

## SMALL PLATES

<b>PICKLE PLATE (gf, v)</b> house mix. peppers. cucumbers. eggplant. daikon	5
<b>IZAKAYA CUCUMBERS (v)</b> persian cucumber spears. miso tare dip	5
<b>SCOTCH TAMAGO</b> ramen egg. ginger. garlic. chili pork. panko. lemon. japanese mustard aioli	9
<b>HAMACHI CRUDO</b> thin sliced yellowtail. citrus chili kosho. black garlic. parsley-jalapeño oil. mandarin. seagrapes	20
<b>BLISTERED SHISHITO PEPPERS (gf, v)</b> yuzu sea salt	7
<b>UMEBOSHI SALAD (gf, v)</b> greens. watermelon radish. carrot. cashew togarashi. green chickpeas. ume (pickled plum) vinaigrette	14
<b>TAKOYAKI</b> grilled octopus dumplings. ginger. green onions. takoyaki sauce. shiso jalapeno kewpie aioli. dancing bonito	9
<b>TEBASAKI CHICKEN WINGS</b> twice fried. sansho pepper. yuzu soy chili dipping sauce ~ katsuki style: sweet sticky spicy coating. peanut. sesame +\$1 ~ japanese curry. parmesan +\$1	14
<b>WHISKY PORK BUNS</b> japanese whisky-miso crisped pulled pork. rice flour steamed buns. lightly pickled cucumber. candied fresno chili. micro cilantro. okonomi sauce ~ or with shiitake mushroom ragu for (v) option	10
<b>WAGYU CARPACCIO</b> thinly sliced, raw A5 MS 11 Wagyu. yuzu rice vinegar daikon salad. beech mushroom. hijiki seaweed. pea tendrils. avocado wasabi shavings. smoked sea salt	36

## MEATS AND SEAFOOD

<b>JAPANESE A5 BMS 11+ WAGYU RIBEYE</b>	*MP
<b>21-DAY DRY AGED MISHIMA RESERVE WAGYU TOMAHAWK</b>	*MP
<b>21-DAY DRY AGED AUSTRALIAN WAGYU RIBEYE, 12 oz</b>	*MP
<b>PRIME RIBEYE, 12 oz</b>	55

~ All steaks are served with a Japanese sweet potato topped with miso butter, ume crema, scallions. blistered shishitos. black garlic-yuzu-soy dipping sauce

~ Please ask server for source and market price

## RAMEN

<b>THE HOOK</b> rich tonkotsu broth. thin noodles. pork belly chashu. torched tomato. 6.5 minute egg. wood ear mushrooms. scallion. umami bomb. mayu	22
<b>SUGAMO STAR</b> shoyu chintan chicken dominant broth. straight, medium thick noodles. roasted pork tenderloin chashu. menma. 6.5 minute egg. yuzu frisée. scallion. black truffle	22
<b>BUSINESS LOUNGE</b> tantanmen pork broth. sesame-peanut. straight, medium thick noodles. chili pork soboro. 6.5 minute egg. steamed bok choy. enoki mushroom. rayu	22
<b>THE DARK HORSE</b> spicy "burnt" miso pork broth. wavy tokyo style noodle. whisky-miso crisped pulled pork. 6.5 minute egg. shiitake mushroom ragu. charred corn. hot rayu	22
<b>THE OUTSIDER (v)</b> rich vegan sesame-peanut, cashew milk broth. thin noodles. king oyster mushroom. shiitake mushroom ragu. torched tomato. rayu	20
<b>TOKYO RICH TSUKEMEN</b> dipping style ramen. chilled thick chewy noodles. warm smoked dashi tokyo tonkotsu pork broth. miso. yuzu vinegar. crispy pork belly chashu. 6.5 minute egg. scallion. menma. enoki. lime (noodles and toppings are served separate from broth. dip noodles in the warm broth.)	23
<b>KIDS RAMEN (10 and under)</b> tonkotsu broth. cheese. thin noodles. pork chashu. half egg. sesame seeds	14
*gluten free ramen noodles can be substituted upon request	
*it is essential that you notify your server of any allergies.	
all ramens contain gluten and shellfish (other than the outsider, which is vegan), and may contain peanuts & tree nuts	

\*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness

<b>MISO BLACK COD</b> miso shellacked black cod. tempura enoki. forbidden black rice. bok choy	42
<b>ROBATAYAKI CHICKEN SKEWERS</b> shio koji marinated chicken thighs. binchotan grilled. cheese filled shishito peppers. yakitori tare. bok choy. forbidden rice	28

### ADDITIONAL TOPPINGS

6.5 minute egg, 2.50 | menma, 2 | pork chashu, 4  
kaedama (extra noodles), 4 | gyofun fish powder, 1