

STARTERS

SALAD *GLUTEN FREE

ORIGINAL DASHI SALAD

fresh local seasonal vegetable salad with homemade dashi dressing

MINI 16 / FULL 20

VEGAN DASHI SALAD

fresh local seasonal vegetable salad with homemade vegan dashi dressing

MINI 16 / FULL 20

BITES

EDAMAME 9

*VEGAN

chilled edamame, basil, plum, red shiso, olive oil

KYURI 9

*VEGAN *GLUTEN FREE

fresh persian cucumber, sweet onion dressing, micro shiso

KIMCHI MUSHROOMS 9

*VEGAN

oyster mushroom, scallion, white pepper, black pepper, sesame, kimchi sauce

SET OF 3 25

edamame, kyuri, kimchi mushrooms same size as above

POTATO 11

*GLUTEN FREE

fried fingerling potato, karasumi-bottarga, butter soy sauce, lemon zest

RAW

OYSTER MP

*GLUTEN FREE

half shell fresh oyster, yuzu umami vinaigrette, green shiso, lemon

*ASK YOUR SERVER ABOUT OUR ROTATING OYSTERS

MAGURO TATAKI 27

maguro-yellowfin tuna, tataki sauce, shallots, potato chips, watercress, scallions, mint dressing, caper, shichimi chili pepper

MADAI TARTARE 29

madai-japanese red snapper, rakkyo pickles, white dressing, chives, lemon zest, shokupan milk bread, mimolette cheese, tomato butter, trout roe

APPETIZER

TSUKUNE BUNS 2PC 17

ground chicken, ground pork, sesame oil, cabbage, japanese mustard sauce, teriyaki sauce

GRILLED MISO HAMACHI 28

umami miso marinated yellowtail, charred japanese yam, pickled yuzu ginger

GRILLED HAMACHI-COLLAR 26

*LIMITED

umami miso marinated yellowtail collar, charred japanese yam, pickled yuzu ginger

GRILLED ATSUAGE TOFU 24

*VEGAN

grilled housemade fried tofu, miso sukiyaki sauce, micro greens, myoga ginger

side of rice +4

SIGNATURE

ORIGINAL TEBASAKI

4PC 18 6PC 24 8PC 26

fried chicken wing, teriyaki sauce, chef's spicy seasoning

CURRY+CHEESE TEBASAKI

4PC 19 6PC 25 8PC 27

fried chicken wing, teriyaki sauce, chef's curry seasoning, parmigiano cheese, fresh chive

GYOZA 16

ground pork, chinese cabbage, ginger, sesame oil, scallion, rice vinegar, soy sauce, spicy sauce

TOKYO RICE BALL

CHASHU 7

aburi chashu, spicy mayo, sesame, radish sprout, seaweed

UNAGI 8

eel, pickled ginger, sansho pepper, seaweed

UME 7 *VEGAN

roasted sesame, pickled plum, salted kelp, seaweed

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, EGGS OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

ENTREES

TOKYO TONKOTSU RAMEN

TONCHIN CLASSIC TOKYO TONKOTSU RAMEN 22

homemade noodles, tokyo tonkotsu broth, roasted cha-shu pork, nitamago egg, scallion, menma, nori seaweed

SMOKED DASHI RAMEN 23

homemade noodles, tokyo tonkotsu broth, smoked fish oil, hamaguri-clams, nitamago egg, menma, radish sprouts, tobiko, nori seaweed

SPICY TANTAN RAMEN 23

homemade noodles, tokyo tonkotsu broth, miso, roasted cha-shu pork, nitamago egg, scallion, menma, cashew nuts, chili pepper

MISO GINGER RAMEN 22

*VEGAN

homemade vegan noodles, vegan miso broth, wakame seaweed, sweet corn, soy protein, menma, cabbage, sesame, scallion, chili pepper

*MINI RAMEN IS AVAILABLE UPON REQUEST

RAMEN TOPPINGS

homemade spicy sauce +3

extra noodles +4

extra tsukemen noodles +5

roasted chashu pork +7

menma SEASONED BAMBOO SHOOTS +5

nitamago SOFTBOILED SEASONED EGG +4

nori SEAWEED +3

negi SCALLIONS +3

DIPPING NOODLES

ORIGINAL TSUKEMEN 25

chilled homemade whole wheat thick noodles, warm tokyo tonkotsu dipping broth, roasted cha-shu pork, egg, scallion, menma, nori seaweed, lemon, rosted sesame

MAZEMEN NOODLES

BAN BAN KINOKO 23

*VEGAN

warm homemade noodles, spicy vegan ban ban sause, vegan sukiyaki sauce, grilled mixed mushrooms, bean sprouts, scallion, cashew nuts, fried garlic

DESSERT

SHAVED ICE *GLUTEN FREE

ICHIGO 18

fresh strawberry, homemade strawberry syrup, tonchin honey cream, mint

MANGO 18

fresh mango, homemade mango syrup, tonchin honey cream, mint

MATCHA 19

kettl tea ceremonial grade matcha syrup, red bean, tonchin honey cream

ESPRESSO 22

blue bottle coffee's craft instant coffee, tonchin honey cream, vanilla ice cream

OTHER DESSERTS

SOBA PANNA COTTA 15

*GLUTEN FREE

kettl tea soba, andrews williamsburg honey, mint olive oil

TOKYO BANANA 15

homemade banana pudding, coconut cream, extra ripe bruleed banana, shortbread, kinako

DESSERT TOPPINGS

tonchin honey cream +5

mango +4

strawberry +4

red bean +4

extra shaved ice syrup +4