

EST.
2014
~*~
REN.
2021



YUCHAN
SHOKUDO

~ formerly Yakitori Yuchan ~

STREET ADDRESS

Davis Lofts Building
109 E Street
Davis, CA 95616
PHONE: (530) 753-3196

VISIT US ONLINE

www.yuchanshokudo.com
Facebook.com/YuchanShokudo
Instagram.com/YuchanShokudo
yuchanshokudo@gmail.com

SUMMER 2024 HOURS (L.O. = LAST ORDER)

MON ~ THU: 500PM ~ 1000PM (L.O. 945PM)
FRI ~ SAT: 1200PM ~ 1100PM (L.O. 1045PM)
SUN: 1200PM ~ 1000PM (L.O. 945PM)

Must present **acceptable valid photo ID** for alcohol purchases • **Maximum** four-way split check per party • We accept VISA, MC, AMEX, Discover, cash, and mobile payment (**NO** PayPal, Venmo, Ca\$hApp, or cryptocurrency) • **18% auto-gratuity** applied to parties of five or more; **20% auto-gratuity** applied to parties of eight or more • **\$10 corkage fee** per bottle • **\$15 cake fee** • **Outside food & drink** is not allowed • **Restrooms** are for paying customers only

APPETIZERS		
EDAMAME えだまめ		7
Boiled young soybeans, sea salt		
KABOCHA SQUASH FRIES カボチャ		10
Hand-battered & deep-fried pieces of kabocha squash, house-made <i>tare</i> (sauce) drizzle, <i>aonori</i> (blue seaweed flakes) garnish		
BRUSSELS GARLIC SAUTÉ		14
芽キャベツのガーリックソテー Sautéed Brussels sprouts, house-made <i>tare</i> (sauce), roasted minced garlic, <i>soboro</i> (simmered minced chicken), <i>silgochu</i> (red string pepper) garnish		
TAKOYAKI (6pc) たこ焼き		10
Fried octopus-filled pastry balls, <i>tonkatsu</i> sauce drizzle, house-made garlic mayonnaise* drizzle, <i>aonori</i> (blue seaweed flakes) garnish, <i>katsuobushi</i> (dried, smoked skipjack tuna fish shavings) garnish		
KAKI-FURAI (4pc) 広島カキフライ		14
(4x) battered, panko-breaded & deep-fried oysters from Hiroshima, Japan w/ sweet & tangy <i>tonkatsu</i> sauce drizzle; shredded cabbage salad, house-made garlic-mayonnaise* drizzle, sesame seed garnish		
IKAGESO-AGE いかげそ揚げ		15
Japanese-style calamari of tender young squid (battered, breaded & deep-fried legs & tentacles), <i>aonori</i> (blue seaweed flakes) garnish +\$1 side of dipping sauce (house-made garlic mayonnaise* OR house-made spicy garlic-mayonnaise*)		
PAN-FRIED GYŌZA 餃子		10
Meat- & vegetable-filled pot stickers, house-made spicy dipping sauce (soy, seasoned vinegar, house-made <i>rāyū</i> chili-infused oil)		
CHICKEN KARA-AGE 鳥のから揚げ		15
Japanese-style boneless, skin-on fried chicken: hand-battered & deep-fried chicken leg meat (thigh & drumstick); shredded cabbage salad, house-made garlic-mayonnaise* drizzle, sesame seed garnish +\$1 side of dipping sauce (house-made garlic mayonnaise* OR house-made spicy garlic-mayonnaise*)		

SIDE ORDERS		
RICE ご飯		2
One (1x) serving of steamed white rice		
RAMEN NOODLES 替え玉		6
One (1x) serving of boiled wheat & egg ramen noodles (tossed in chicken oil)		
“DONBURI” SOUP		2
DINE-IN ONLY One (1x) bowl of mixed <i>dashi</i> (broth) w/ tofu cubes, green onions & sesame seeds		
JAPANESE CURRY カレー		2
Bowl of Japanese-style pepper curry		
NORI (6PC) 海苔		2
Dried seaweed laver sheets		

SAUCES		
RĀYŪ ラー油		1
Side of house-made pepper & chili-infused oil		
KARA-MISO PASTE		1
辛味噌 Side of house-made spicy fermented miso paste		
GARLIC MAYONNAISE		1
Side of house-made garlic mayonnaise*		
SPICY GARLIC MAYONNAISE		1
Side of house-made spicy garlic mayonnaise*		
SPICY SRIRACHA		1
Side of garlic-chili-vinegar sauce		

RICE		
PLATES & DONBURI (BOWLS)		
CHICKEN KATSU CURRY PLATTER		20
チキンカツカレー Platter of steamed white rice topped w/ crispy boneless chicken <i>katsu</i> (panko-breaded & deep-fried cutlet) dressed w/ <i>tonkatsu</i> sauce • pepper-spiced Japanese curry, house-made <i>soboro</i> (seasoned, sautéed minced chicken), caramelized onions, deep fried <i>kabocha</i> squash, sautéed red bell peppers, <i>shishito</i> pepper garnish		
CHICKEN KATSU DONBURI		17
鳥カツ丼 Bowl of steamed white rice drizzled w/ house-made <i>tare</i> (soy-based <i>teriyaki</i> sauce), topped w/ stir-fried cabbage, simmered yellow onions in soft-scrambled egg w/ <i>dashi</i> *, topped w/ crispy chicken <i>katsu</i> (panko-breaded & deep-fried chicken cutlet) sliced green onion garnish • <i>complimentary donburi soup (on-premises dining only)</i>		
PORK BELLY CHĀSHŪ DONBURI		15
チャーシュー丼 Bowl of steamed white rice drizzled w/ house-made <i>tare</i> (soy-based <i>teriyaki</i> sauce), topped w/ lightly charred cubes of <i>chāshū</i> (spiced simmered pork belly) • house-made garlic mayonnaise* dressing, sliced green onion & sesame seed garnish • <i>complimentary donburi soup (on-premises dining only)</i>		
BRUSSELS VEGETABLE DONBURI		18
芽キャベツ野菜丼 Bowl of steamed white rice topped w/ Brussels sprouts, deep-fried tofu cubes & assorted vegetables (including, but not limited to <i>kabocha</i> squash, yellow onions, red bell peppers) all stir-fried in a house-made <i>tare</i> (soy-based <i>teriyaki</i> sauce) • <i>silgochu</i> (red string pepper) garnish • <i>complimentary donburi soup (on-premises dining only)</i> +\$2 add <i>soboro</i> (seasoned, sautéed minced chicken)		

NOODLES (INCL. RAMEN SOUPS)		
<i>RAMEN = JAPANESE EGG-&-WHEAT NOODLES + HOT BROTH BUILT UPON FOUNDATIONAL BONE STOCK (CHICKEN & FISH DASHI)</i>		
“TOKYO” SHOYU RAMEN 東京醤油ラーメン		17
BROTH: foundational bone stock + <i>shōyu</i> soy sauce base • MEATS: half a house-made <i>aji-tsuke tamago</i> (seasoned soft-boiled egg*), sliced <i>chāshū</i> (spiced braised pork belly), sliced <i>naruto</i> (fishcake) • VEGETABLES: bean sprouts, sliced green onions, <i>menma</i> (seasoned young bamboo shoots)		
SPICY “TAN-TAN” RAMEN 辛いタンタンラーメン		18
BROTH: foundational bone stock + spicy “tan-tan” base + pork extracts + house-made sesame <i>rāyū</i> (chili-infused oil) • MEATS: half a house-made <i>aji-tsuke tamago</i> (seasoned soft-boiled egg*), sliced <i>chāshū</i> (spiced braised pork belly), house-made <i>soboro</i> (sautéed seasoned minced chicken) • VEGETABLES: bean sprouts, sliced green onions, <i>menma</i> (seasoned young bamboo shoots) • GARNISH: <i>silgochu</i> (red string pepper), sesame seeds • 1x free half-order of <i>rāyū</i> available upon request		
CHICKEN SHIO BUTTER RAMEN 塩バターラーメン		19
BROTH: foundational bone stock + <i>shio</i> (salt) base + butter + minced garlic • MEATS: half a house-made <i>aji-tsuke tamago</i> (seasoned soft-boiled egg*), sliced house-made sous-vide chicken, house-made <i>soboro</i> (sautéed seasoned minced chicken) • VEGETABLES: bean sprouts, sliced green onions, garlic chives • GARNISH: fried garlic chips, sesame seeds		
PORK “TONKOTSU” RAMEN 豚骨ラーメン		19
BROTH: foundation bone stock + pork extracts + rendered pork bone marrow + minced garlic + roasted black garlic oil • MEATS: half a house-made <i>aji-tsuke tamago</i> (seasoned soft-boiled egg*), two slices of <i>chāshū</i> (spiced braised pork belly) • VEGETABLES: bean sprouts, sliced green onions, <i>menma</i> (seasoned young bamboo shoots) • GARNISH: sesame seeds • 1x free half-order of <i>kara-miso</i> available upon request		

RAMEN MODIFICATIONS			
AJI-TSUKE TAMAGO	2	MOYASHI	2
Half of a seasoned, soft-boiled egg		Blanched bean sprouts	
CHASHU (1 SLICE)	3	SLICED GREEN ONIONS	2
Braised spiced pork belly		Hand-cut green onions (scallions)	
SOUS-VIDE CHICKEN	3	MENMA	2
Slow-poached boneless chicken		Seasoned young bamboo shoots	
NARUTO (1 SLICE)	1	KIKURAGE	2
Cured <i>surimi</i> (pureed fish paste)		Crunchy wood-ear mushrooms	
SOBORO	2	STIR-FRIED CABBAGE	1 ⁵⁰
Seasoned, sautéed minced chicken		Seasoned w/ white pepper & fish <i>dashi</i>	

*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 ORDERING

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

UPDATED
AUGUST 2024

YUCHAN SHOKUDO - BEVERAGE MENU

UPDATED AUGUST 2024

NON-ALCOHOLIC

Topo Chico sparkling mineral water <i>15.5oz bottle, original flavor</i>	5
Seagram’s sparkling seltzer water <i>12oz can, original flavor</i>	3
Seagram’s ginger ale <i>12oz can, original flavor</i>	3
Coca-Cola <i>12oz slim can, original flavor</i>	3
Coca-Cola Zero-Sugar <i>12oz slim can, sugar-free formula</i>	3
Sprite <i>12oz slim can, original flavor</i>	3
Fanta orange soda <i>12oz slim can, original flavor</i>	3
Minute Maid lemonade <i>12oz can, original flavor</i>	3
Minute Maid 100% orange juice <i>12oz bottle, 100% Vitamin C</i>	4
Minute Maid 100% apple juice <i>12oz bottle, 100% Vitamin C</i>	4
Minute Maid cran-apple raspberry blend <i>12oz bottle, 25% juice, 100% Vitamin C</i>	4
Gold Peak black tea <i>18.5oz bottle, unsweetened</i>	4
Sweet iced maccha tea (free refill) <i>on-premises only maccha powder + cane sugar</i>	3 ^{DRINKER}
“Genmaicha” hot tea (free refill) <i>on-premises only green tea + popped brown rice</i>	2 ^{DRINKER}



IMPORTED BEER

Sapporo NAMA lager, draught (on tap) <i>16oz glass -OR- 48oz pitcher</i>	7 ^{GLS} 21 ^{PCR}
Sapporo PREMIUM BOTTLED lager <i>600ml (20.25oz) large bottle</i>	8 ^{BTL}
Sapporo BLACK European-style dark lager <i>650ml (22oz) large can</i>	10 ^{CAN}
Asahi SUPER DRY rice lager <i>620ml (21oz) large bottle</i>	8 ^{BTL}
Orion “THE DRAFT” Okinawan lager <i>633ml (21oz) large bottle</i>	8 ^{BTL}
Kawaba “PEARL” unfiltered rice pilsner <i>330ml (11.16oz) large bottle</i>	10 ^{BTL}
Kawaba “TWILIGHT” unfiltered pale ale <i>330ml (11.16oz) large bottle</i>	10 ^{BTL}

IMPORTED UMESHU & SWEET SAKÉ

Fermented from rice, approx. 5% ~ 13% abv

Hakutsuru “UMESHU” <i>150ml (5oz) glass, apricot liquor, single serving</i>	6 ^{GLS}
Ikezo “JELLY SPARKLING” <i>180ml (6oz) glass, peach-flavored, single serving</i>	6 ^{GLS}
Hakushika “HANA KOHAKU” junmai daiginjō <i>300ml (10oz) bottle, ume-infused</i>	13 ^{BTL}
Kurosawa “NIGORI” junmai <i>300ml (10oz) bottle, unfiltered</i>	16 ^{BTL}

IMPORTED SAVORY SAKÉ

Fermented from rice, approx. 15% ~ 17% abv

Shirakabegura “MASU” tokubetsu honjōzō <i>150ml (5oz) glass in a box, room-temperature, single serving</i>	7 ^{GLS}
Hakushika “CHŌKARA” junmai <i>300ml (10oz) bottle, super-dry</i>	12 ^{BTL}
“HAKKAISAN” tokubetsu honjōzō <i>300ml (10oz) bottle, medium-bodied dry</i>	18 ^{BTL}
Kurosawa “KIMOTO” junmai <i>300ml (10oz) bottle, medium-bodied dry</i>	22 ^{BTL}
Shirataki “PINK JOZEN” aged junmai ginjō <i>300ml (10oz) bottle, full-bodied dry</i>	22 ^{BTL}
“DASSAI” 45 junmai daiginjō <i>300ml (10oz) bottle, full-bodied dry</i>	25 ^{BTL}

IMPORTED DISTILLED SPIRITS

Shōchū, whiskey/whisky, etc. starting at 24%+ abv

Shōchū: 75ml (2.5oz) glass -OR- 750ml (25oz) bottle

Ichiko Seirin <i>100% barley (WIS)</i>	6 ^{GLS} 50 ^{BTL}
Kakushigura <i>100% barley, oak-age, (NAM)</i>	6 ^{GLS} 50 ^{BTL}
Kan-no-Ko <i>100% barley, oak-age, (WIS)</i>	7 ^{GLS} 60 ^{BTL}
Aka Kirishima <i>84% sweet potato, 16% rice (WIS)</i>	6 ^{GLS} 50 ^{BTL}
Kuro Kirishima <i>83% sweet potato, 17% rice (WIS)</i>	6 ^{GLS} 50 ^{BTL}
Hakuten Hōzan <i>83% sweet potato, 17% rice (WIS)</i>	7 ^{GLS} 60 ^{BTL}
Ikkomon <i>100% sweet potato (NAM)</i>	8 ^{GLS} 70 ^{BTL}
Kumesen <i>100% aged Thai indica rice (WIS)</i>	6 ^{GLS} 50 ^{BTL}

Shōchū Flight (Sampler Set)
(4x) different 60ml (2oz) pours

18^{FLIGHT (SET)}

High Proof Spirits: 60ml (2oz) glass

Togouchi blended whisky, aged 3+ years <i>40% abv (80 proof)</i>	11 ^{GLS}
Katoukichibee “Born” Shōchū, 100% rice <i>40% abv (80 proof)</i>	15 ^{GLS}