

APPETIZERS

sticky ribs	15	twice cooked pork ribs tossed in hoisin chili sauce
popcorn shrimp	14	tempura batter tossed in kochujang aioli
kakuni bao 1PC	8	braised pork belly, lettuce, dijon mayo
soft shell bao 1PC	13	fried soft shell crab, lettuce, pickled cucumber, spicy mayo
pork gyoza	14	pan fried pork dumplings, scallion ginger sauce
duck tacos 2PC	13	house roasted duck, hoisin, apricot sweet chili, crispy gyoza skin
edamame	8	steamed, sea salt
karaage	13	japanese style fried chicken, sweet garlic soy
spicy wontons	16	chicken wontons in szechuan sesame chili sauce
shishito peppers	12	flash fried, ponzu butter
tuna pizza*	18	tuna sashimi*, serrano pepper, olives, red onion, anchovy aioli
hot oil fish carpaccio*	15	hot oil seared, yuzu soy, ginger, garlic, micro cilantro

CHEF MORIMOTO SIGNATURE ROAST DUCK 43

house roasted 1/2 duck, flour tortilla, hoisin, apricot sweet chili, pico de gallo, extra tortillas (+\$4)

RICE

kakuni bap*	20	braised pork belly, vegetable namul, egg yolk*, served in hot stone bowl, seared tableside with sweet sesame soy
tofu bap*	18	fried tofu, vegetable namul, egg yolk*, served in hot stone bowl, seared tableside with sweet sesame soy
buri bap*	25	yellowtail*, vegetable namul, egg yolk*, served in hot stone bowl, seared tableside with sweet sesame soy
poke don*	20	choice of salmon*, tuna* (+\$2) or yellowtail* (+\$2), with avocado, seaweed salad, scallion, radish over rice

SUSHI ROLLS

aburi salmon*	15	torched salmon, cucumber, avocado, spicy mayo
shrimp tempura roll	14	avocado and cucumber topped with tempura shrimp in kochujang sauce
spicy tuna roll*	16	tuna, scallions, spicy mayo
california roll	17	snow crab, cucumber, avocado
salmon avocado roll*	16	salmon, avocado
spicy yellowtail roll*	16	yellowtail, scallions, spicy mayo
vegetable roll	10	avocado, asparagus, boston bib, shiso, carrot, shitake, shishito
soft shell crab roll	16	tempura soft shell crab, avocado, scallion, tobiko, boston bib, spicy mayo
eel & avocado roll	14	barbecue eel and avocado
surf & turf	54	a5 wagyu seared table side, tempura shrimp, spicy aioli

RAMEN

all star*	27	pork broth, chashu, kakuni, steamed chicken, kikurage, takana, menma, ajitama*
tan-tan*	18	spicy sesame broth, miso ground pork, cilantro, scallion and ajitama*
tonkotsu*	18	pork broth, chashu pork, mushroom, takana and ajitama*
spicy tonkotsu*	20	pork broth, kakuni, mushroom, menma and ajitama*
chicken katsu curry*	21	curry broth, chicken katsu, beni shoga, mozzarella cheese, and poached egg*
tokyo chicken*	19	chicken broth, steamed chicken, menma, mushroom and ajitama*
spicy vegan miso	18	spicy miso broth, sesame, tomato, kale, corn, tofu
tsukemen*	18	dipping ramen, dipping noodles with pork broth, chashu pork, takana and ajitama*
spicy dan-dan*	18	brothless, spicy szechuan sesame chili sauce, miso, ground pork, kale namul and ajitama*

RAMEN ADDITIONS

- spicy yuzu ball - make your ramen SPICY! 2
- kikurage (wood ear mushroom) 2
- ajitama* (soy marinated soft boiled egg) 2
- nori (toasted seaweed) 3
- menma (braised bamboo shoot) 3
- takana (spicy mustard greens) 3
- kakuni (braised pork belly) 5
- chashu (sliced pork belly) 4
- steamed chicken 4
- kaedama (extra noodles) 4
- tofu (fried) 4
- crushed garlic 1

SUSHI & SASHIMI

maguro*	8	tuna
chu-toro*	14	medium fatty tuna
unagi	7	fresh water eel
sake*	6	salmon
tamago	4	egg omelet
hamachi*	8	yellowtail
kanpachi*	9	amberjack
ikura*	7	salmon roe
ebi	6	cooked shrimp

CHEF'S COMBINATION*

nigiri & maki combo - 58
sashimi combo - 68