

SNACKS

SPICY PICKLED CUCUMBERS

Chili crisp & scallions

PICKLED DAIKON RADISH

CHARRED EDAMAME

Yuzu & sesame salt

CORN RIBS

Yuzu kosho, mayo, togarashi Japanese seven spice, nori goma, scallions

GYOZA

Pan-fried Pork dumplings (6), ponzu sauce

PANKO SHRIMP

3 Jumbo breaded shrimp, kewpie mayo, okonomi sauce, aonori shake, lemon

SPICY TUNA

Crispy rice cake, spicy yellowfin tuna, nori goma, kosho mayo

BASKET OF WAFFLE FRIES

Togarashi Japanese seven spice

Okonomiyaki style +4

SIDE OF RICE

Seasoned short grain sushi rice, scallions

SALADS

Pork chashu +4 Chicken chashu +4 Crispy chicken +4 Panko Shrimp +9 Nitamago +2

SHĪZĀ SALAD

Thin shaved romaine, spicy parm dressing, extra crunchy panko crumbs, shaved bonito, nitamago

CRUNCHY SALAD

Cabbage, Corn, carrot, orange, scallions, pickled ginger, crispy noodles, miso vinaigrette

BAO BUNS

Sold by the each

CLASSIC

Chicken or Pork Chasu, pickled cucumber, scallions, kosho mayo

CRISPY

Crispy tender, Hot AF Kimchi, scallions, kosho mayo

VEGGIE

Mushroom fritter, pickled cucumber, crispy shallots, okonomi sauce, scallions

ICE CREAM SANDO

White chocolate lemon cookie with matcha green tea ice cream OR vanilla ice cream

PLATES

OKONOMIYAKI

Cabbage pancake with kewpie mayo, okonomi sauce, nori, bonito, scallions

Pork chashu +4 Chicken chashu +4 Crispy chicken +4 Crispy Pork +7 Fried Egg +2

KATSU SANDO

Crispy chicken OR pork katsu, shredded cabbage, kewpie mayo, bulldog sauce, Japanese milk bread

Add fries +\$4

Add oko fries +\$6

CURRY PORK KATSU

Crispy pork katsu, rice, shredded cabbage, carrots, potatoes, curry sauce

KATSUBŌ DON

Rice, tenkasu, spicy pickles, ginger, scallions, kosho mayo, nori goma, fried shallots

Add: Spicy Yellowfin Tuna +6 Chicken Chasu +4 Pork Chasu +4, Fried Egg +2

JUMBO WINGS (6) or (12)

CHOOSE: golden-original, soy-garlic glaze, sweet & spicy gochujang, rotating flavor

Yuzu kosho ranch +1

Add side fries +4

JUMBO TENDERS (3) or (5)

CHOOSE: golden-original, soy-garlic glaze, sweet & spicy gochujang, rotating flavor

Yuzu kosho ranch +1

Add side fries +4

NOODLES

SPICY MISO

Creamy chicken broth, spicy ground beef soboro, kikurage, corn, scallions, narutomaki

CHILI SHRIMP MAZEMEN

Brotheless ramen, poached shrimp, sesame soy tare, negi oil, scallions, nori goma, chili crunch, pepper threads

TOKYO SHOYU

Clear chicken broth with soy sauce, menma, spinach, nori, scallions, narutomaki, pork OR chicken chashu

HOKKAIDO MISO

Miso broth, kikurage, corn, scallions, narutomaki, mayu oil, pork OR chicken chashu

SPICY TANTANMEN

Spicy sesame chili chicken broth, menma, spinach, scallions, chili thread, pork OR chicken chashu

VEGGIE MISO

Kombu vegetable broth, kikurage, corn, cabbage, scallions, mayu oil, nitamago

SPICY VEGGIE TANTANMEN

Sesame chili kombu vegetable broth, menma, scallions, spinach, chili thread, nitamago

EXTRA TOPPINGS

NITAMAGO (seasoned soft-boiled egg)

CRISPY CHICKEN TENDER

CHICKEN CHASHU

PORK BELLY CHASHU

HOT AF KIMCHI (spicy mustard greens)

KAE-DAMA! (extra noodles)

CRUNCHY CHILI CRISP

Please let your server know if you have any allergies.

We'll do our best, but we can't guarantee against cross-contact and can't accommodate celiac or severe allergies.

Consuming undercooked eggs may increase risk of foodborne illness.

18% gratuity will be added to parties of 6+

BEER

DRAFT

Hitachino Nest - White Ale	10
Rusty Bull - IPA	8
Sapporo - Pilsner	7
Kirin Ichiban - Lager	5

BOTTLES / CANS

Orion 12oz - Lager	6
Hitachino Nest 11.2oz - Red Ale	14
Hitachino Nest 11.2oz - Stout	14
Hitachino Nest 11.2oz - IPA	12
Asahi Super “Dry” 21.4 oz - Lager	15
Sapporo Non-Alcoholic 12oz - N/A Beer	6

COCKTAILS

12

Sakura Negroni

Gin, Vermouth, Campari, Cherry Blossom, Clarified Milk

Jasmine Drop

Vodka, Triple Sec, Lemon, Coconut Oolong Tea, Blue Jasmine

Katsubō Fashioned

Bourbon, Crème de Cacao, Benedictine, Bitters

Perry’s Daiquiri

Rum, Lime, Coconut Oolong Tea, Bitters

Piccolo’s Punch

Gin, St. Germain, Lime Juice, Cucumber Cordial

Little Tokyo, Manhattan

Bourbon, Vermouth, Crème de Cacao, Bitters

Japanese Slipper

Gin, Midori, Lemon, Coconut Oolong Tea

Yuzu Margarita

Tequila, Triple Sec, Lime, Yuzu, Coconut Oolong Tea

WINE

glass/bottle

SPARKLING

10/40

Agarena, Macabeo, Catalonia, Spain

WHITE

12/50

Max Richter, Riesling, Mosel, Germany

RED

12/50

Toad Hollow, Merlot, California, USA

FOUNTAIN DRINKS

2.75

Coke, Diet Coke, Sprite, Ginger Ale, Dr. Pepper, Root Beer, Lemonade Gold Peak Sweet Tea

SAKE

glass/bottle

Tozai: Junmai

10/45

Kinki, Japan 720mL, Seishu or Nigori

Heiwa Shuzo “KID”: Junmai

12/55

Wakayama, Japan 720mL, Grapefruit & Honeysuckle

Akabu: Junmai

14/65

Iwate, Japan 720mL, White Peach & Banana

Kamoizumi “SummerSnow” Nigori: Ginjo

18/75

Chūgoku, Japan 500mL, Hay & Melon

Sake Flight

22

three 2oz pours of our BTG featured sakes

Hot Sake

25

California, USA, 320mL carafe, Apple & Cinnamon

HIGHBALLS

12

Italian

M&R Fiero, Cava, Soda

Hugo

St. Germain, Cava, Soda

Buck

Whiskey, Ginger Ale, Bitters

Melon

Midori, Yuzu, Soda

Juniper

Gin, Tonic, Bitters

Mule

Vodka, Ginger Ale, Lime, Bitters

WHISKY

2oz

Suntory Toki

14

Yamato

17

Nikka Coffey Grain

18

Taketsuru Pure Malt

19

Fuji Single Grain

21

Kaiyo Cask Strength

23

Hibiki Harmony

25

Yamazaki 12 yr

31

Whisky Flight

30

select three separate 1oz whisky pours

FROZEN

Scorpion’s Slushie N/A

7

Yuzu, Lemonade

Sub-Zero’s Sake

12

Yuzu, Lemonade, Sake, Blue Curacao

+Fatality Floater 4

Add in your choice of well spirit