

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

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** 12
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
- Kirin Ichiban** Japan 6
- Sapporo** Japan 6
- Seasonal Rotator** MP

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, Grapefruit 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.

* Cooked To Order. Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of forborne illness. We try our best to accommodate all dietary needs. Just tell your server and we'll take care of you.