

## C O L D S A K E

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*Descriptions reflect tasting notes, not added ingredients*

### **AWA YUKI** - SPARKLING SAKE

*perfectly sweet and mild, peach, melon, vanilla*  
300ml bottle \$32

### **BLACK PHOENIX "asahi mai"** - JUNMAI DAIGINJO

*dry & light, muscat grapes, sweet tea, honey*  
glass \$13 | tokkuri \$35 | 720ml bottle \$80

### **DRUNKEN WHALE "suigei"** - TOKUBETSU JUNMAI

*dry & delicate, fennel, unripe berries, light flora*  
glass \$9 | tokkuri \$25 | 720ml bottle \$59

### **JOTO YUZU** - YUZU JUNMAI

*a RARE find, great balance of sweetness and acidity*  
glass \$14 | tokkuri \$40

### **LYCHEE SAKE** - VIETNAMESE PREMIUM SAKE

*sweet but refreshing*  
glass \$7 | 360ml bottle \$22

### **MOMOKAWA DIAMOND** - DOMESTIC JUNMAI GINJO

*medium - dry, autumn fruit & star anise*  
glass \$7 | tokkuri \$17 | 750ml bottle \$42

### **SNOW TIGER "yuki tora"** - NIGORI (UNFILTERED)

*creamy, vanilla, coconut, honey*  
glass \$9 | tokkuri \$23 | 720ml bottle \$54

### **BLOSSOM OF PEACE "tozai"** - PLUM SAKE

*soft tartness & slightly sweet, dark fruit, marzipan*  
glass \$9 | tokkuri \$26 | 720ml bottle \$65

### **DEMON SLAYER "wakatake"** - JUNMAI

*dry, green apple, peach, melon*  
glass \$11

## D R A F T B E E R S

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**fiddlehead ipa** 16oz American IPA (6.2%) 8

**sapporo** 16oz Rice lager. Japan (4.9%) 7

**allagash white** 12oz Wheat Ale. Maine (5.2%) 7

**downeast original cider** 16oz Unfiltered. MA (5.1%) 8.5

## W H I T E W I N E

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**chardonnay** - Elizabeth Rose 2023 | CA 14/54

**pinot grigio** - Zenato 2022 | Italy 10/40

**riesling** - Clean Slate 2021 | Germany 11/40

**rosé** - Berne Romance 2023 | France 12/48

**sauvignon blanc** - Ancient Peaks 2023 | CA 12/44

## B E E R C A N S & B U B B L E S

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**echigo "koshihikari"** Rice lager. Japan (5%). 12oz can 11

**echigo "flying ipa"** Japan (6%). 12oz can 10

**prosecco glass** - Luca Paretti | Italy 12

## R E D W I N E

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**cabernet sauvignon** - Ancient Peaks 2021 | CA 14/54

**merlot** - Parcel 41 2021 | CA 15/60

**pinot noir** - Chasing Lions 2022 | CA 11/42

**PLEASE NOTE THAT COCKTAILS AND MOCKTAILS ARE NOT AVAILABLE ON WEDNESDAYS. ONLY BEER, WINE, AND SAKE WILL BE OFFERED**

## C R A F T C O C K T A I L S

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### **astrology girl** 14

roku gin, amaro, passion fruit, vanilla, almond, yuzu

### **cherry waves** 14

toki whisky, fernet-branca, bing cherry nectar, cinnamon, yuzu, cola

### **japanese denim** 15

iwai mars whisky, apple cider, red wine nectar, falernum, bitters

### **kohi martini** 14

reposado tequila, mr. black cold brew liqueur, house-made cold brew

### **kyoto litchi** 11

vodka, hanjan soju, lychee

### **pamplemousse** 14

vodka, orange liqueur, fresh grapefruit, pomegranate, yuzu

### **paper crane** 14

iwai mars whisky, plum wine, amaro, yuzu

### **purple feather** 14

roku gin, luxardo maraschino, giffard violette, yuzu, prosecco

### **woo-tiki** 15

denizen rum blend, almond, fresh oj, pineapple, yuzu

## S P I R I T F R E E

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### **the mars** 8

ginger beer, lychee, yuzu, pomegranate

### **the sun** 8

*(Spicy)* ghost & habaero pepper, pineapple, lychee, tajin

### **the stargazer** 8

cinnamon, fresh oj & grapefruit, pineapple

**bottled still or bottled sparkling** 28oz 7

**(free refills) pepsi, diet pepsi, ginger ale, tonic** 4

**yuzu-white peach soda by moshi** 12oz 6

**red shiso-apple soda by moshi** 12oz 6

Before ordering drinks or food, please inform your server of any food allergies or dietary restrictions. \*  
These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,  
especially if you have certain medical conditions

martini +\$2 | manhattan +\$3 | king cube + \$1

## JAPANESE WHISKY

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2 ounce pours

<b>Akashi "Ume"</b>	12
sweet, plum, wood, complex	
<b>Akashi "White Oak"</b>	13
vanilla, caramel, chocolate	
<b>Fuyu</b>	14
ginger, nutmeg, plum, light smoke	
<b>Iwai "Mars"</b>	13
pear, quince, vanilla, red fruits	
<b>Iwai "Traditional"</b>	16
peat, cherry, toffee, ginger	
<b>Kaiyo "Mizunara Oak"</b>	21
dried fruit, cherry, vanilla	
<b>Kaiyo "The Single"</b>	20
aged 7yrs / honey, coconut, vanilla	
<b>Nikka "Days"</b>	16
apple, roasted nuts, vanilla	
<b>Nikka "Coffey Grain"</b>	21
melon, vanilla, grapefruit	
<b>Nikka "From the Barrel"</b>	20
dried fruit, leather, toffee	
<b>Toki</b>	12
ginger, white pepper, apple	

## PREMIUM JAPANESE WHISKY

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please ask your server about our reserve bottles

<b>Akashi Single Malt</b>	15/ounce
aged 5yrs / honey, herbal, spicy	
<b>Hibiki Harmony</b>	20/ounce
orange peels, honey, light oak, herbaceous	
<b>Kaiyo "The Sheri"</b>	18/ounce
sherry cask, fig, toffee, strawberry	
<b>Nikka Miyagikyo Single Malt</b>	15/ounce
green apple, lime, almond, black pepper	
<b>Nikka Taketsuru Pure Malt "White Label"</b>	16/ounce
light tropical fruit, honey, vanilla oak, cinnamon	
<b>Nikka Coffey Malt</b>	13/ounce
buttered pastries, fruit, spice	
<b>Yamazaki 12yr</b>	35/ounce
winter spice, tropical fruit, nutty, zest	

## AMERICAN WHISKEY & SCOTCH

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<b>Maker's Mark</b>	10
<b>Michter's Rye</b>	12
<b>Oban 14yr Scotch</b>	25
<b>Sazerac Rye</b>	9
<b>Talisker 10yr Scotch</b>	21
<b>Woodford Reserve Kentucky Bourbon</b>	13

## GIN

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<b>135 East Hyogo Dry Gin</b>	12
<b>Bombay Sapphire</b>	10
<b>Deacon Giles</b>	12
<b>Gunpowder</b>	13
<b>Hendrick's</b>	14
<b>Nikka Gin</b>	14
<b>Roku</b>	11

## VODKA

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<b>Grey Goose</b>	13
<b>Ketel One</b>	12
<b>Nikka Vodka</b>	14
<b>Stolichnaya Citron</b>	11
<b>Stolichnaya Vanilla</b>	12
<b>Tito's</b>	11

## TEQUILA

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<b>El Tesoro Blanco</b>	14
<b>El Tesoro Reposado</b>	18
<b>Herradura Reposado</b>	13
<b>Lunazul Blanco</b>	10
<b>Lunazul Reposado</b>	11

## MEZCAL

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<b>Rosaluna</b>	11
<b>Agave De Cortes Joven</b>	15

## BRANDY & COGNAC

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<b>Pierre Ferrand 1840</b>	14
<b>Macchu Pisco</b>	9
<b>Hennessy</b>	10

## AMARI & BITTERS

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<b>Amaro di Angostura</b>	10
<b>Aperol</b>	11
<b>Averna</b>	11
<b>Campari</b>	11
<b>Fernet</b>	12
<b>Montenegro</b>	11

## RUM

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<b>Denizen 8yr Dark Rum</b>	12
<b>Deacon Gile's Spiced Rum</b>	11
<b>Denizen White Rum</b>	10



## SUSHI BAR SPECIALS

*these items are prepared by the sushi bar,  
located separately from the main kitchen & will be served promptly once it is ready*

### TORO DRAGON FRUIT MAKI\* \$19

torched toro (tuna belly), avocado, jalapeño, mango, sweet potato tempura, kabayaki sauce, tempura crunch, dragon fruit spicy mayo, sesame

### TORO NIGIRI\* / TORO SASHIMI\* (market price)

### LOBSTER TEMPURA BITES \$22

fried lobster tail, spicy mayo, lemon, togarashi

## KITCHEN SPECIALS

### KOREAN SHORT RIB FRIES \$20

pulled short rib, cajun fries, caramelized onions, pickled fresno peppers, scallions, sesame, topped with a gochujang cheese sauce

### MISO SALMON RICE BOWL \$20

sizzling clay pot rice, miso salmon\*, avocado, seaweed salad, mixed veggies, pickled red onions, scallions, togarashi

*An asterisk (\*) indicates that this dish is served raw or undercooked.*

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

*Please inform your server of any food allergies or dietary restrictions.*

## izakaya : small plates

SALTED & STEAMED EDAMAME . . . \$6

SPICY EDAMAME . . . \$7

wok fried, spicy garlic butter

WOO-STIR EDAMAME . . . \$7

wok fried, garlic-herb butter, baked parmesan

FRIED CHICKEN BAO . . . \$8

(1pc), steamed bun, fried chicken, cabbage slaw, sweet pepper sauce, pickled red onions, sesame

PORK BELLY BAO . . . \$8

(1pc) steamed bun, pork belly, green apple slaw, sweet pepper sauce, spicy mayo, pickled red onions, sesame

GYOZA . . . \$11

(6pcs), pan seared chicken & pork dumplings, house sauce, togarashi

SPICY FRIED GYOZA . . . \$8

(4pcs), chicken & pork dumplings, chili crisp, sesame

CHICKEN WINGS . . . \$11

(5pcs), double-fried, pickled radish, with a choice of sauce: sweet soy, spicy soy-garlic, ghost pepper, gochujang, or yuzu hot honey

CHICKEN KARAAGE . . . \$11

fried chicken bites, spicy mayo, pickled radish, togarashi

BRUSSEL SPROUTS . . . \$11

deep fried, lemon-butter roux, crumbled bacon, black garlic

TOFU WOO . . . \$9

fried tofu, yuzu balsamic vinaigrette, chili oil, sesame, scallions

GRILLED EGGPLANT . . . \$8

teriyaki glaze, scallion oil, fried shallots

JAPANESE STREET CORN . . . \$9

off the cob, mirin mayo, baked parmesan, fried shallots, scallions, togarashi, lime

SEAWEED SALAD . . . \$7

yuzu balsamic vinaigrette, sesame

## grilled plates

STEAK FRITES\* . . . \$26

6oz filet, shiso chimichurri, cajun fries, gochujang mayo

GRILLED SALMON\* . . . \$23

8oz crispy skin filet, fried brussel sprouts, lemon butter roux, teriyaki sauce, seasonal citrus, fried scallions

HAMACHI KAMA . . . \$21

fried yellowtail collar, teriyaki glaze, spicy korean pickles, ponzu, furikake, charred lemon, togarashi

## salads & sandos

add avocado +\$3

HOUSE SALAD . . . \$10

mixed greens, cucumber, tomato, fried shallots, pickled red cabbage

choose dressing:

ginger dressing or lychee-pomegranate vinaigrette

choose protein:

fried chicken \$5 • grilled chicken \$5 • grilled salmon \$6

spicy shrimp (4pcs) \$6 • spicy bulgogi beef\* & onions \$10

GRILLED CHICKEN SANDO . . . \$16

house-made ube bun, grilled chicken, wasabi-honey aioli, mixed greens, tomato, cajun fries, side of spicy mayo

KOREAN FRIED CHICKEN SANDO . . . \$16

house-made ube bun, fried chicken tossed in gochujang sauce (mild spicy), gochujang mayo, kimchi, cabbage slaw, pickled- red onions, cajun fries, togarashi, side of gochujang mayo

## rice bowls

sizzling clay pot, lightly crisped rice, mixed veggies, poached egg\*, scallions, sesame

BUTA BOWL . . . \$16

thick cut pork belly, marinated bean sprouts, spicy bulgogi sauce

CHICKEN TERIYAKI BOWL . . . \$17

pickled cabbage & spicy mayo

EBI BOWL . . . \$19

spicy shrimp (6pcs), beer braised spinach, gochujang mayo

KOGI BEEF BOWL . . . \$20

spicy bulgogi beef\* & onions, beer braised spinach

SOYA BOWL . . . \$16

fried tofu (6pcs), marinated bean sprouts, spicy bulgogi sauce

## kushi : skewers

1 skewer per order

BEEF KUSHI\* . . . \$5

grilled, garlic-herb butter

SALMON KUSHI\* . . . \$4

grilled, miso glaze, charred lemon, togarashi

CHICKEN THIGH KUSHI . . . \$4.5

grilled, teriyaki glaze, wasabi-scallion oil

FRIED CHICKEN KUSHI . . . \$4.5

light batter, house-made katsu sauce

## assari ramen

chicken broth

SHOYU RAMEN . . . \$17

shoyu tare, pork belly, oyster mushroom, soy egg\*, nori, scallions

BUTTER CORN RAMEN . . . \$17

white miso tare, shredded sesame chicken, soy egg\*, king oyster- mushrooms, charred corn, black garlic butter, ash onion oil, scallions

TAMANEGI RAMEN . . . \$17

white miso tare, shredded sesame chicken, oyster mushrooms, fried shallots, chili oil, scallions

TANJUN CHICKEN RAMEN . . . \$12

white miso tare, shredded sesame chicken, scallions

## tonkotsu ramen

pork broth

HAKATA RAMEN . . . \$18

red miso tare, pork belly, bamboo, charred corn, nori, chili oil, ash onion oil, scallions

SPICY RED MISO RAMEN . . . \$18

*mild spicy*, red miso tare, pork belly, soy egg\*, king oyster mushrooms, bamboo, chashu ball, chili oil, ash onion oil, scallions

GHOST RAMEN . . . \$21

*very spicy*, red miso tare, pork belly, soy egg\*, bamboo, chashu ball, marinated bean sprouts, ghost pepper sate, ash onion, chili oil, scallions

MOYASHI RAMEN . . . \$19

*medium spicy*, red miso tare, pork belly, poached egg\*, wok fried bean sprouts, chili crisp, scallions

TANJUN PORK RAMEN . . . \$14

red miso tare, pork belly, scallions

## yasai ramen

vegan

XO VEGAN RAMEN . . . \$18

no broth, house-made mushroom xo, fried tofu, king oyster- mushrooms, wok fried bean sprouts, fried shallots, chili oil, scallions

SPICY MISO VEGAN RAMEN . . . \$16

vegan broth, red miso tare, king oyster mushrooms, bamboo, crushed tofu, chili oil, ash onion oil, scallions

CAUTION!: For everyone's safety, please ensure children remain seated - our team carries very hot bowls

BEFORE PLACING YOUR FOOD OR DRINK ORDER,  
PLEASE INFORM YOUR SERVER OF ANY ALLERGY OR DIETARY RESTRICTIONS  
\*ITEMS MARKED WITH AN ASTERISK\* MAY BE SERVED RAW OR UNDERCOOKED;  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
**18% AUTOMATIC GRATUITY WILL BE ADDED FOR PARTIES OF FIVE (5) OR MORE  
SUBSTITUTIONS WILL BE CHARGED**

## mazemen ramen

no broth and tossed in sauce

ABURA RAMEN . . . \$18

*medium spicy*, santaka tare (contains oyster sauce), bacon bits, pork belly, king oyster mushrooms, soy egg\*, chili oil, scallions

MAZE RAMEN . . . \$19

shiso-miso pesto, black garlic, grilled chicken thigh, marinated bean sprouts, scallions, sesame  
- add salmon\* +\$6

HIYASHI CHUKA RAMEN . . . \$19

*medium spicy*, santaka tare (contains oyster sauce), spicy shrimp (6pcs), soy egg\*, beer braised spinach, fried shallots, scallions

SPICY BULGOGI BEEF RAMEN . . . \$22

*medium spicy*, santaka tare (contains oyster sauce), spicy bulgogi beef\* & onions, fried shallots, chili oil, scallions, sesame

SURF N' TURF RAMEN . . . \$30

*medium spicy*, kezuri wide noodles, beef\*, spicy shrimp (6pcs), gochujang - miso sauce, poached egg\*, onions, oyster mushrooms, beer braised spinach, chili crisp, scallions, sesame

## udon

thick & chewy wheat noodles

CLASSIC UDON

chicken broth, white miso tare, fried shallots, oyster mushrooms, chili oil, togarashi, scallions, with a choice of:

- shredded sesame chicken . . . \$17

- pork belly . . . \$17

- spicy shrimp (6pcs) . . . \$19

VEGAN UDON . . . \$16

vegan broth, red miso tare, crushed tofu, fried shallots, oyster mushrooms, chili oil, togarashi, scallions

### ADD ONS

soy egg (half)\* \$1.5

shredded sesame chicken \$3

poached egg\* \$2

grilled chicken \$5

spicy bulgogi beef\* & onions \$10

chashu \$4 (pork belly)

spicy shrimp (4pcs) \$6

bacon bits \$2

chashu ball \$2 (spicy minced pork ball)

crushed tofu \$2

fried tofu (6pcs) \$3

charred corn \$1.5

king oyster mushrooms \$1.5

oyster mushrooms \$1.5

marinated bamboo \$1.5

marinated bean sprouts \$1.5

wok fried bean sprouts \$1.5

beer braised spinach \$2

nori \$1

side of broth \$4 (in-house) / \$5 (to-go)

side of kimchi \$2

### SPICE, SAUCES, ETC.

house-made chili oil \$1.50

house-made chili sate \$1.50

house-made ghost sate \$1.50

house-made chili crisp \$2

sriracha \$1.50

spicy mayo \$1

gochujang mayo \$1

mirin mayo \$1

wasabi-honey aioli \$1

side of white rice \$3

side of sushi rice \$4

side of ramen noodles \$4

side of udon noodles \$6

all salad dressings \$1

shiso chimichurri \$3

teriyaki sauce \$1

kabayaki (unagi) sauce \$1.50

house-made ponzu \$1.50

wing sauce \$1

ghost wing sauce \$1.5

gyoza dipping sauce (house sauce) \$1.50

# SUSHI MENU

Our sushi menu is clearly defined to help you make the best choice. We kindly ask that you double-check your selections before placing your order. This helps us reduce food waste and support a more sustainable dining experience. We will not be removing mis-ordered items. Thank you for your understanding and support! This menu is prepared by the sushi bar, located separately from the main kitchen & will be served promptly once it is ready

**(C) = COOKED**

## 1. CHOOSE YOUR FISH

## 2. CHOOSE YOUR STYLE

- EEL unagi (C) . . . \$9
- SALMON sake\* . . . \$8
- SALMON BELLY\* . . . \$9
- TUNA maguro\* . . . MP
- YELLOWTAIL hamachi\* . . . \$8
- TUNA BELLY toro\* . . . MP

**NIGIRI**  
2 pcs  
sliced fish on top of rice & wasabi

**SASHIMI . . . +\$3**  
3-4 slices of just fish

**HAND ROLL . . . +\$1**  
1 per order, cone shaped roll  
all hand rolls come with avocado, cucumber, and shiso

### finer nigiri

1 piece per order,  
fish on top of wasabi & rice,  
meticulously flavored

TORCHED SALMON BELLY\* . . . \$6  
tobiko & shiso

YUZU HAMACHI\* . . . \$6  
yuzu & jalapeño kosho

## sushi bar creations

YELLOWTAIL & JALAPENO CRUDO\* . . . \$16  
thinly sliced yellowtail, house-made ponzu, jalapeño

TUNA-AVO CRISPY RICE\* . . . \$17  
(3pcs), tuna tartare, yuzu guacamole, spicy mayo, house-made ponzu, pickled red onions, furikake, crispy sushi rice

SASHIMI DELUXE SET\* . . . \$42  
Chef's choice, 14-16 slices

SASHIMI COMBO SET\* . . . \$38  
1 spicy tuna maki with 9 slices of Chef's choice sashimi

BASIC MAKI SET\* . . . \$31  
1 spicy salmon maki, 1 spicy tuna maki, 1 tiger eye maki

SALMON LOVER SET\* . . . \$37  
1 spicy salmon maki, 3 slices of sashimi, 2pcs of nigiri  
2pcs of spicy salmon avocado crispy rice

### MAKI MONDAYS

ENJOY 15% OFF ON ALL MAKI  
THIS OFFER IS ONLY  
AVAILABLE ON MONDAYS  
take-out orders and 3 course sets are  
excluded from this offer

## classic maki

All classic rolls are made with sushi rice, nori (dried seaweed), sesame seeds, and are cut into 6 pieces unless noted otherwise. An asterisk ( \* ) indicates that the dish is raw or undercooked

**(C) CALIFORNIA . . . \$17**  
crab stick, cucumber, avocado

**(C) CATERPILLAR . . . \$14**  
eel, avocado, cucumber, kabayaki sauce

KOGETA SALMON\* . . . \$14  
spicy salmon mix, lightly torched salmon belly, green apple, tempura crunch, kabayaki sauce, spicy mayo

PHILADELPHIA\* . . . \$10.5  
smoked salmon, cream cheese, avocado, cucumber

RAINBOW\* . . . \$17  
(8pcs), california wrapped with an assortment of fish\* and avocado

**(C) SHRIMP TEMPURA MAKI . . . \$10.5**  
(5pcs), shrimp tempura, avocado, cucumber, kabayaki sauce, spicy mayo

SPICY NEGIHAMA\* . . . \$12  
spicy yellowtail mix, yellowtail cucumber, jalapeño, scallions, spicy mayo

SPICY SALMON\* . . . \$11  
spicy salmon mix, salmon, cucumber, spicy mayo

SPICY TUNA\* . . . \$12  
spicy tuna mix, tuna, cucumber, spicy mayo

**(C) SPIDER . . . \$16**  
(5pcs), soft shell crab tempura, crab stick, green apple, avocado, kabayaki sauce, spicy mayo

TIGER EYE\* . . . \$13.5  
salmon, tuna, asparagus, kabayaki sauce, spicy mayo, lightly tempura fried

**(C) UNA AVO or UNA KYU . . . \$10**  
eel, kabayaki sauce, with avocado or with cucumber

**(C) SWEET POTATO TEMPURA MAKI . . . \$8**  
kabayaki sauce

## hosomaki

6 pieces, nori on the outside, sesame

**(C) AVOCADO MAKI . . . \$7**

**(C) CUCUMBER MAKI . . . \$6**

SALMON MAKI\* . . . \$8

TUNA MAKI\* . . . \$9

YELLOWTAIL & SCALLION MAKI\* . . . \$9

## signature maki

All signature rolls are made with sushi rice, soy wrap, sesame seeds, and are cut into 8 pieces unless noted otherwise. An asterisk ( \* ) indicates that the dish is raw or undercooked

**(C) BAKI . . . \$18**  
beef \*, avocado, cucumber, sweet potato tempura, kabayaki sauce

BAY STATE\* . . . \$19  
smoked salmon, crab stick, shrimp tempura, green apple, avocado, cream cheese, kewpie mayo, salmon, teriyaki sauce, fried shallots

CHIMICHURRI TUNA\* . . . \$18  
spicy tuna mix, sweet potato tempura, green apple, avocado, torched tuna, shiso chimichurri

THE FIREBENDER\* . . . \$18  
(very spicy), spicy tuna mix, salmon, apple, avocado, sweet potato tempura, cream cheese, tempura, crunch, ghost pepper sate, spicy mayo

**(C) LOBSTAH RANGOON . . . \$21**  
lobster tail tempura, avocado, cream cheese, plum sauce, spicy mayo, fried onions, crispy wontons

**(C) LOBSTER TEMPURA MAKI . . . \$21**  
lobster tail tempura, lobster mix, yuzu guacamole, cucumber, spicy mayo

MAYAN\* . . . \$16  
spicy salmon mix, tuna, apple, avocado, jalapeño, tempura crunch, sriracha

OKINAWA SUNSHINE\* . . . \$19  
shrimp tempura, spicy tuna mix, tuna, avocado, mango, mango sauce, tempura crunch, spicy mayo

**(C) SAMURAI . . . \$23**  
beef \*, lobster mix, apple, avocado, sweet potato tempura, kabayaki sauce, sriracha, fried shallots, scallions

THE UNION\* . . . \$16  
salmon, tuna, whitefish, crab stick, asparagus, kabayaki sauce, spicy mayo, lightly tempura fried

TORO DRAGON FRUIT\* . . . \$19  
torched toro (tuna belly), avocado, jalapeño, mango, sweet potato tempura, kabayaki sauce, tempura crunch, dragon fruit spicy mayo, sesame

## KONBO LUNCH SET

three course lunch for \$23.00  
available from 12pm-4pm on weekdays

this price does not yet include taxes  
no substitutions  
additional toppings are welcome for an extra charge  
available for dine-in only

### course 1

choose one izakaya  
STEAMED EDAMAME  
sea salt

SPICY EDAMAME  
spicy garlic butter

GYOZA  
pan seared chicken & pork dumplings,  
togarashi, house sauce

### course 2

choose one main entrée  
please refer to our main menu for additional pricing & ingredients

TANJUN CHICKEN RAMEN  
white miso tare, chicken broth, shredded sesame chicken, scallions

TANJUN PORK RAMEN  
red miso tare, pork broth, pork belly, scallions

TANJUN VEGAN RAMEN  
red miso tare, vegan broth, crushed tofu, scallions

O.G. RICE BOWL  
sushi rice, mixed vegetables, poached egg\*, marinated bean sprouts, sesame seeds, scallions, bulgogi sauce (mild spicy)

SAKANA MAKI DUO . . . +\$3  
1 california maki + 1 spicy salmon maki\*

VEGAN MAKI DUO  
1 sweet potato tempura maki + avocado maki

### course 3

choose one dessert  
KASUTADO  
egg custard, coffee caramel, streusel

SORBET  
seasonal flavor

# desserts

## WINTER MELON ICE CREAM SANDWICH \$12

winter melon ice cream, walnut cookie, blueberry compote, whipped cream

## CREAMY UBE CHEESECAKE \$12

New York style, graham cracker crust, toasted coconut,  
whipped cream, lychee

## STRAWBERRY & LIME SORBET \$8

chili meringue

## KASUTADO \$7.5

egg custard, coffee-caramel, streusel

# tea

## HOT TEA \$4

green, jasmine-green, or black tea

## MATCHA \$6

imported premium hot suspended green tea

*Please inform your server of any food allergies or dietary restrictions.*