i>                                                                                                     |    |

## JAPANESE DISTILLED SHŌCHŪ

75ML (2.5OZ) GLASS / 750ML (25.36OZ) BOTTLE

|                                                                        |        |
|------------------------------------------------------------------------|--------|
| ★ ICHIKO SEIRIN <sup>NAM</sup> (100% BARLEY)                           | 6/50   |
| ★ KAKUSHIGURA <sup>NAM</sup> (100% BARLEY)                             | 6/50   |
| ★ KAN NO KO <sup>WIS</sup> (100% BARLEY)                               | 7/60   |
| ★ AKA KIRISHIMA <sup>WIS</sup> (84% SWEET POTATO, 16% RICE)            | 6/50   |
| ★ KURO KIRISHIMA <sup>WIS</sup> (83% SWEET POTATO, 17% RICE)           | 6/50   |
| HAKUTEN HŌZAN <sup>NAM</sup> (83% SWEET POTATO, 17% RICE)              | 7/60   |
| ★ <del>TOMINO HŌZAN <sup>NAM</sup> (83% SWEET POTATO, 17% RICE)</del>  | 7/60   |
| ★ IKKOMON <sup>NAM</sup> (100% SWEET POTATO)                           | 8/70   |
| KIBAICHU <sup>JFC</sup> (100% UME LIQUEUR)                             | 7/60   |
| ★ KUMESSEN <sup>WIS</sup> (100% AGED INDICA THAI RICE)                 | 6/50   |
| KURADASHI GENSHU <sup>JFC</sup> (83% SWEET POTATO, 17% RICE)           | 10/90  |
| UNDILUTED "CASK STRENGTH" 37%ABV 74PROOF                               |        |
| ★ <del>SWEET ICHIKO YUZU <sup>NAM</sup> (BARLEY, YUZU) 375ML BTL</del> | 13/BTL |
| SAMPLER SET (FLIGHT OF 4X DIFFERENT 60ML POURS)                        | 18/SET |
| EXCLUDING SWEET ICHIKO YUZU & KURADASHI GENSHU                         |        |

## JAPANESE WHISKY/WHISKEY

60ML (2.0OZ) GLASS

### 100% RICE

|                                                        |               |
|--------------------------------------------------------|---------------|
| FUKANO VAULT RESERVE #1 40.5%ABV 81PROOF               | 18            |
| <del>OHISHI 8-YR BLENDED MALT 42.2%ABV 84.4PROOF</del> | <del>17</del> |
| <del>EX-SHERRY SINGLE CASK</del>                       |               |
| OHISHI 10-YR BLENDED MALT 41.7%ABV 83.4PROOF           | 18            |
| EX-BRANDY SINGLE-CASK                                  |               |

### 100% BARLEY

|                                                     |    |
|-----------------------------------------------------|----|
| KURAYOSHI 3-YR PURE MALT 46%ABV 92PROOF             | 15 |
| KURAYOSHI 8-YR PURE MALT 46%ABV 92PROOF             | 17 |
| KURAYOSHI 8-YR SHERRY-CASK PURE MALT 48%ABV 96PROOF | 21 |
| KURAYOSHI 12-YR PURE MALT 46%ABV 92PROOF            | 21 |
| KURAYOSHI 18-YR SINGLE MALT 50%ABV 100PROOF         | 28 |

### ALL OTHER SERIES

|                                        |    |
|----------------------------------------|----|
| TOTTORI EX-BOURBON-CASK 43%ABV 83PROOF | 12 |
| TOGOUCHI 40%ABV 80PROOF                | 11 |