

STARTERS & SHAREABLES

- Boru Kimchi Fries** 12
Pork Belly, Sweet Potato Fries, Fried Egg, Curry-Lime Aioli
- Shrimp Dumplings** 14
Hand-Made, Pan Fried, Filled with Shrimp & Chives
- Gyoza** 13
Hand-Made & Pan Fried, Filled with Pork, Chives, Napa Cabbage
- Honey-Hoisin Sticky Ribs** 13
5 Spice Braised Spare-Ribs, Honey-Hoisin, Crushed Peanuts, Fresh Herbs
- Crispy Crab Rangoons** 12
Filled with Blue Crab & Cream Cheese, Sweet Chili Sauce

- Edamame** 8
Steamed, Sea Salt or Spicy Togarashi
- Crispy Brussels Sprouts Salad** 12
Carrots, Red Cabbage, Red Peppers, Cilantro, Toasted Almonds, Nuoc Cham Vinaigrette
- Bulgogi Lettuce Wraps** 14
Kimchi, Short-Grain Rice, Red Leaf Lettuce, Gochujang Sauce
- Crispy Spring Rolls** 10
Pork, Vegetables, Fresh Herbs, Lettuce Wrap, Nuoc Cham Vinaigrette & Sweet Chili Sauce
- Korean Fried Chicken Wings** 14
Choice of Hot & Spicy or Honey-Soy Garlic

SUSHI ROLLS

- California** 9
Krab Salad, Shredded Cucumbers, Avocado, Masago
- Spicy Tuna** 10
Ahi Tuna, Spicy Mayo, Scallions, Shredded Cucumbers, Togarashi
- The Goon Roll** 11
Blue Crab, Cream Cheese, Krab Salad, Crunchy Wontons, Sweet Chili Sauce
- Green Goddess Roll** 8
Wakame Salad, Shredded Cucumbers, Avocado, Kewpie Mayo, Daikon Sprouts

STEAMED BAOS

- Togarashi Fried Chicken** 5
K-town Slaw
- Bulgogi** 5
Korean Marinade Ribeye, Kimchi, Scallions, Gochujang Sauce
- King Mushroom** 5
Sweet Soy Glaze, Kewpie Mayo, Sesame
- Pork Belly** 5
Hoisin Mayo, Scallions, Quick Pickle

RAMEN

- Boru** 17
Pork Belly, Soy Pickled Shiitake Mushrooms, Garlic Greens, Pickled Takana, Scallion, Narutomaki, Shoyu Bone Broth, 6-Min Egg
- Mushroom** 16
Roasted King Mushrooms, Soy Pickled Shiitake, Garlic Greens, Crispy Tofu, Miso Vegetable Broth, 6-Min Egg
- Black Sesame Chicken** 17
Confit Chicken, Garlic Greens, Scallion, Spicy Black Tahini Bone Broth, 6-min Egg
- Spicy Miso** 17
Stewed Ground Pork, Bean Curd, Shiitake Mushrooms, Bean Sprouts, Scallions, Rich Miso Bone Broth, 6-Min Egg
- Korean Kimchi Beef** 18
Wok-fried Bulgogi Beef, Kimchi, Garlic Greens, Spicy Bean Sprout & Scallion, Gochujang Bone Broth, 6-min Egg

RICE & NOODLES

- Beef & Broccoli** 17
Angus Flank Steak, Onions, Soy-Ginger Sauce
- Loaded Fried Rice** 16
Pork Belly, Shrimp, Edamame, Scrambled Eggs, Bean Sprouts, Thai Basil, Lime
- Chicken Fried Rice** 14
Scrambled Eggs, Edamame, Bean Sprouts
- Rice Bowl**
Garlic Greens, Bean Sprout, Scallion, Sesame, 6-min Egg
Bulgogi Ribeye 16 | **Hawaiian Chicken** 13
Spicy Panko Shrimp 14 | **Miso Butter Salmon** 15
Crispy Tofu 13
- General Po's Chicken** 17
Crispy Chicken, Broccoli, Spicy Garlic Sauce
- Lo Mein Stir-Fry Ramen** 17
Cabbage, Bean Sprouts, Shiitake, Carrots
Choice of Chicken or Shrimp
- Dan Dan Noodles** 15
Stewed Pork, Bean Curd & Shiitake, Spicy Tahini Soy, Cucumber, Garlic Greens, Pickled Takana, Peanuts, 6-min Egg
- Korean Steak & Noodle Salad** 17
Chilled Ramen, Baby Kale, Asian Pears, Pickled Daikon & Tomatoes, Roasted Sesame Dressing

ADD-ONS

- 6-Min Egg 3 Kimchi 4 Kae-Dama! 4 Bulgogi Ribeye 6
- Crispy Tofu 4 Garlic Greens 5 Roasted Mushrooms 5 Braised Pork Belly 5

DESSERTS

- Mochi Ice Cream**
Ice Cream, Sweet Rice Dough
2 pieces, one flavor 5
4 pieces, assorted flight 10
Ask your server for available flavors
- Green Tea Ice Cream** 4

SAKE

- Bushido “Way of the Warrior” Draft** 8 | 175mL draft
Junmai Ginjo, smooth, crisp, and packs a punch with notes of tart raspberry, Asian pear and watermelon rind with a hint of white flowers and a spicy finish.
- Sho Chiko Bai “Silky Mild”** 13 | 375mL bottle
Unfiltered Nigori, emits the fruity aromas and flavors of ripe banana, vanilla, melon, strawberry and creamy sweet rice custard. This creamy and sweet dessert-type beverage is the perfect after meal drink, eliminating the need to indulge in a heavy dessert.
- Moonstone Asian Pear** 20 | 300mL bottle
Infused Ginjo, tastes like the brewers plucked a ripe pear and fresh squeezed ity right into the sake. A plump aroma accompanies the crisp ginjo's soft sweetness with a snippet of dryness that plays off the sweetness.
- Yomi Afterlife Junmai Ginjo** 15 | 250mL can
Refreshing and hedonistic with delicious notes of melon, cherry, red berries, light cream, and subtle mochi. Medium body with purity of flavor and plenty of attitude.
- Ozeki Strawberry Nigori** 20 | 300mL bottle
This cloudy sake beautifully combines the tropical sweetness and creamy texture of Ozeki Nigori Sake with a light and refreshing strawberry flavor. Using the best rice and strawberries grown in California.
- Hana Flavored** 10 | 175mL pour
Choice of Lychee, Yuzu, White Peach or Fuji Apple 35 | 750mL bottle

COCKTAILS

- Summer's End** 12
Sho Chiku Bai Silky Mild, Apple Juice, Lemon Juice, Strawberries
- Yuzu Suntory Sour** 11
Suntory Toki Japanese Whiskey, Yuzu Simple, Lemon
- Bruce Lee** 13
Four Roses Bourbon, Orange, Five-Spice Simple
- Fist of Fury** 11
Chili & Basil infused Vodka, Ginger Beer, Velvet Falernum, Lime
- Kyuri** 10
Vodka, White Grape, Cucumber, Simple Syrup, Lemon
- Lucky Lychee** 11 *Available frozen
Gin, St. Germain, Lychee Simple Syrup, Champagne, Lemon Juice
- Asian Pear Mule** 10
Absolut Pear Vodka, Ginger Beer, Lime
- Ube Colada** 11
Malibu Rum, Ube Liqueur, Coconut Cream, Triple Sec, Pineapple
- Frozu** 9
Ask your server for the flavors of the day

SOJU

- 4 shot
- Jinro Chamisul** 10 flight, pick three
13 375ml bottle
- Fresh Soju: Classic, Grapefruit, Plum, Green Grape, Peach, Lemon or Strawberry

DRAFT BEER

- Asahi** Japan 7
- Blvd. Wheat** 6
- Blvd. Space Camper IPA** 6
- Great Divide Samurai Lager** 7
- Kirin Ichiban** Japan 6
- Sapporo** Japan 6

BOTTLES & CANS

- Orion** Japan 8
- Singha** Thailand 7
- Terra** South Korea 7
- Tsingtao** China 7
- Blake's Cider Rotator** 6
- Asahi N/A** Japan 6
- Tsingtao N/A** China 6
- Suntory -196 Vodka Seltzer** 6
Peach, Lemon or Strawberry

DOMESTIC BOTTLES

- Bud Light** 5
- Coors Light** 5
- Miller Lite** 5
- Michelob Ultra** 6

WINE

- Red** 7 glass | 25 bottle
- White** 7 glass | 25 bottle
- Sparkling** 7 glass | 25 bottle

SOFT DRINKS

- Ramune** 5 200mL
Japanese marble soda, ask your server for available flavors
- Calpico** 6 500mL
Japanese sweet milk flavored beverage. Original and assorted flavors, ask your server for options.



3 to 4 PM
DAILY

Join us during the first hour of
Happy Hour for Power Hour!
All Ramen Bowls only \$10
with purchase of a beverage.

*No substitutions, no split bowls,
dine-in only.



SCAN TO SIGN UP AND
GET ONE FREE STEAMED
BAO DURING YOUR VISIT

Parties of 8 or more an automatic 20% gratuity will be added.

We try our best to accommodate all dietary needs. Just tell your server and we'll take care of you.