

Lunch Combo Menu

(MONDAY - FRIDAY) 11:00AM - 2:30PM

All Lunch Combinations come with
One Main Dish and One Side for \$15

Miso Ramen - Ramen in Pork Miso Broth, Flavored Soft-Boiled Egg, Bamboo Shoots, Spinach, Shiitake, Seaweed and Seven Spices

Choice of: **Roasted Pork, Seafood or Veg & Tofu**

G.F.O Ramen - Ramen in Pork Broth with Bok Choi, Shiitake, Fried Onion & Fried Garlic.

Choice of: **BBQ Pork** (Gluten Free With Bean Thread or Rice Noodles)

Shrimp or Seafood (Seafood Broth)

Yakisoba Noodle - Wok Fried Soba Yellow Noodles with Vegetables

Choice: of **Chicken, Shrimp or Veg & Tofu** (GF w/ Bean Thread or Rice Noodles)

Tori Don

Pan Seared Chicken Breast with Teriyaki over Rice, served with a side of Broccoli (GFO)

Tori Toro Don

Pan Seared Chicken Thigh with Teriyaki over Rice, served with a side of Broccoli (GFO)

Buta Toro Don

Roasted Five Spices BBQ Pork with Teriyaki over Rice, served with a side of Broccoli

Katsu Curry Don - Japanese Curry over Rice (VO)

Choice of: **Pork, Chicken or Veg & Tofu**

Side Dish

Garden salad (GFO/V)

Seaweed Salad (V)

Edamame (GF/V)

Homemade Kimchee

Asparagus with Miso Butter (GFO/V)

Miso Soup (GF)

Shumai (Steamed or Fried, 2 pcs)

Crispy Brussels Sprout (GFO/VO)

Hijiki Salad

*Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise your server of any allergies

Tapas

Edamame	6	Karaage	9
<i>Lightly Salted Soybean (GF/V)</i>		<i>Japanese Fried Chicken Served with Spicy Mayo & Tonkatsu Sauce.</i>	
Garlic Chili Edamame	8	Taiwanese Pork Belly Bun	9
<i>Tossed in Garlic, Japanese Seven Spices(GF/V)</i>		<i>Pork Belly, Pickled Mustard Green, Peanut with Sugar, Cilantro</i>	
Yasai Tempura	7	Spicy Honey Chicken Bun	9
<i>Assorted Vegetables lightly fried</i>		<i>Katsu Chicken with Spicy Honey Sauce., Romaine Lettuce, Scallion.</i>	
Agedashi Tofu	7	Chicken Wings	10
<i>Fried Tofu, Scallion, Ginger, Bonito Flakes, Sweet Soy broth (GFO/VO)</i>		<i>Choice of Buffalo, Thai Red Curry, Teriyaki (GFO) Spicy Honey Miso or Garlic Parmesan Cheese</i>	
Hakka Eggplant	8	Soft Shell Crab	9
<i>Wok Fried, Spicy Hoisin sauce and Basil (GFO/V)</i>		<i>Lightly fried with Ponzu</i>	
Crispy Brussels Sprout	8	Rice Burger	7
<i>Tossed w/ Ponzu, Fish Sauce and Seven Spices (GFO/VO)</i>		<i>Crispy Rice Patty with Onion, Mushroom, Cheese and Lettuce</i>	
Shumai	8	<i>(Choice of Beef, Chicken, Pork , or Veg) (VO)</i>	
<i>Steamed or Fried Shrimp Dumpling</i>		*Gyu Tataki	10
Gyoza	9	<i>Thinly Sliced Rare Beef with Ponzu (GFO)</i>	
<i>Homemade Pan Seared Pork Dumpling</i>		Baby Back Ribs	10
Crab Croquette	8	<i>Homemade BBQ Sauce (GFO w/ GF Teriyaki)</i>	
<i>Crab, Mushrooms, Corn and Onion & Spicy</i>		Geso	6
Tako Yaki	9	<i>Sautéed Squid Tentacles w/ Teriyaki (GFO)</i>	
<i>Wheat flour ball-shaped, filled with Octopus.</i>		Ika	11
Ebi Tempura	9	<i>Whole Grilled Jumbo Squid with Teriyaki (GFO)</i>	
<i>Shrimp and Seasonal Vegetables Lightly Fried</i>			
Fried Calamari	10		
<i>Served with Red Bell Pepper & Mango Chili Puree.</i>			

Soup & Salad

Miso Soup	4	Tofu Salad	7
<i>Enoki Mushroom, Tofu, Green Onions, Seaweed (GF)</i>		<i>Seaweed Salad with Mixed Greens & Tofu, Sesame Dressing (GFO/V)</i>	
Ebi Tomyum Soup	8	*Sashimi Salad	10
<i>Lemongrass & Kaffir Leaf, Button Mushroom, Shrimp</i>		<i>Mixed Greens with Raw Spicy Tuna (not GF), Salmon, White Fish (GFO)</i>	
Garden Salad	6	Crispy Kale Salad	8
<i>Homemade Sesame Dressing (GFO)</i>		<i>Spring Mix, Basil, Mint, Cilantro with Spicy Lime Fish Sauce Dressing (GFO / VO)</i>	
Chu-ka Salad	6	Kimchee	6
<i>Seaweed Salad (V)</i>		<i>Homemade Fermented Spicy Chinese Cabbage</i>	
Hijiki Salad	6		
<i>Black Seaweed, Edamame, Carrots, Shiitake Mushroom</i>			

Robata Yaki

Meat Skewers

Yakitori (GFO)	6
<i>Chicken Thigh and scallion w/ Teriyaki</i>	
Kawa (GFO)	5
<i>Crispy Chicken Skin w/ Teriyaki</i>	
Sasami Satay	6
<i>Chicken Tender w/ Peanut Sauce</i>	
Korean Pork Belly	7
<i>w/ Spicy Honey Miso Sauce & Kimchee</i>	
Thai Sausage	6
<i>w/ Scallion Ginger Sauce</i>	
Chicken Gizzard w/Teriyaki (GFO)	5
Chicken Heart w/Teriyaki (GFO)	5

Bacon Wrapped Skewers (GFO)

Asparagus Bacon	7
Enoki Mushroom Bacon	7
Scallop Bacon	11
Shrimp Bacon	10

Vegetable Skewers (GFO)

Corncob w/Coconut Milk (VO)	5
Nasu w/Sweet Miso Paste (V)	4
Zucchini w/Sweet Miso Paste (V)	4
Shiitake Mushroom w/Teriyaki (V)	6
Asparagus w/Teriyaki (V)	4

Noodles Dishes

Miso Ramen

Ramen in Pork Miso Broth, Flavored Soft Boiled Egg, Shiitake Mushroom, Bamboo Shoots, Spinach, Seaweed, Fish Cake (Except For Vegetable) Choice of;

- Chashu (Roasted Pork) or Veg and Tofu (Veg Miso Broth or Veg Broth) 15
- Seafood (Scallop, Shrimp & Squid) 17

G.F.O Ramen - (Gluten Free With bean thread or rice noodles)

Ramen in Pork Broth with Bok Choi, Shiitake Mushroom, Fried Onion & Fried Garlic. Choice of;

- BBQ Pork 15
- Shrimp or Seafood (Scallop, Shrimp & Squid). w/ Seafood Broth 17

Tan Tan Men

Spicy Pork Miso Broth, Ground Pork, Flavored Soft Boiled Egg, Shiitake, Fish Cake .
Bamboo Shoots, Bok Choi, Seaweed, Fish Cake.

17

Sapporo Ramen Choice of: Seafood (Scallop, Shrimp & Squid) or Chicken

Chicken Broth, Flavored Soft Boiled Egg, Bamboo Shoots, Spinach, Butter, Corn, Seaweed .

17

Nagasaki Chanpon

Over 30 hours Tonkotsu (Pork) Broth, Shrimp, Scallop, Squid, Flavored Soft Boiled Egg,
Bamboo Shoots, Spinach, seaweed, Cabbage, Carrots.

17

Spicy Miso Ramen Choice of: Chashu , BBQ pork or Veg & Tofu

Spicy Miso Broth, Flavored Soft Boiled Egg, Shiitake Mushroom, Kimchi, Spinach,
Seaweed, Fish Cake..

17

Duck Noodle Ramen -Ramen in Five Spice ,Consommé with Duck Thigh Confit

18

Yakisoba Or Yaki Udon - (Gluten Free With bean thread or rice noodles)

Wok Fried Soba Noodle or Udon Noodle with Vegetables. Choice of;

- Vegetable and Tofu 15
- Chicken / Shrimps or Seafood (Scallop, Shrimp & Squid) 17

Spicy Pork Katsu Ramen -Choice of: LEVEL 1 (Hot) or LEVEL 2 (Fire)

18

Ramen in Spicy Red Curry Tonkotsu Broth, Bokchoi, Shitake, Corn, Soft Boil Egg and Pork Katsu On The Side.

Short Rib Beef Ramen-

19

Ramen in Spicy Tonkotsu Broth, 3 OZ Short Rib Beef. Soft Boil Egg .Spinach. Shitake. Onion. Red Pepper.
Cilantro on the Top.

EXTRA TOPPINGS for Ramen:

Chashu	\$3	BBQ Pork	\$3	Soft Egg	\$3
Pork Belly	\$4	Squid	\$2	Shrimp	\$3
Chicken	\$3	Tofu	\$1	Kimchi	\$2
Fish Cake	\$2	Bamboo Shoots	\$2	Shitake	\$1
Enoki	\$2	Corn	\$1	Spinach	\$3
Bokchoi	\$1	Extra Noodles	\$3	Fish/Shrimp Ball	\$3

Split Plate Charge \$1. ALL Ramen with Scallion and 7 Spice.

(Ramen is wheat flour & Egg Noodle. Soba noodle is Buckwheat flour. Udon noodle is wheat flour. Soft Egg is not GF)

Set Menu Entrée

(At Set Menu Choose One Entrée and Two Sides)

Buta Toro -Roasted BBQ Pork	17
Yasai Curry -Japanese Curry with Seasonal Vegetables and Tofu	17
Tori -Pan Seared Chicken Breast w/Teriyaki (GFO)	18
Tori Toro -Pan Seared Chicken Thigh w/Teriyaki (GFO)	18
Katsu Curry -Fried Breaded Chicken or Pork Topped with Japanese Curry	20
Unagi -Grilled Freshwater Eel w/Sweet Soy Glaze	20
Surf & Turf - Pan Seared Marinated Beef Short Ribs and Jumbo Shrimp Scampi	22
Pistachio Crusted Salmon -Coconut Thai Red Curry (GFO W/ GF Teriyaki)	20
Baby Back Ribs -With Homemade BBQ Sauce (GFO W/ GF Teriyaki)	19
*Seared Sesame Tuna - Ahi Tuna is Served Rare, With Wasabi Ponzu Sauce.	21

Side Dish

Seaweed Salad (V)	White Rice (GF)
Edamame (GF/V)	Crispy Brussels Sprout(GFO/VO)
Homemade Kimchee	Broccoli with Miso Butter(GFO/V)
Hijiki Salad	Asparagus with Miso Butter(GFO/V)
Edamame & Potato Croquettes	Kimchee Fried Rice w/Bacon
Garlic Shiso Fried Rice	Garden salad (GFO/V)
Miso Soup (GF)	

(GF) Gluten free, (GFO) Gluten free option, (V) Vegan, (VO) Vegan option
Available upon request for items shown. Please inform your server.

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