


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. 1045PM)

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

<b>EDAMAME</b>   えだまめ	<b>7</b>
Boiled young soybeans, sea salt	
<b>KABOCHA SQUASH FRIES</b>   カボチャ	<b>10</b>
Hand-battered & deep-fried pieces of kabocha squash, house-made <i>tare</i> (sauce) drizzle, <i>aeonori</i> (blue seaweed flakes) garnish	
<b>BRUSSELS GARLIC SAUTÉ</b>   芽キャベツのガーリックソテー	<b>14</b>
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	
<b>TAKOYAKI (6pc)</b>   たこ焼き	<b>10</b>
Fried octopus-filled pastry balls, <i>tonkatsu</i> sauce drizzle, house-made garlic mayonnaise* drizzle, <i>aeonori</i> (blue seaweed flakes) garnish, <i>katsuobushi</i> (dried, smoked skipjack tuna fish shavings) garnish	
<b>KAKI-FURAI (4pc)</b>   広島カキフライ	<b>14</b>
(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	
<b>IKAGESO-AGE</b>   いかげそ揚げ	<b>15</b>
Japanese-style calamari of tender young squid (battered, breaded & deep-fried legs & tentacles), <i>aeonori</i> (blue seaweed flakes) garnish +\$1 side of dipping sauce (house-made garlic mayonnaise* OR house-made spicy garlic-mayonnaise*)	
<b>PAN-FRIED GYŌZA</b>   餃子	<b>10</b>
Meat- & vegetable-filled pot stickers, house-made spicy dipping sauce (soy, seasoned vinegar, house-made <i>rāyū</i> chili-infused oil)	
<b>CHICKEN KARA-AGE</b>   鳥のから揚げ	<b>15</b>
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

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

SAUCES

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

RICE

PLATES & DONBURI (BOWLS)

<b>CHICKEN KATSU CURRY PLATTER</b>   チキンカツカレー	<b>20</b>
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	
<b>CHICKEN KATSU DONBURI</b>   鳥カツ丼	<b>17</b>
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 • complimentary <i>donburi</i> soup (on-premises dining only)	
<b>PORK BELLY CHĀSHŪ DONBURI</b>   チャーシュー丼	<b>15</b>
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 • complimentary <i>donburi</i> soup (on-premises dining only)	
<b>BRUSSELS VEGETABLE DONBURI</b>   芽キャベツ野菜丼	<b>18</b>
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 • complimentary <i>donburi</i> soup (on-premises dining only) +\$2 add <i>soboro</i> (seasoned, sautéed minced chicken)	

NOODLES (INCL. RAMEN SOUPS)

*RAMEN = JAPANESE EGG-&-WHEAT NOODLES + HOT BROTH BUILT UPON FOUNDATIONAL BONE STOCK (CHICKEN & FISH DASHI)*

<b>“TOKYO” SHOYU RAMEN</b>   東京醤油ラーメン	<b>17</b>
<b>BROTH:</b> foundational bone stock + <i>shōyu</i> soy sauce base • <b>MEATS:</b> 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) • <b>VEGETABLES:</b> bean sprouts, sliced green onions, <i>menma</i> (seasoned young bamboo shoots)	
<b>SPICY “TAN-TAN” RAMEN</b>   辛いタンタンラーメン	<b>18</b>
<b>BROTH:</b> foundational bone stock + spicy “tan-tan” base + pork extracts + house-made sesame <i>rāyū</i> (chili-infused oil) • <b>MEATS:</b> 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) • <b>VEGETABLES:</b> bean sprouts, sliced green onions, <i>menma</i> (seasoned young bamboo shoots) • <b>GARNISH:</b> <i>silgochu</i> (red string pepper), sesame seeds	
<b>CHICKEN SHIO BUTTER RAMEN</b>   塩バターラーメン	<b>19</b>
<b>BROTH:</b> foundational bone stock + <i>shio</i> (salt) base + butter + minced garlic • <b>MEATS:</b> 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) • <b>VEGETABLES:</b> bean sprouts, sliced green onions, garlic chives • <b>GARNISH:</b> fried garlic chips, sesame seeds	
<b>PORK “TONKOTSU” RAMEN</b>   豚骨ラーメン	<b>19</b>
<b>BROTH:</b> foundation bone stock + pork extracts + rendered pork bone marrow + minced garlic + roasted black garlic oil • <b>MEATS:</b> half a house-made <i>aji-tsuke tamago</i> (seasoned soft-boiled egg*), two slices of <i>chāshū</i> (spiced braised pork belly) • <b>VEGETABLES:</b> bean sprouts, sliced green onions, <i>menma</i> (seasoned young bamboo shoots) • <b>GARNISH:</b> sesame seeds	

RAMEN MODIFICATIONS

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

# YUCHAN SHOKUDO - BEVERAGE MENU

UPDATED AUGUST 2024

## NON-ALCOHOLIC

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



## IMPORTED BEER

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

## IMPORTED UMESHU & SWEET SAKÉ

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

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

## IMPORTED SAVORY SAKÉ

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

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

## IMPORTED DISTILLED SPIRITS

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

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

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

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

**18**<sub>FLIGHT (SET)</sub>

*High Proof Spirits: 60ml (2oz) glass*

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