

WEDNESDAYS AT CHASHU

Available on Wednesdays

3 course meal for \$29.26 or upgrade to a Maki Trio Set (+\$10)

Price does not include tax & gratuity. This menu is not available for take out

Course 1

choose one izakaya

steamed edamame
soy beans, sea salt

spicy fried gyoza
chicken & pork dumplings, chili crisp, sesame

eggplant
grilled, teriyaki glaze, scallion oil, fried shallots

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

fried chicken bao
(1) steamed bun, fried chicken, cabbage slaw,
sweet red pepper paste, sesame

Course 2

choose one main dish

additional toppings and substitutions
are welcomed for an extra charge

tamanegi ramen
assari (chicken) broth, white miso tare, sesame chicken,
oyster mushrooms, fried shallots, chili oil, scallions

moyashi ramen
tonkotsu (pork) broth, red miso tare,
pork belly, wok fried bean sprouts, poached egg*,
(medium spicy) chili crisp, togarashi, scallions

shoyu ramen
assari (chicken) broth, shoyu tare, pork belly, oyster
mushroom, soy egg*, nori, scallions

chicken teriyaki bowl
sizzling clay pot, lightly crisped rice, mixed veggies,
poached egg*, scallions, sesame, pickled cabbage, spicy mayo

maki trio set* (+ \$10)
1 tiger eye, 1 spicy salmon, 1 spicy tuna

Course 3

choose one dessert

kasutado
egg custard, coffee-caramel, streusel

seasonal sorbet

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

