

COLD SAKE

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

DRAFT BEERS

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

WHITE WINE

chardonnay - Elizabeth Rose | CA 14/54

pinot grigio - Zenato 10/40

riesling - Clean Slate 11/40

rosé - Berne Romance 12/48

sauvignon blanc - Ancient Peaks 12/44

BEER CANS & BUBBLES

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

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

prosecco glass - Luca Paretti | Italy 12

RED WINE

cabernet sauvignon - Ancient Peaks 14/54

merlot - Ancient Peaks 13/50

pinot noir - Chasing Lions 11/42

WATERS & SODAS

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

COCKTAILS

jade mythology 14

summery, green melon & cucumber forward, slightly herbaceous
shochu, gabriel boudier melon liqueur, del santo, yuzu

kohi martini 14

a coffee martini made with reposado tequila
reposado tequila, cold brew liqueur, house-made cold brew

koji gold 14

spirit forward, caramelly, umami
iwai mars whisky, honey-miso nectar, amaro, orange bitters

kyoto litchi 12

strong, perfectly sweet, tropical flora
vodka, hanjan soju, giffard lychee

pamplemousse 14

refreshing, citrusy, juicy
vodka, orange liqueur, fresh grapefruit, pomegranate, yuzu

paper crane 14

a perfect balance of acidity, bitterness, and sweetness
iwai mars whisky, plum wine, amaro, yuzu

purple feather 14

floral, bright, light cherry notes
nikka gin, luxardo maraschino, giffard violette, yuzu, prosecco

smoke & passion 14

a margarita that's a lil' smoky and a lil' bitter
reposado tequila, mezcal, aperol, passion fruit nectar, yuzu

woo-tiki 15

a boozier and juicier version of a mai tai
denizen rum blend, amaretto, almond, fresh oj, pineapple, yuzu

SPIRITFREE

the mars 8

ginger beer, lychee, yuzu, pomegranate

the sun 8

(Spicy) ghost & habañoero pepper, pineapple, lychee, tajín

the stargazer 8

cinnamon, fresh oj & grapefruit, pineapple

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

JAPANESE WHISKY

2 ounce pours

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

PREMIUM JAPANESE WHISKY

please ask your server about our reserve bottles

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

AMERICAN WHISKEY & SCOTCH

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

GIN

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

VODKA

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

TEQUILA

El Tesoro Blanco	14
El Tesoro Reposado	18
Lunazul Blanco	10
Lunazul Reposado	11

MEZCAL

Rosaluna	11
Agave De Cortes Joven	15

BRANDY & COGNAC

Pierre Ferrand 1840	14
Macchu Pisco	9
Hennessy	10

AMARI & BITTERS

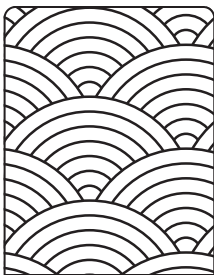
Amaro di Angostura	10
Aperol	11
Averna	11
Campari	11
Fernet	12
Montenegro	11

RUM

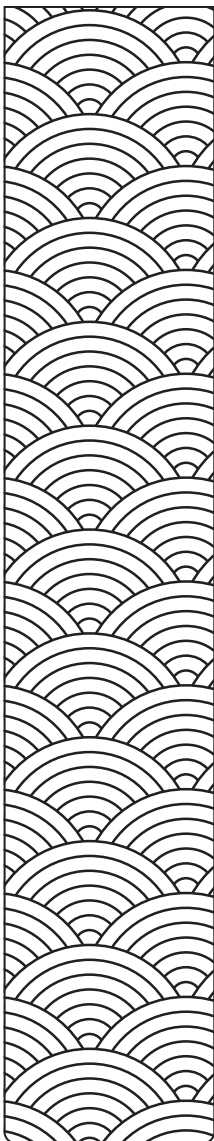
Denizen 8yr Dark Rum	12
Siege of Wolves Spiced Rum	11
Denizen White Rum	10

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





MENU



IZAKAYA

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

Menu items, prices, and availability are subject to change • substitutions will be charged accordingly • 18% automatic gratuity will be added for parties of five (5) or more

steamed edamame 6
steamed soybeans, sea salt

wok-fried edamame 7

spicy-wok-fried: soybeans, garlic-butter, pepper flakes

woo-stir-fried: soybeans, fine herbs, garlic-butter, crushed baked parmesan

tofu woo 9
fried tofu, cajun seasoning, yuzu balsamic, chili oil, sesame

eggplant 8
grilled, teriyaki glaze, scallion oil, fried shallots

japanese street corn 9
off the cob, charred corn, mirin mayo, baked parmesan, fried shallots, scallions, togarashi, lime

spicy fried gyoza 8
[4pcs] chicken & pork dumplings, chili crisp, sesame

gyoza 11
[6pcs] seared chicken & pork dumplings, house dipping-sauce, togarashi

brussel sprouts 11
fried brussel sprouts, lemon-butter roux, smoked bacon-bits, black garlic

seaweed salad 7
yuzu balsamic, sesame

pork belly bao 8
(1pc) steamed bun, braised pork belly, apple slaw, sweet red pepper sauce, spicy mayo, pickled onions, sesame

fried chicken bao 8
(1pc) steamed bun, fried chicken, cabbage slaw, sweet red pepper sauce, pickled onions, sesame

chicken karaage 11
fried chicken bites, spicy mayo, pickled radish, togarashi

SALADS

house salad 10
mesclun greens, cucumber, tomato, fried shallots, pickled cabbage

choice of dressing
ginger dressing or lychee-pomegranate vinaigrette

proteins | add to your salad
| fried chicken \$5 | grilled chicken \$5 |
| grilled salmon* \$6 | spicy shrimp [4pcs] \$6 |
| spicy bulgogi beef & onions* \$10 |

SANDO

add avocado or add a fried egg +\$3

grilled chicken sandwich 16
house-made ube bun, grilled chicken, honey-wasabi aioli, mixed greens, tomato, pickled onions, cajun fries, side of spicy mayo

korean fried chicken sandwich 18
house-made ube bun, fried chicken in gochujang sauce (*mild spicy*), kimchi, cabbage slaw, gochujang mayo, pickled red onions, cajun fries, side of gochujang mayo

RICE BOWLS

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

buta bowl 17
thick cut pork belly, marinated bean sprouts, spicy bulgogi sauce

chicken teriyaki bowl 17
pickled cabbage, spicy mayo

ebi bowl 20
spicy shrimp [6pcs], beer braised spinach, gochujang mayo

kogi beef bowl 21
spicy bulgogi beef & onions*, beer braised spinach

soya bowl 17
fried tofu, marinated bean sprouts, spicy bulgogi sauce

miso salmon bowl 20
(no egg) avocado, seaweed salad, pickled onions, togarashi

ENTREE PLATES

korean short rib fries 22
pulled beef short rib, cajun fries, caramelized onions, pickled peppers, gochujang cheese sauce, sesame

grilled salmon* 23
crispy skin, fried brussel sprouts, lemon butter roux, teriyaki glaze, citrus

KUSHI (SKEWERS)

1 per order

beef* 5
grilled, garlic-herb butter

salmon* 4
grilled, miso glaze, charred lemon, togarashi

ADDITIONAL TOPPINGS:

- soy egg (half)* \$1.5
- shredded sesame chicken \$3
- poached egg* \$2.5
- grilled chicken \$5
- fried egg* \$3
- spicy bulgogi beef* & onions \$10
- chashu \$5 (pork belly)
- spicy shrimp (4pcs) \$6
- braised short rib \$10
- bacon bits \$2
- chashu ball \$2 (spicy minced pork ball)
- crushed tofu \$2
- fried tofu (6pcs) \$3
- charred corn \$1.5
- mushrooms \$3
- marinated bamboo \$1.5
- marinated bean sprouts \$1.5
- wok fried bean sprouts \$1.5
- beer braised spinach \$2
- nori \$1

SPICES, SAUCES, ETC

- side of kimchi \$2
- house-made chili oil \$1
- house-made chili sate \$1
- house-made ghost sate \$2
- house-made chili crisp \$2
- sriracha \$1
- spicy mayo \$1
- gochujang mayo \$1
- mirin mayo \$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
- teriyaki sauce \$1
- kabayaki (unagi) sauce \$1
- house-made ponzu \$1
- house sauce (gyoza sauce) \$1

RAMEN & UDON

[ASSARI]

CHICKEN BROTH

- shoyu** 17
shoyu tare, pork belly, mushrooms, soy egg*, nori, scallions
- tamanegi** 17
white miso tare, shredded sesame chicken, mushrooms, fried shallots, chili oil, scallions
- butter corn** 18
white miso tare, shredded sesame chicken, mushrooms, soy egg*, charred corn, scallions, black garlic butter, ash onion oil

[YASAI RAMEN]

VEGAN

- xo vegan** 18
(No Broth) dry ramen, house-made mushroom xo sauce, fried tofu (6pcs), mushrooms, wok fried bean sprouts, fried shallots, chili oil, scallions
- spicy miso vegan** 16
vegan broth, red miso tare, mushrooms, bamboo, scallions, crushed tofu, scallions, chili oil, ash onion oil

[MAZEMEN]

NO BROTH

- abura** 18
(Medium Spicy), santaka tare (contains oysters), smoked bacon bits, pork belly, mushrooms, soy egg*, scallions, chili oil
- maze** 19
shiso-miso pesto, black garlic, grilled chicken thigh, marinated bean sprouts, scallions
| add salmon* \$6 |
- hiyashi chuka** 20
(Medium Spicy), santaka tare, spicy shrimp (6pcs), soy egg*, beer braised spinach, fried shallots, scallions
- spicy bulgogi beef** 22
(Medium Spicy), santaka tare (contains shellfish), spicy bulgogi beef* & onions, spicy butter, fried shallots, scallions, sesame, chili oil
- surf n' turf** 30
(Medium Spicy) kezuri wide noodles, beef*, spicy shrimp (6pcs), gochujang-miso butter sauce, poached egg*, chili crisp, sautéed onions, mushrooms, beer braised spinach, scallions, sesame

[UDON]

THICK & CHEWY WHEAT NOODLES

- classic udon**
chicken broth, white miso tare, fried shallots, marinated bean sprouts, 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, marinated bean sprouts, chili oil, togarashi, scallions

[TONKOTSU]

PORK BROTH

- hakata** 18
red miso tare, pork belly, bamboo, charred corn, nori, scallions, ash onion oil, chili oil
- spicy red miso** 18
(Mild Spicy) red miso tare, pork belly, mushrooms, bamboo, soy egg*, chashu ball, scallions, chili oil, ash onion oil
- ghost** 21
(Very Spicy) red miso tare, pork belly, bamboo, chashu ball, scallions, soy egg*, marinated bean sprouts, ghost pepper sate, ash onion, chili oil
- moyashi** 19
(Medium Spicy) red miso tare, pork belly, wok fried bean sprouts, poached egg*, chili crisp, scallions

[TANJUN RAMEN]

KEEP IT SIMPLE OR ADD MORE TOPPINGS

- tanjun chicken ramen** 12
white miso tare, chicken broth, shredded sesame chicken, scallions
- tanjun pork ramen** 14
red miso tare, pork broth, pork belly, scallion



desserts

MANGO SAGO \$12

a chilled dessert soup made of coconut milk, sago pearls,
fresh mango, and mango ice cream

MATCHA & RASPBERRY ICE CREAM SANDO \$12

matcha macron, raspberry & white chocolate ice cream,
raspberry coulis

GUAVA SORBET \$8

sumac meringue

KASUTADO \$7.5

egg custard, coffee-caramel, streusel

tea

HOT TEA \$4

green, jasmine-green, or black tea

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