

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

YUCHAN SHOKUDO (FLIP FOR MORE!)

JUN 2022

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**

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

2022 JUN

|                                                                     |               |
|---------------------------------------------------------------------|---------------|
| TOPO CHICO SPARKLING MINERAL WATER, ORIGINAL FLAVOR (15.5OZ BOTTLE) | \$3.50        |
| COCA-COLA, ORIGINAL FLAVOR (20OZ BOTTLE)                            | \$3.50        |
| COCA-COLA, DIET (20OZ BOTTLE)                                       | \$3.50        |
| SPRITE, ORIGINAL FLAVOR (20OZ BOTTLE)                               | \$3.50        |
| UCC BLACK COFFEE, UNSWEETENED                                       | \$3.00        |
| UCC CAFFE LATTE, SWEETENED                                          | \$3.00        |
| UCC MATCHA LATTE, SWEETENED                                         | \$3.00        |
| ITO EN OI-OCHA GREEN TEA, UNSWEETENED                               | \$2.30        |
| ITO EN JASMINE GREEN TEA, UNSWEETENED                               | \$2.30        |
| ITO EN OOLONG TEA, UNSWEETENED                                      | \$2.30        |
| SWEET ICED MATCHA/MACCHA TEA (FREE REFILLS FOR ON-PREMISES ONLY)    | \$3.00/PERSON |
| HOT GENMAICHA TEA (ROASTED BROWN RICE + GREEN TEA LEAF)             | \$1.00/PERSON |



# ALCOHOLIC BEVERAGES (2022 JUN) (FLIP ↻ FOR MORE!)

## BEER

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

## UMESHU & SWEET SAKE

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

## SAVORY SAKE

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

## 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   |
| ★ TOMINO HŌZAN <sup>NAM</sup> (83% SWEET POTATO, 17% RICE)                                               | 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)<br>UNDILUTED "CASK STRENGTH" 37%ABV 74PROOF | 10/90  |
| ★ SWEET ICHIKO YUZU <sup>NAM</sup> (BARLEY, YUZU) 375ML BTL                                              | 13/BTL |
| SAMPLER SET (FLIGHT OF 4X DIFFERENT 60ML POURS)<br>EXCLUDING SWEET ICHIKO YUZU & KURADASHI GENSHU        | 18/SET |

## 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<br>EX-BRANDY SINGLE-CASK | 18            |

### 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 |