



## COCKTAILS

We offer a wide selection of Japanese and craft beers on draft.  
Please ask your server for the current list.

### YUZU BLOSSOM MARTINI 17

Roku Gin, Yuzu Juice, Lychee Syrup

### THE JADED COLADA 16

Bacardi Rum, Coconut Cream, Pineapple Juice,  
Lime Juice, Matcha

### FLOWER OF THE DRAGON 17

Fortaleza Blanco Tequila, Dragon Fruit Coconut Syrup,  
Lime Juice, Agave Syrup, Muddled Dragon Fruit

### LYCHEE SPRITZ 16

Han Vodka, Prosecco, Lychee Syrup,  
Soda Water, Lemon Juice

### MIDNIGHT PILONCILLO 17

WhistlePig 10 Year Rye, Piloncillo Syrup,  
Chocolate Bitters

### TOKYO AFTER DARK 17

Haku Vodka, Nikka Coffey Whisky, Espresso,  
Ube Syrup, Half & Half

### SILVERHAND 17

Humano Reposado Tequila, Mole Bitters, Agave Syrup

### EL TAMARINDO 17

Mezcal, Lalo Blanco Tequila, Cointreau,  
Tamarindo Syrup, Lime Juice

## SAKE

### FUKUCHO "SEASIDE" SPARKLING JUNMAI (500 ML) 18 GL/60 BTL

Crisp notes of Lemon-Lime and apple aromas  
with a soft, frothy finish

### RIHAKU "WANDERING POET" JUNMAI GINJO 15 GL/75 BTL

Notes of Banana and Ripe Honeydew with a  
clean, crisp acidity that highlights its  
light-to-medium body. The lingering finish  
moves from juicy fruitiness to green, herbal notes  
making it a great food companion

### RIHAKU "DREAMY CLOUDS" TOKUBETSU JUNMAI NIGORI (UNFILTERED) 15 GL/75 BTL

Aromas of Rice and Ripe Red Plums. Bright  
mouthwatering acidity leads into a soft and  
chewy texture from the unfiltered rice particles

### TOZAI "BLOSSOM OF PEACE" PLUM SAKE 11 GL/55 BTL

Aromas of Almond and Marzipan followed by  
Plum, Apricot, and Cherry on the palate. The soft  
tartness and acidity balance the finish with a  
slightly sweet smoothness

## SMALL BITES

- FRIED PRAWNS

(Spice It Up! + 2) 18.94

Green Onion, Cherry Tomato, Cabbage,  
Edamame, Japanese Ranch
- RICE PAPER WRAPPED  
SHRIMP 13.94
- TOKYO STICKY WINGS 12.94

Boneless Available
- CALAMARI (Spice It Up! +2) 12.94

Green Onion, Fina'denne' Sauce, Fresh Lemon
- CHICKEN KARAAGE 9.94

Served with mayo and lemon
- CHICKEN GYOZA (4) 9.94

Ponzu Sauce
- OUCHI EGGS 8.94

Three Ramen Eggs dredged in panko, fried,  
and finished with our Tokyo Ouchi Sauce

- EDAMAME 🌱 7.94

Choice of: Togarashi Salt,  
Sweet Chili Sauce, or Spicy Garlic
- FRIED TOFU 🌱 7.94

Choice of: Togarashi Salt,  
Sweet Chili Sauce, or Spicy Garlic
- MUSUBI (2) 7.94

Choice of: Spam, Tofu, Chicken Katsu (+ 1)  
or Pork Belly (+ 3). Rice, Seaweed  
or Soy Paper Wrap, Furikake
- SEAWEED SALAD 🌱 7.94

Cucumber & Sesame Seeds
- HOUSE SALAD 🌱 7.94

Mixed Greens, Carrots, Cucumber,  
Avocado, Toasted Sesame Seeds,  
Edamame, Marinated Tomato,  
Sesame Ginger Dressing

## BIG BITES

- LOFT FRIES 20.94

Choice of: Salmon, Kurobuta, Skirt Steak, Tofu, or Chicken Karaage.  
Served with Beer Battered Fries, Green Onion, Furikake, Spicy Mayo, Yakniku Sauce
- BEEF SHORT RIB 18.94

House Sauce Braised, Crispy Shallots
- BEEF GYUDON BOWL 15.94

Skirt Steak, Rice, Green Onion, Pickled Ginger  
(May Substitute Chicken)
- KOREAN CHICKEN SANDWICH 17.94

Fried Chicken, Korean BBQ Sauce, Asian Slaw  
and Gochujang Aioli on a Potato Bun  
Substitute Tofu Katsu 🌱 10.94  
Substitute Fried Lobster 24.94  
Add Beer-Battered Fries +4  
Add Side Salad +4

## BENTO

- APPETIZER 17.94

Rice Paper Shrimp, Gyoza, Tokyo Sticky Wings,  
Rice, Green Salad
- CHICKEN KATSU OR PORK KATSU 18.94

Gyoza, Green Salad, Edamame, Rice,  
Katsu Sauce
- KOREAN SHORT RIB OR KALBI RIB 21.94

Mushrooms, Rice, Green Salad, Rice Paper Shrimp, Kurobuta Sausage



# YAKITORI

## ASIAN PORK RIBS 25.94

1/2 Rack St. Louis Pork Ribs with Steamed Rice, Pickled Cabbage, Furikake, Green Onion, Fried Shallots, Korean or Japanese Plum Glaze

## TOGARASHI MUSSELS DOZEN 20.94

Australian Green-Lipped Mussels, Carrot, Green Onion, Seasoned with Togarashi Butter and Grilled Yakitori-Style

## MAKE IT A BOWL + 6.94 WITH SELECTED YAKITORI

Your Choice of Yakitori + Rice, Avocado, Cucumber, Carrot, Ramen Egg and Furikake

### WAGYU 25.94

### LOBSTER TAIL 23.94

### SKIRT STEAK 17.94

### KALBI RIB (KOREAN SHORT RIB) 16.94

### KUROBUTA SAUSAGES 12.94

### CHICKEN THIGH 11.94

### PORK BELLY 11.94

### SHISHITO PEPPER🌿 8.94

### SHIITAKE MUSHROOM🌿 8.94

# RAMEN BOWLS

## SUPER SEAFOOD UDON 34.94

Fried Calamari, Green-Lipped Mussels, Grilled Lobster, Narutomaki, Corn, Nori Strip, Green Onion and Carrots

## MUSSELS & BROTH 28.94

Green-Lipped Mussels, Onion Sticks, Roasted Ginger, Tomatoes in Tan Tan Broth, Carrot, Yakitori-Toasted Baguette Points

## UDON 24.94

Rice Paper Shrimp, Furikake, Narutomaki, Ebi Cake, Mushroom, Carrot, Green Onion

## BIRRIA RAMEN – TONKOTSU 20.94

Beef Short Rib, Mexican Chili Base, Ramen Egg, Shredded Cabbage, Onion, Cilantro, Lemon

## RONIN – SPICY CURRY RAMEN🔥 19.94

Beef Short Rib or Kalbi Rib, Ramen Egg, Spinach, Nori Strip, Green Onion, Bean Sprouts and Fried Shallot

## CURRY BOWLS 19.94

Choice of Pork Katsu, Chicken Katsu, Tofu Katsu, or two Lobster Yakitori sticks. Served with: Mushroom, Cherry Tomato, Carrots, Green Onion, Curry Sauce, Onion Sticks, Lemon Wedge

## TORI – CHICKEN KATSU RAMEN 18.94

Chicken Katsu, Ramen Egg, Nori Strip, Green Onion, Corn

## GAIJIN – TONKOTSU 18.94

Chashu Pork, Ramen Egg, Green Onion, Bean Sprouts, Bamboo Shoots, Sesame and Fried Shallot

## MAZEMAN RAMEN – NO BROTH BEEF SHORT RIB OR PORK BELLY 18.94

Mushroom, Poached Egg, Green Onion, Chili Oil, Furikake, Bubu Arare

## OISHI – SPICY TAN TAN🌿 16.94

Mushrooms, Ramen Egg, Bamboo Shoots, Green Onion, Corn, Furikake

## HIYOKO MAME (CHICKPEA) RAMEN & BROTH 16.94

Served with: Chickpeas, Roasted Cherry Tomato, Shredded Carrot, Shiitake Mushroom, Edamame, Miso Broth, Nori Strip  
Add +10: Short Rib, Pork Katsu, Chicken Katsu, or Tofu Katsu

HEAT LEVEL 🔥 Sweating | 🔥🔥 Eyes Are Watering | 🔥🔥🔥 Hiccups | 🔥🔥🔥🔥 Need Milk | 🔥🔥🔥🔥🔥 Please Don't!  
🔥🔥🔥🔥🔥 DRAGON'S FIRE BALL (+3) Wagyu Fat, Ghost Pepper, Scorpion Pepper, Carolina Reaper, Habanero Chilies



# SPECIALTY ROLLS

ALL ROLLS ARE CUT INTO 8 PIECES UNLESS SPECIFIED OTHERWISE. SUBSTITUTE SOY PAPER WRAP (+ 4)

**GODZILLA ROLL 30.94**

Shrimp Tempura, Lobster, Avocado, Cucumber, Cream Cheese, Spicy Crab, Tempura Crunch, Spicy Soy

**THE KAREN ROLL 28.94**

Shrimp Tempura, Tomato Cream Cheese, Avocado, Cucumber, Eel, Calamari, Ginger, Yuzu Mayo

**ALL STAR ROLL (6 Pc) 22.94**

Soy Wrap, Salmon, Ahi Tuna, Yellowtail, Albacore

**A-HOW 24 ROLL (6 Pc) 20.94**

Ahi, Salmon, Tamago, Yamagobo, Avocado, Spicy Soy

**SENSEI ROLL 19.94**

Blue Crab, Avocado, Cucumber, Seared Albacore, Green Onion

**BLACK DRAGON ROLL 18.94**

Eel, Avocado, Cream Cheese, Cucumber, Tamago, Fried Onion, Eel Sauce

**PROTEIN ROLL (6 Pc) 18.94**

Soy Wrap, Cucumber, Ahi Tuna, Salmon, Avocado, Krab, Ponzu, Olive Oil, Spicy Mayo

**VOLCANO ROLL 18.94**

Cali Roll, Shrimp Tempura, Avocado, Spicy Mayo, Eel Sauce

**LOBSTER ROLL (6 Pc) 17.94**

Maine Lobster, Avocado, Cucumber, Masago

**SPIDER ROLL (6 Pc) 17.94**

Deep-Fried Soft-Shell Crab, Krab, Avocado, Cucumber, Masago

**MANGO ROLL 17.94**

Salmon and Mango Sauce on Top, Shrimp Tempura, Cucumber, Avocado

**JAMUL ROLL (FRIED) 16.94**

Spicy Tuna, Salmon, Krab, Avocado

**AHI POKE 16.94**

Tuna, Avocado, Cucumber, Spicy Mayo

**RAINBOW ROLL 16.94**

Tuna, Salmon, Ebi, Krab, Avocado, Cucumber

**RED DRAGON ROLL 16.94**

Shrimp Tempura, Cucumber, Spicy Tuna, Green Onion, Spicy Mayo

**CATERPILLAR ROLL 16.94**

Eel, Cucumber, Avocado

**CRUNCHY ROLL 16.94**

Shrimp Tempura, Krab, Cucumber, Avocado, Tempura Flakes, Eel Sauce

**94 ROLL 16.94**

Shrimp Tempura, Spicy Salmon on Top

**BAJA ROLL 15.94**

Yellowtail, Jalapeño, Cucumber, Lemon

**SUSHI ADD-ONS / EXTRAS**

Cream Cheese + 3

Crunch + 2

Deep Fried + 2

Avocado + 4

Smelt Eggs + 4

# HANDROLLS

SUBSTITUTE SOY PAPER WRAP (+ 4)

**CALI LOBSTER 14.94**

Maine Lobster, Cucumber, Avocado

**EEL 10.94**

Eel, Avocado, Cucumber

**SPICY YELLOWTAIL🔥 10.94**

Spicy Yellowtail, Cucumber, Avocado

**SPICY TUNA 9.94**

Spicy Tuna, Avocado, Cucumber

**PHILLY 9.94**

Cream Cheese, Salmon, Avocado, Cucumber

**SALMON SKIN 8.94**

Salmon Skin, Cucumber

**CALIFORNIA 7.94**

Krab, Avocado, Cucumber

# CLASSIC ROLLS

ALL ROLLS ARE CUT INTO 8 PIECES UNLESS SPECIFIED OTHERWISE. SUBSTITUTE SOY PAPER WRAP (+ 4)

**SASHIMI 18.94**

4 Pc Salmon, Tuna, Albacore, Yellowtail, or Uni/Sea Urchin (54.94)

**SPICY YELLOWTAIL🔥 13.94**

Spicy Yellowtail, Cucumber, Avocado

**NIGIRI 12.94**

2 Pc Unagi (Eel), Sake (Salmon), Ebi (Shrimp), Ahi (Tuna), Hamachi (Yellowtail), Shiro Maguro (Albacore), Uni/Sea Urchin (35.95) Masago (Smelt Egg), Tamago (Egg), Avocado

**SPICY TUNA ROLL🔥 12.94**

Spicy Tuna, Cucumber

**PHILLY ROLL 12.94**

Cream Cheese, Salmon, Avocado, Cucumber

**SALMON SKIN ROLL 12.94**

Salmon Skin, Cucumber, Avocado

**SHRIMP TEMPURA ROLL (6 Pc) 12.94**

Shrimp Tempura, Cucumber, Avocado, Spicy Mayo

**FUTOMAKI (6 Pc)🌿 11.94**

Asparagus, Yamagobo, Avocado, Cucumber, Tamago

**CALIFORNIA ROLL 10.94**

Krab, Avocado, Cucumber

**TEKKA MAKI (6 Pc) 8.94**

Tuna

**KAPPA MAKI (6 Pc)🌿 7.94**

Cucumber

We offer products that may contain peanuts, tree nuts, soy, milk, eggs, seafood, shellfish, wheat, and other allergens. While we take steps to minimize the risk of cross-contact, we cannot guarantee that any menu item is safe for guests with food allergies or dietary restrictions. Some items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Please notify your server of any allergies before ordering.

🔥 SPICY    🌿 VEGETARIAN