

お刺身

FRESH SASHIMI

- 3 KINDS SASHIMI 19.80  
6pc of scallop, yellowtail, king salmon
- 5 KINDS SASHIMI 32.80  
10pcs of yellowtail, king salmon, bluefin tuna, madai, shimaaji
- SCALLOP 14.80
- WILD SOCKEYE SALMON 14.80
- YELLOWTAIL 15.80
- KING SALMON 17.80
- BLUEFIN TUNA 22.80

押し寿司

SIGNITURE PRESS SUSHI

- OSAKA BRIDGE 74.80  
5 kinds of pressed sushi served on a 4ft. bridge !!!!  
MONSTER BALL PRESS SUSHI 17.80  
Salmon & scallop press sushi with nori, truffle mayo and shredded egg  
< \$3.00 for extra truffle mayo >
- SALMON PRESS SUSHI 16.80  
Torched salmon, house made mayo sauce, yuzu unagi sauce
- TNT PRESS SUSHI 18.80  
Salmon pressed sushi with deep fried shrimp, TNT sauce
- AVOCADO PRESS SUSHI 14.80  
Avocado, shiso leaf, seaweed sauce
- BEEF PRESS SUSHI 14.80  
AAA beef, avocado, chili oil, dorinku steak sauce
- SCALLOP PRESS SUSHI 14.80  
Scallop, shiso leaf, truffle mayo

DORINKU  
OSAKA  
DINNER

4PM - 10PM



ラーメン  
RAMEN

- SEAFOOD LEMON SHIO RAMEN 17.80  
FISH BROTH  
Salmon tataki, green onion, nori, kelp, sliced lemon
- BLACK GARLIC MISO 17.80  
PORK AND CHICKEN MISO BROTH  
Pork chashu, yu choy spinach, green onion, egg, black garlic oil
- VEGAN RAMEN 16.80  
VEGAN NUTTY + CREAMY BROTH  
Sauteed mushroom, cabbage & sprouts, onion & chive, chili oil
- < RAMEN ADD-ON >
  - + spicy paste 1
  - + 2pc pork chashu 3
  - + ramen egg 3
  - + seasonal vegetables 3
  - + extra noodle 3
  - + mushroom 3





# 麵/飯 MAIN

## TRUFFLE CREAM UDON 16.80

Sauteed mushroom, bacon, green onion, sous vide egg

## PORK YAKISOBA 17.80

Pork fried noodle  
served with yuzu sour cream and nanami powder

## WAGYU SUKIYAKI UDON 26.80

Miyazaki wagyu beef, yu choy spinach, enoki mushrooms, shredded beef, green onion and sous vide egg in sukiyaki sauce, served with nama shichimi

## CHICKEN CHAHAN 17.80

Chicken fried rice served with scallion, red ginger, tempura bits

## ISHIYAKI BEEF BIBIMBAP 17.80

Beef fried rice served with egg, yuzu unagi sauce

## YAKINIKU 19.80

Japanese style BBQ beef  
served on a hot lava stone

## Mt. Fuji AAA STEAK 29.80

5oz. beef tenderloin steak  
served on a hot lava stone  
Served with daikon wasabi, nama shichimi and dorinku steak sauce

## BEEF SHORT RIB 29.80

Slow-cooked and braised beef short rib  
served with balsamic sauce



# おつまみ SNACKS

## CHICKEN KARAAGE 14.80

Add spicy +3.00

## TUNA TATAKI 14.80

served with chili oil

## BEEF TATAKI 14.80

served with chili oil

## SHAKA SHAKA FRIES 8.80

spicy seasoning +1.00  
add truffle mayo +3.00

## TAKOYAKI 8.80

## PORK GYOZA 8.80

## TAKO WASABI 7.80

## GREEN SALAD 8.80

## EDAMAME 6.80

# FEATURE DRINKS

## === TAP BEER ===

Asahi \$7.00 / Sapporo \$6.00

## === JAPANESE SAKE BOTTLE ===

Dassai Junmai Daiginjo Sparkling \$55

## === FRUITS SAKE ===

Suntory CAN chu-hai -196 \$7.00  
lemon/peach/grapefruits

## === HOUSE COCKTAIL ===

### PIKAPIKA \$15

Banana calpico cocktail,  
Only made for Animethon weekend!

## === WANTS TO PARTY? ===

SAKE BOMB!!!!!! \$7

## === NON ALCOHOL ===

Melon soda / Pineapple lemon soda / Strawberry soda  
Peach Oolong tea / Cherry Oolong tea



# デザート DESSERTS

## MATCHA CREME BRULEE 8.80

TAIYAKI  
with MATCHA ICE CREAM  
8.80

WIFI ID: Dorinku  
Pass: dorinkuosaka

And more on drink menu!