

TAKEOUT & DELIVERY

OBANZAI IZAKAYA samplers

\$8.0 each / Assorted Three \$22.0 / Assorted Four \$28.5

YUKARI-CUCUMBER

yukari salt, fresh cucumber

SESAME TOFU EDAMAME SALAD

tofu, edamame, original sesame sauce

TAKUMEN POTATO CHICKPEA SALAD

(GF) blanched potato, chickpea, cucumber, carrot, kewpie mayonnaise

KOMBU CAULIFLOWER & BROCCOLI POP

(GF) salted kombu, garlic sauce

APPETIZERS

DASHI EDAMAME 9.5

steamed edamame, umami-dashi, sesame

NORI-SHIO POTATO 9.5

crispy potato fries, homemade nori-shio furikake

CHICKPEA SNACK 10.5

fried chickpeas, kelp, mimolette cheese, kombu dashi powder, italian parsley

TSUKUNE

CHICKEN MEATBALL SKWERS 15.5

grilled chicken meatballs, teriyaki sauce, fried yamaimo yam, softboiled ajitama egg, scallions, shichimi spices

COLD SHISO EDAMAME 9.5

cold edamame, shiso pesto, yukari salt, kombu, sesame

TAKUMEN

KARAAGE-CHICKEN 15.5

fried karaage-chicken, scallions, kaiware-sprout, shiso, toasted sesame

FRIED TAKO 16.5

spicy fried octopus, crispy potatoes, fresh cilantro salad

HAWAIIAN TUNA POKE 22.5

tuna sashimi, poke sauce, seaweed salad, cucumber, scallions

BIG RICE BOWL We use mix grain rice!

TAKUMEN CHICKEN 21.5

fried karaage-chicken, tamagoyaki egg, kombu cauliflower & broccoli, yukari-cucumber, sesame tofu edamame salad, nori-seaweed, chickpea potato salad, shishito pepper

BEEF DRY CURRY 21.5

beef dry curry, tamagoyaki egg, kombu cauliflower & broccoli, yukari-cucumber, sesame tofu edamame salad, nori-seaweed, chickpea potato salad, shishito pepper

HAWAIIAN TUNA POKE 25.5

poke sauce, tuna sashimi, seaweed salad, kombu cauliflower & broccoli, sesame tofu edamame salad, chickpea potato salad, nori-seaweed, yukari-cucumber, shishito pepper

SUPER KINOKO 21.5

Japanese sauteed mushroom, tamagoyaki egg, kombu cauliflower & broccoli, yukari-cucumber, sesame tofu edamame salad, nori-seaweed, chickpea potato salad, shishito pepper

MIYAZAKI NAMBAN CHICKEN 24.0

sweet chicken karaage served with gari tartar sauce, yukari cucumber, kombu cauliflower & broccoli, tamagoyaki egg, and nori seaweed.

UNAGI RICE BOWL 30.0

kabayaki grilled unagi eel, tamagoyaki egg, shishito pepper, Japanese sansho pepper, kombu cauliflower & broccoli, yukari cucumber, sesame tofu edamame salad, and nori seaweed.



We can swap out our mix grain rice for white rice, but cannot adjust the seasoning or toppings to be gluten free.

extras

SIDE SOUP 5.5 KINOKO 6.0 DRY CURRY 7.5 TAKUMEN CHICKEN 8.5 PANKO AVOCADO 6.0 TUNA POKE 12.5

RAMEN NOODLE

BAN BAN CHICKEN 20.5

slow cooked chicken breast, scallions, ra-ryu hot sauce, nira-chives, kaiware-sprout, fried garlic, takumen broth, thin noodles

SPICY GOMA-MISO 21.5

roasted black sesame, white sesame, spicy miso, sauteed ground pork, chashu-pork, nira-chives, bok choy, scallions, takumen broth, thick noodles

SUPER CILANTRO "SHIO RAMEN" 20.5

mucho-cilantro, slow cooked chicken breast, fresh red onions, fresh lime, takumen broth, thick noodles

WANTAN-MEN 20.5

pork and shrimp wantan dumplings, broccoli rabe, chashu-pork, scallions, nori-seaweed, yuzu-zest, takumen broth, thin noodles

TAN-MEN

VEGGIE LOVERS 21.5

savoy cabbage, nira-chives, bean sprouts, zucchini, dried shitake, cloud ear mushroom, broccoli rabe, vegetable broth or takumen broth, thick noodles

KID'S RAMEN NOODLE 12.5

half portion of thin noodle, chashu-pork, naruto fish cake, scallions, nori seaweed, takumen broth

EXTRAS

AJITAMA HARD BOILED EGG 3.5 SCALLIONS 3.0 WANTANS 6.5 CHASHU-PORK 3PC 5.5 SLOW COOKED CHICKEN BREAST 5.5 SICHUAN PEPPER SPICY SAUCE 3.5 GLUTEN FREE NOODLES OPTION 5.5 KAEDAMA (EXTRA NOODLES) 5.5 SIDE RICE 4.0

*Takumen Broth: chicken, pork, seafood and vegetable stock *Vegetable Broth: vegetable stock only

vegetarian options

contains shell fish

Gluten Free

Ask your server if you need a Gluten Free Option



CAFE MENU

PARLOR COFFEE

PARLOR COFFEE

choose your MILK : WHOLE, OAT, MACADEMIA, SOY

AMERICANO 3.75 ESPRESSO 3.75 MACCHIATO 4.50 CAPPUCCINO 5.00 CAFFE LATTE 5.50 MOCHA 5.75 ICED COFFEE 4.75 ICED AMERICANO 4.50 ICED CAFFE LATTE 6.00 ICED MOCHA 6.25 add EXTRA SHOT 2.00

While most associate Japan with tea, coffee has its own fascinating history in Japan. Many small coffee shops opened up in the Showa era with a culture of serving the perfect cup of coffee. We see this passion in Brooklyn-based Parlor Coffee and are proud to serve their coffee—one cup at a time.

MATCHABAR

MATCHABAR

choose your MILK : WHOLE, OAT, MACADEMIA, SOY

MATCHA SHOT 4.25 MATCHA AMERICANO 4.25 MATCHA LATTE 5.50 ICED MATCHA AMERICANO 4.70 ICED MATCHA LATTE 6.00 add EXTRA SHOT 3.00

MatchaBar's commitment to the sustainable sourcing of Matcha makes our drinks extra green! There's nothing quite like a matcha latte to start your day or cap off a meal.

KETTL JAPANESE TEA

kettl

SHOKU-CHŪ COLD BREW TEA

Glass / 1L Bottle

SENCHA 5.00 / 9.00 SOBA-CHA 5.00 / 9.00

SPARKLING TEA

Glass

SENCHA 6.00 SOBA-CHA 6.00

HOT TEA

Cup / Pot

SENCHA 4.50 / 7.00 UJI GENMAIMATCHA 4.50 / 7.00 NAGANO SOBA-CHA 4.50 / 7.00 YAME BLACK 4.50 / 7.00

HOJI-CHA

choose your MILK : WHOLE, OAT, MACADEMIA, SOY

HOJI AMERICANO 4.00 HOJI LATTE 5.00 ICED HOJI AMERICANO 4.50 ICED HOJI LATTE 5.50

The first time we met Zach Mangan, owner of Kettl, his passion and knowledge of Japanese tea blew us away. Kettl's tea is so fresh and flavorful, it's as if the leaves were picked same day. As a Japanese Izakaya, we are proud to deliver what we see as the best tea on the market.

SALAD

BLACK SESAME & KALE SALAD 17.5

baby kale, black sesame, fried peanuts, radicchio, parmesano-reggiano, yuzu black pepper dressing
add slow cooked chicken breast +4.0



WINGS

ORIGINAL MISO WINGS 16.5

spicy miso sauce, roasted peanuts, chives

SOY GARLIC WINGS 16.5

hongaeshi-garlic soy sauce, fried garlic, nira-chive

THAI GREEN CURRY WINGS 16.5

thai green curry, coconut milk, cilantro

GF

VG

GF

VG