

PICKLE PLATE (gf, v)	6
house mix. peppers. cucumbers. eggplant. daikon	
IZAKAYA CUCUMBERS (v)	6
persian cucumber spears. four miso tare dip	
SCOTCH TAMAGO	12
ramen egg. chili pork. ginger. garlic. peanut. panko. lemon. japanese mustard aioli	
HAMACHI CRUDO	22
thin sliced yellowtail. citrus chili kosho. black garlic. parsley-jalapeño oil. mandarin. seagrapes	
BLISTERED SHISHITO PEPPERS (gf, v)	13
yuzu sea salt	
UMEBOSHI SALAD (gf, v)	16
greens. watermelon radish. carrot. cashew togarashi. green chickpeas. ume (pickled plum) vinaigrette	
TAKOYAKI	12
grilled octopus dumplings. ginger. green onions. takoyaki sauce. shiso jalapeno kewpie aioli. dancing bonito	
TEBASAKI CHICKEN WINGS	18
twice fried. shancho pepper. yuzu soy chili dipping sauce • • • Or – Nagoya Style: sticky soy, honey, sesame	
WHISKY PORK BUNS	12
japanese whisky-miso crisped pulled pork. steamed buns. lightly pickled cucumber. candied fresno chili. micro cilantro. okonomi sauce	
• • • Or – Vegan Shiitake Buns: shiitake mushroom ragu for (v) option	
WAGYU CARPACCIO	38
thinly sliced, raw A5 MS 11 Wagyu. yuzu rice vinegar daikon salad. beech mushroom. hijiki seaweed. pea tendrils. avocado wasabi shavings. smoked sea salt	
YAKI IMO	9
japanese sweet potato. bruleed miso butter. ume crema. scallion greens	

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



~ Please ask server for source and market price

THE HOOK	23
rich tonkotsu broth. thin noodles. pork belly chashu. torched tomato. 6.5 minute egg. wood ear mushrooms. scallion. mayu • • • Add umami bomb 1	
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, thin noodles. chili pork soboro. 6.5 minute egg. steamed bok choy. enoki mushroom. rayu	
THE DARK HORSE	25
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)	22
rich vegan sesame-peanut, cashew milk broth. thin noodles. king oyster mushroom. shiitake mushroom ragu. torched tomato. rayu	
TOKYO RICH TSUKEMEN	25
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	

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