

APPETIZERS		RAMEN	
sticky ribs	15	all star*	27
twice cooked pork ribs tossed in hoisin chili sauce		pork broth, chashu, kakuni, steamed chicken, kikurage, takana, menma, ajitama*	
popcorn shrimp	14	tan-tan*	18
tempura batter tossed in kochujang aioli		spicy sesame broth, miso ground pork, cilantro, scallion and ajitama*	
kakuni bao 1PC	8	tonkotsu*	18
braised pork belly, lettuce, dijon mayo		pork broth, chashu pork, mushroom, takana and ajitama*	
soft shell bao 1PC	13	spicy tonkotsu*	20
fried soft shell crab, lettuce, pickled cucumber, spicy mayo	14	chicken katsu curry*	21
pork gyoza	13	curry broth, chicken katsu, beni shoga, mozzarella cheese, and poached egg*	
pan fried pork dumplings, scallion ginger sauce	8	tokyo chicken*	19
duck tacos 2PC	13	chicken broth, steamed chicken, menma, mushroom and ajitama*	
house roasted duck, hoisin, apricot sweet chili, crispy gyoza skin	16	spicy vegan miso	18
edamame	12	spicy miso broth, sesame, tomato, kale, corn, tofu	
steamed, sea salt	18	tsukemen*	18
karaage	15	dipping ramen, dipping noodles with pork broth, chashu pork, takana and ajitama*	
japanese style fried chicken, sweet garlic soy		spicy dan-dan*	18
spicy wontons		brothless, spicy szechuan sesame chili sauce, miso, ground pork, kale namul and ajitama*	
chicken wontons in szechuan sesame chili sauce			
shishito peppers			
flash fried, ponzu butter			
tuna pizza*			
tuna sashimi*, serrano pepper, olives, red onion, anchovy aioli			
hot oil fish carpaccio*			
hot oil seared, yuzu soy, ginger, garlic, micro cilantro			
CHEF MORIMOTO SIGNATURE ROAST DUCK 43		RAMEN ADDITIONS	
house roasted 1/2 duck, flour tortilla, hoisin, apricot sweet chili, pico de gallo, extra tortillas (+\$4)		spicy yuzu ball - make your ramen SPICY!	
		kikurage (wood ear mushroom)	
		ajitama* (soy marinated soft boiled egg)	
		nori (toasted seaweed)	
		menma (braised bamboo shoot)	
		takana (spicy mustard greens)	
		kakuni (braised pork belly)	
		chashu (sliced pork belly)	
		steamed chicken	
		kaedama (extra noodles)	
		tofu (fried)	
		crushed garlic	
RICE		SUSHI & SASHIMI	
kakuni bap*	20	maguro*	8
braised pork belly, vegetable namul, egg yolk*, served in hot stone bowl, seared tableside with sweet sesame soy		tuna	
tofu bap*	18	chu-toro*	14
fried tofu, vegetable namul, egg yolk*, served in hot stone bowl, seared tableside with sweet sesame soy		medium fatty tuna	
buri bap*	25	unagi	7
yellowtail*, vegetable namul, egg yolk*, served in hot stone bowl, seared tableside with sweet sesame soy		fresh water eel	
poke don*	20	sake*	6
choice of salmon*, tuna* (+\$2) or yellowtail* (+\$2), with avocado, seaweed salad, scallion, radish over rice		salmon	
SUSHI ROLLS		tamago	4
aburi salmon*	15	egg omelet	
torched salmon, cucumber, avocado, spicy mayo		hamachi*	8
shrimp tempura roll	14	yellowtail	
avocado and cucumber topped with tempura shrimp in kochujang sauce		kanpachi*	9
spicy tuna roll*	16	amberjack	
tuna, scallions, spicy mayo		ikura*	7
california roll	17	salmon roe	
snow crab, cucumber, avocado		ebi	6
salmon avocado roll*	16	cooked shrimp	
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			
		CHEF'S COMBINATION*	
		nigiri & maki combo - 58	
		sashimi combo - 68	

*Items marked with an asterisk are served raw or undercooked. Consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.