

SMALL PLATES

PICKLE PLATE (gf, v)	5
house mix. peppers. cucumbers. eggplant. daikon	
IZAKAYA CUCUMBERS (v)	5
persian cucumber spears. four miso tare dip	
SCOTCH TAMAGO	11
ramen egg. ginger. garlic. chili pork. panko. lemon. japanese mustard aioli	
HAMACHI CRUDO	20
thin sliced yellowtail. citrus chili kosho. black garlic. parsley-jalapeno oil. mandarin. seagrapes	
WILD ALASKAN SALMON CRUDO	20
lightly cured salmon. tom kha. chile cilantro. apple. squid ink tobiko. shallot. lime pearls. microcilantro	
BLISTERED SHISHITO PEPPERS (gf, v)	8
yuzu sea salt	
UMEBOSHI SALAD (gf, v)	15
greens. watermelon radish. carrot. cashew togarashi. green chickpeas. ume (pickled plum) vinaigrette	
TAKOYAKI	9
grilled octopus dumplings. ginger. green onions. takoyaki sauce. shiso jalapeno kewpie aioli. dancing bonito	
TEBASAKI CHICKEN WINGS	16
twice fried. sansho pepper. yuzu soy chili dipping sauce	
• • • Or - Nagoya Style: sticky soy, honey, sesame	
WHISKY PORK BUNS	11
japanese whisky-miso crisped pulled pork. rice flour steamed buns. lightly pickled cucumber. candied fresno chili. micro cilantro. okonomi sauce	
• • • Or - Vegan Shiitake Buns: shiitake mushroom ragu for (v) option	
JAPANESE A5 WAGYU TARTARE	38
finely diced raw Wagyu beef. saffron uni kurimi. crispy rice chip. hijiki seaweed. smoked olive oil. sudachi	

MEATS AND SEAFOOD

JAPANESE A5 BMS 11+ WAGYU RIBEYE	*MP
21-DAY DRY AGED MISHIMA RESERVE WAGYU TOMAHAWK	*MP
21-DAY DRY AGED AUSTRALIAN WAGYU RIBEYE, 12 oz	*MP
PRIME RIBEYE, 12 oz	65

~ 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

THE HOOK	23
rich tonkotsu broth. thin noodles. pork belly chashu. torched tomato. 6.5 minute egg. wood ear mushrooms. scallion. umami bomb. mayu	
SUGAMO STAR	23
shoyu chintan chicken dominant broth. straight, medium thick noodles. sous vide chicken breast chashu. menma. 6.5 minute egg. yuzu frisée. scallion. black truffle	
BUSINESS LOUNGE	23
tantanmen pork broth. sesame-peanut. straight, medium thick noodles. chili pork soboro. 6.5 minute egg. steamed bok choy. enoki mushroom. rayu	
THE DARK HORSE	24
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	
THE OUTSIDER (v)	21
rich vegan sesame-peanut, cashew milk broth. thin noodles. king oyster mushroom. shiitake mushroom ragu. torched tomato. rayu	
TOKYO RICH TSUKEMEN	24
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.)	
KIDS RAMEN (10 and under)	15
tonkotsu broth. cheese. thin noodles. pork chashu. half egg. sesame seeds	

\*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 & treenuts

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

SAKEKASU FRESH ALASKAN SALMON	36
sakekasu glazed salmon. shiitake. soba cha dashi. braised daikon. micro mustard green salad	
ROBATAYAKI CHICKEN SKEWERS	28
shio koji marinated chicken thighs. binchotan grilled. cheese filled shishito peppers. yakitori tare. bok choy. forbidden rice	

ADDITIONAL TOPPINGS  
6.5 minute egg, 3.50 | menma, 2 | pork chashu, 4 | kaedama (extra noodles), 4  
gyofun fish powder, 1