

# food

LUNCH: EVERYDAY 12PM - 2PM  
DINNER: WED – SUN: 5PM - 10PM

## izakaya

TRANSLATES TO 'STAY-DRINK-PLACE' & IS OFTEN USED TO DESCRIBE JAPANESE TAVERNS, MOST OF THE FOOD IN THIS SECTION IS COMMONLY FOUND AT THESE TAVERNS

MAKE ANY DISH A COMBO! +5  
ADDS RICE, DAILY MISO SOUP, & OSHINKO (PICKLED VEGGIES)

<b>chilled edamame</b> <b>V</b> SPICY OPTION AVAILABLE UPON REQUEST	5.6
<b>chawanmushi</b> JAPANESE STEAMED EGG CUSTARD / SERVED CHILLED	6.3
<b>nori fries</b> <b>V</b> SIDE OF SPICY MAYO	7.2
<b>crispy gyoza</b> PAN-FRIED CRISPY PORK DUMPLINGS / SIDE PONZU RAYU SAUCE	9.2
<b>V</b> OPTION AVAILABLE UPON REQUEST	
<b>shishito peppers</b> <b>V</b> MISO SAUCE	10.3
<b>homemade chicken karaage</b> FRIED CHICKEN THIGH / SIDE SPICY MAYO	10.3
<b>takoyaki</b> FRIED DOUGH BALLS / DICED OCTOPUS / KEWPIE MAYO / SHAVED BONITO / NORI	11.6
<b>iidako</b> FRIED OCTOPUS / SIDE SPICY MAYO	12.5
<b>gyusuji curry nikomi</b> JAPANESE BEEF CURRY TENDON STEW	9.2
SERVED ON 4 CRISPY WANTAN SHELLS +2	
<b>kabocha amani</b> <b>V</b> CHILLED JAPANESE SQUASH	7.5
<b>niku tofu</b> SIMMERED PORK & TOFU	9.2
<b>nanaya chicken wings</b> SWEET & SPICY	8.9
<b>tonkatsu curry</b> SLICED PANKO-FRIED PORK CUTLET / BROCCOLINI TEMPURA / SIDE OF CURRY SAUCE	12.3
<b>tsukune yaki</b> 3 MINCED CHICKEN MEATBALL SKEWERS / HONEY SHOYU GLAZE	9.2
<b>seafood tempura</b> CHOICE OF SHRIMP, SQUID, OR FISH CAKE / 4PC	7.7
<b>mixed seafood tempura</b> OMAKASE SELECTION / 10-12PC	15.6
<b>veggie tempura</b> <b>V</b> OMAKASE SELECTION	12.6

## sweets

<b>honey toast</b> <b>D</b> MILK BREAD / FRESH BERRIES / POCKY / MISO CARAMEL ICE CREAM	14.3
<b>ice cream trio</b> MISO CARAMEL / MIXED BERRIES	8.8

## sashimi + sushi

<b>sashimi</b> * TRADITIONAL 4PC SASHIMI / SASHIMI SAUCE / WASABI / GINGER	13.2
CHOICE OF FRESH SALMON, TUNA, HAMACHI, OR SCALLOP	
<b>sashimi platter</b> * TRADITIONAL OMAKASE SASHIMI ASSORTMENT / 12-14PC	28.2
<b>carpaccio crudo</b> * TOBIKO / IKURA / YUZU / RADISH / HOUSE CARPACCIO SAUCE /	16.3
CHOICE OF FRESH SALMON, TUNA, OR HAMACHI	
<b>mixed sashimi salad</b> * MIXED GREENS / FRESH MIXED SASHIMI / SHAVED-RADISH / SESAME	16.5
<b>tartare</b> * YUZU KOSHO / CILANTRO / OLIVE OIL / SPICY LOTUS CHIPS / GINGER	16.1
CHOICE OF FRESH SALMON OR TUNA	
<b>kobone sushi</b> * MIXED OMAKASE SUSHI TOWER / 2-3 PEOPLE	28.3

## sandos

PANKO-FRIED OUTLET SANDWICH ON LOCALLY BAKED  
JAPANESE MILK BREAD, SHREDDED CABBAGE WITH  
HOUSE PICKLED VEGGIES

<b>chicken miso sando</b> CHICKEN THIGH CUTLET / CHICKEN MISO SAUCE	13.2
<b>tonkatsu sando</b> PORK CUTLET / TONKATSU SAUCE	13.2

## ramen

HOUSE MADE RAMEN BROTH, SOFT-BOILED  
EGG, BAMBOO SHOOTS, GREEN ONION

<b>tonkotsu shoyu ramen</b> TWENTY HOUR PORK BONE BROTH / / SOY SAUCE BASE / PORK CHASHU	17.1
<b>chicken paitan shio ramen</b> CREAMY CHICKEN BONE BROTH / SALT BASE / CHICKEN CHASHU	16.3
<b>niku miso ramen</b> TWENTY HOUR PORK BONE BROTH / MISO BASE / PORK CHASHU	16.3

### RAMEN EXTRAS

MAKE IT SPICY +1  
EXTRA CHICKEN OR PORK +4  
EXTRA SEASONED EGG +2  
EXTRA BAMBOO SHOOTS +2  
EXTRA NOODLES +3  
EXTRA BROTH +3

**V** vegan **D** dinner

20% GRATUITY IS ADDED FOR PARTIES OF 6 OR MORE

\* ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, OR SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

# drinks

LUNCH (BEER & SAKE): EVERYDAY 12PM - 2PM  
DINNER (FULL MENU): WED - SUN: 5PM - 10PM

## signature cocktails

toki highball	TOKI JAPANESE WHISKEY / GINGER / TOPO CHICO SODA	12.3
tokai margarita	TEQUILA / HOT AGAVE / YUZU KOSHO / LIME / SHISHITO / LAVA SALT RIM +1	13.1
ichigo	SPARKLING SAKE / MUDDLED STRAWBERRY & MINT / LIME	13.1
snail mail	NIKKA JAPANESE GIN / ASIAN PEAR NECTAR / CINNAMON / CLOVES / LEMON	13.8
sumopolitan	SUMO CITRUS INFUSED VODKA / HIBISCUS HONEY / LEMON / PEYCHAUD'S BITTERS	13.7
moshi moshi	RUM / LOCAL AMAZAKE / PANDAN / COCO LOPEZ / LEMON / NUTMEG	14.7
black sesame old fashioned	BLACK SESAME INFUSED BOURBON / DEMERARA / BITTERS	14.5

## C H U H A I

AKA THE 'SHOCHU HIGHBALL'

shōga	GINGER / YUZU / SHOCHU	12.2
raichi	PASSIONFRUIT / LYCHEE / SHOCHU	12.2
matcha	MATCHA / SWEET POTATO SHOCHU	12.2

## sake

koshu masamune dry	9.2
8OZ CARAFE, DRAFT	
kikusui perfect snow nigori	17.6
300ML BOTTLE - CLOUDY & UNFILTERED	
hakkaisan "special pure"	
tokubetsu junmai	23.5
300ML BOTTLE - DRIED FRUIT FLAVORS, SUBTLE EARTHINESS	
mio sparkling sake	23.5
300ML BOTTLE - LIGHT & REFRESHING	
nanbu bijin "southern beauty"	
tokubetsu junmai	28.5
300ML BOTTLE - FLORAL & ALMOND	
kikusui junmai ginjo	30.8
300ML BOTTLE - CITRUS & PERSIMMON	
otokoyama tokubetsu junmai	32.5
300ML BOTTLE - DARK FRUIT, FULL BODIED	

## wine

william hill	CABERNET SAUVIGNON, CENTER COAST, CA 2019	11   44
silk & spice	RED BLEND, PORTUGAL 2019	12   48
argyle	PINOT NOIR, WILLAMETTE VALLEY, OR 2019	15   55

## non-alcoholic beverages

soft drink	2.5
COKE / DIET COKE / SPRITE / GINGER ALE	
hot tea	2.5
SENGHA GREEN / SENMAICHA GREEN / OOLONG / JASMINE / CHAMOMILE	
matcha kimidori	6.2
ICED / MATCHA / OAT MILK	
coconut hojicha tea	6.2
ICED ROASTED GREEN TEA / COCONUT COLD FOAM	

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY AND MAY CAUSE HEALTH PROBLEMS. PLEASE DRINK RESPONSIBLY.

## beer

asahi	DRAFT	7.7
sapporo	DRAFT	7.7
kirin ichiban	22 OZ BOTTLE	11.7
sake bomb	ASAHI OR SAPPORO	9.2

## japanese whisky

suntory toki	12
2OZ POUR / KING CUBE +1	
hibiki harmony	21
2OZ POUR / KING CUBE +1	
yamazaki 12 year	31
2OZ POUR / KING CUBE +1	