RAMEN



SPICY TONKOTSU MISO \$15.50 Spicy Miso Pork Broth Toppings - Pork Cha-shu, Ramen Egg, Kikurage, Green Onion



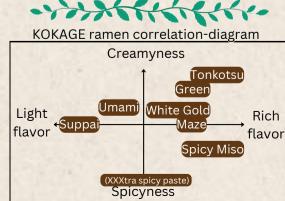
TONKOTSU \$15.50 Pork Broth Toppings - Pork Cha-shu, Ramen Egg, Kikurage, Green Onion



TSUNAMI RAMEN \$22.20 Pork Broth or Spicy Miso Pork Broth Toppings - Pork Cha-shu, Pork Kakuni, Ramen Egg, Corn, Red Ginger, Nori Seaweed, Green Onion

WHITE GOLD \$15.50 Chicken Broth Toppings - Chicken Cha-shu, Ramen Egg, Spinach, Green Onion

TO SPICY LOVERS, Try our XXXtra Spicy Paste. It not only adds spiciness, but also depth to the flavor.



SHIRATKI (KONJAC Noodle) Available Substitute noodles with shirataki with \$1.00

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Konjac is

- Low carbohydrate (< 1/20 wheat)
- Gluten free
- Rich in dietary fiber (Almost no calories)
- Jelly-like texture
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RAMEN

FREE EXTRA NOODLE

MAZE SOBA \$15.50 Yakisoba Style Brothless Ramen Toppings - Pork Cha-shu, Spinach, Lemon Wedge, Guacamole, Ramen Egg, Chopped Nori Seaweed



UMAMI TONKOTSU \$15.50 Pork/Umami Broth Toppings - Pork Cha-shu, Ramen Egg, Wakame Seaweed, Green Onion

- PORK CHA-SHU(3 pcs) \$2.80
- PORK KAKUNI (3 pcs) \$4.00
- CHICKEN CHA-SHU \$3.00
- EXTRA NOODLES \$2.90
- EXTRA • RAMEN EGG \$2.90 • SHRIMP TEMPLIRA

• • • • • •

- SHRIMP TEMPURA(2 pcs) \$3.70
- XXXTRA SPICY PASTE \$1.50
- SOFTSHELL CRAB \$5.90
- GARLIC BUTTER \$1.40

SUPER SUPPAI \$15.50 Lemon-Lime Umami Broth Toppings - Pork Cha-shu, Tofu, Wakame Seaweed, Cilantro



GREEN HARMONY \$15.50 Vegan Broth Toppings - Tofu w/Sweet Soy glaze, Spinach, Shiitake Mushroom, Corn, Green Onion

- CORN \$1.90
- FRIED TOFU (3pcs) \$2.80
- TOFU (3pcs) \$2.50
- GREEN ONION \$1.60
- WAKAME SEAWEED \$1.90

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- NORI SEAWEED \$1.30
- CILANTRO \$1.30
- SPINACH \$2.10
- BROCCOLI \$2.10

SPECIAL ROLL



ORANGE LEMON ROLL \$15.40 TOP – Salmon, Lemon Slices, Green Onion, Lemon Mayo, Masago; INSIDE – Imitation Crab, Avocado, Cucumber



VISTA ROLL \$15.90 TOP – Bluefin Tuna, Salmon, Avocado, Spicy Ponzu, Cilantro; INSIDE – Spicy Tuna, Cilantro, Cucumber



DRAGON ROLL \$16.10 TOP – Eel, Avocado, Eel Sauce, Sesame Seed; INSIDE – Imitation Crab, Shrimp Tempura, Cucumber

Enjoy fresh fish and combination of savory ingredient with homemade sauce.





GINKGO ROLL \$16.30 TOP – Seared Salmon, Lemon Slice, Crunchy, Garlic Sauce; INSIDE – Shrimp Tempura, Imitation Crab, Cucumber



SAKURA ROLL \$16.30 TOP – Seared Salmon, Spicy Mayo, Shredded Red Pepper; INSIDE – Spicy Salmon, Avocado, Cucumber



WHITE WAVE \$16.30 TOP – Albacore, Green Onion, Garlic Ponzu, Black Pepper; INSIDE – Salmon, Avocado, Cream Cheese, Onion





SALMON DANCE \$15.40 TOP – Chopped Salmon, Crunchy, Aioli Sauce, Green Onion; INSIDE – Salmon, Shrimp Tempura, Cucumber



SPECIAL ROLL



ABRE LA BOCA MUCHO ROLL \$14.70 (Tempura Style) TOP – Spicy Imitation Crab, Grilled Shrimp, Spicy Mayo, Eel Sauce; INSIDE – Imitation Crab, Cucumber, Avocado, Cream Cheese



AURORA ROLL \$16.30 TOP – Salmon, Avocado, Yuzu Pepper Mayo, Masago; INSIDE – Salmon, Avocado, Cilantro, Cucumber



YELLOWTAIL ROLL \$17.70 TOP – Yellowtail, Lemon Slices, Ponzu, Green Onion; INSIDE – Chopped Yellowtail, Green Onion, Avocado, Cucumber



FIRE CRACKER ROLL \$16.00 TOP – Yellowtail, Jalapeno slices, Avocado, Spicy Mayo; INSIDE – Spicy Imitation Crab, Avocado, Cucumber





PHILADELPHIA TEMPURA ROLL\$15.00(TEMPURA STYLE)TOP - Eel Sauce, Sesame Seeds;INSIDE - Salmon, Cream Cheese,Avocado



SPIDER ROLL \$17.30 Soft Shell Crab, Avocado, Imitation Crab, Cucumber



CREAM CHEESE TERIYAKI CHICKEN ROLL \$15.60 TOP – Avocado Slice, Teriyaki Sauce, Spicy Mayo; INSIDE – Teriyaki Chicken, Cream Cheese, Onion Slice



Fresh Wasabi \$1.00

REGULAR ROLL



RAINBOW ROLL \$16.00 TOP – Bluefin Tuna, Salmon, Avocado, Shrimp; INSIDE – Imitation Crab, Avocado, Cucumber



CATERPILLAR ROLL \$15.00 TOP – Avocado, Eel Sauce INSIDE - Eel, Cucumber, Imitation Crab



EEL ROLL \$13.70 TOP – Eel, Eel Sauce INSIDE – Imitation Crab, Cucumber



CRUNCHY ROLL \$12.90 TOP – Crunchy, Eel Sauce; INSIDE – Imitation Crab, Shrimp Tempura, Cucumber

SALMON SKIN ROLL \$9.90 Salmon Skin, Green Onion, Cucumber, Bonito, Flakes, Yama Gobo

SPICY TUNA ROLL \$10.50 Spicy Tuna, Cucumber

PHILADELPHIA ROLL \$10.50 Salmon, Cream Cheese, Avocado, Cucumber

AVOCADO ROLL \$10.10 Avocado

VEGGIE ROLL \$9.10 Avocado, Cucumber, Yama Gobo, Cilantro

CALIFORNIA ROLL \$8.70 Imitation Crab, Avocado, Cucumber

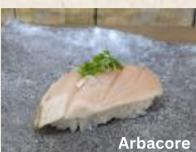
NIGIRI(2pcs)

BLUEFIN TUNA	\$12.00
SALMON	\$7.50
SALMON ABURI	\$8.00
(Toached w/ Cheese Mayo)	
SALMON ABURI	\$8.00
(Toached w/ Sweet Mayo)	
YELOOWTAIL w/	\$8.50
TRUFFLE OIL	
EEL	\$8.50
ARBACORE w/	\$8.00
GARLIC PONZU	
SCALLOP w/	\$10.50
LEMON SALT	
SHRIMP	\$7.00

GUNKAN (Battleship,2pcs)

IKURA	\$9.00
SPICY SALMON	\$7.50
Spicy tuna	\$7.00
Negitoro (bluefin)	\$8.50
Masago	\$7.50





\$7.90

\$8.60

\$7.90

\$4.90



These pictures show 1 pc, but actual 1 order comes with 2pcs

SALMON

NEGIHAMA

CUCUMBER ROLL

TUNA

THIN ROLL

(YELLOWTAIL & GREEN ONION)

HAND ROLL

Crunchy Hand Roll	\$9.30
Philadelphia Hand Roll	\$8.60
Spicy Tuna Hand Roll	\$8.90
Eel Hand Roll	\$8.20
Veggie Hand Roll	\$7.40
Salmon Skin Hand Roll	\$8.20
Avocado Hand Roll	\$8.20
California Hand Roll	\$6.60



Philadelphia Hand Roll





JAPANESE CURRY



PORK KATSU CURRY\$18.30CHICKEN KATSU CURRY\$17.00KARAAGE CURRY\$15.50VEGETABLE CURRY\$14.00

BOWLS

CHICKEN CHA-SHU BOWL \$15.20 Chicken cha-shu (Marinated breast meat), Rice, Onion, Mayo, Green Onion, Sesame, Teriyaki Sauce **TERIYAKI CHICKEN BOWL \$15.20** Teriyaki chicken (Thigh meat), Rice, Onion, Mayo, Ramen Egg (half)



PORK CHA-SHU BOWL \$15.20 Pork (Marinated), Rice, Onion, Mayo, Avocado, Cilantro, Sesame, Teriyaki Sauce

EXTRA TOPPING

- CORN \$1.90
- GREEN ONION \$1.50
- RAMEN EGG \$2.90

KARAGE BOWL **\$15.20** Chicken Karage, Rice, Broccoli, Onion, Mayo, Teriyaki Sauce, Spicy Mayo

- CILANTRO \$1.30
- BROCCOLI \$2.10
- SHRIMP TEMPURA (2 PCS) \$3.70
- AVOCADO \$3.90

IZAKAYA ITEMS



Albacore Carpaccio \$13.10 Albacore (5pcs), Micro Green, Masago, Garlic Ponzu



Yellowtail Carpaccio \$13.80 Yellowtail (5pcs), Masago, Micro Green, Onion, Yuzu Ponzu



SASHIMI

- (A) Blue fin tuna, Salmon, Yellowtail, Albacore
 (2 pcs each) \$23.00
 (B) Blue Fin tune (2 mos) & Selmen (2 mos) \$10.5
- (B) Blue Fin tuna (3 pcs) & Salmon (3 pcs) \$19.50
- (C) Salmon (6pcs) \$19.00



THREE MUSKETEERS \$9.60 Zucchini, Chopped Salmon, Aioli Sauce, Garlic chips, Green Onion



TRES AMIGOS \$9.60 Zucchini, Spicy Tuna, Eel Sauce, Bonito Flake, Green Onion

IZAKAYA ITEMS



CHICKEN KARAGE \$10.80 Deep-fried chicken marinated in homemade sauce



PORK KATSU w/ Rice & Miso Soup \$19.50 PORK KATSU \$15.00 CHICKEN KATSU w/ Rice & Miso Soup \$18.00 CHICKEN KATSU \$13.50



JALAPENO POPPER \$9.70 Jalapeno, Spicy Tuna, Spicy Imitation Crab, Cream Cheese, Spicy Mayo, Eel Sauce



TAKOYAKI \$9.80 Octopus-filled battered balls, Takoyaki Sauce, Bonito Flake, Red Ginger



GYOZA \$8.40 Deep-fried Pork Gyoza



PURI PURI SHRMIP \$10.40 Shrimp Tempura, Lemon Mayo, Green Onion





TSURUTSURU GYOZA \$8.90 Bteamed Pork Gyoza、Spicy Ponzu with Green Onion

IZAKAYA ITEMS



SHRIMP TEMPURA \$9.70



MIX TEMPURA \$12.10



VEGETABLE TEMPURA \$9.50



The picture includes extra topping of avocado

VISTA SALAD \$8.80

Choice of

- Salmon Skin
- Tofu

EXTRA SALAD TOPPING

- +\$6.80 Softshell Crab +\$5.20 Poke (Salmon/Tuna)
- +\$3.80 Avocado



SQUID MIX \$9.10 Deep-fired Squid



EDAMAME

- GARLIC BUTTER \$6.50
- SPICY GARLIC BUTTER
 \$6
- SALT

\$6.50 \$6.50 \$5.20





SEAWEED SALAD \$4.10



MISO SOUP \$3.60

AGEDASHI TOFU \$6.80

CRISPY RICE \$8.50 (Spicy Tuna or Chopped Salmon)

STEAM RICE \$3.00

KOKAGE COCKTAIL



Mango Breeze \$10.50

This cocktail features mangoflavored shochu enhanced with iced mango rocks and its soul.



Lemon Babel \$10.50 Dive into this tart cocktail by

climbing a tower of freshly sliced lemons soaked in a fusion of shochu, lemon juice, and a punch of soda water.

Cloud \$10.50 Soar with a smooth cocktail featuring a sweet "cloud" atop tangy, carbonated Calpico. (Prep time may vary.)

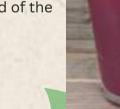
Toranaga \$8.50 twist on coke instead of the

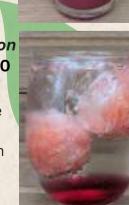
\$9.50

peach slices.









Island Escape

\$10.50 This cocktail offers the opportunity for a vacation to paradise containing shochu and sweet pineapple juice with an additional slice of pineapple in the glass.

Imo Sunrise

\$10.50 Japanese twist on the classic Tequila Sunrise. Enjoy the flavors of Imo shochu (sweet potato shochu)!

The Murasaki \$8.50

Pomegranate 's sweet and tangy flavor harmonizes with beer's bitterness for a satisfying drink

Pink Marimo \$9.50

A cool and tangy grapefruit chuhai, enhanced with frozen grapefruit for extra freshness.

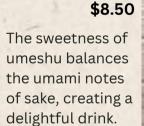


Raspberry Blush \$10.50

Combines raspberry sweetness with shōchu for a refreshing drink.

Lady Mariko







Coco Splash **\$9**.50

Refreshing lychee chuhai with tender nata de coco and juicy lychee, for a tropical twist in every sip.



Refreshing and sake rum.



peach chuhai, enhanced with refreshing



ALCOHOL

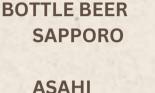
SAPPORO DRAFT 16 oz \$7.00 60oz \$25.00

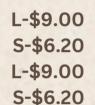


- KUBOTA MANJYU (300ml) KUBOTA SENJYU (300ml)
- KIKUSUI (300ml)
- KUROSAWA (300ml)
- OTOKOYAMA (300ml)
- MIO (Sparkling Sake)
- HOUSE SAKE (HOT / COLD)

\$19.00 \$22.00

L-\$6.80







\$14.00

\$14.00

\$14.00

- NIGORI
 - STRAWBERRY
 - PEACH
 - LYCHEE
 - NIGORI



WINE

-Ask stuff (Chardonnay, Pinot Grigio) (720ml) \$21.50 (Glass) \$8.50







KUBOTA **KUBOTA** MANJU SENJU

OTOKC YAMA

KIKUSUI

KURO SAWA

TAKARA PLUM (720ml) \$18.50 (Glass) \$7.80



SHOCHU \$6.50

(On the rocks / with hot water / with cold water)

Shochu is a traditional Japanese distilled alcoholic drink made from ingredients such as barley, sweet potato, and rice. Different regions and breweries produce different flavors of shochu.

\$55.00 \$26.00 \$19.00

\$14.00

S-\$5.50

SOFT DRINK

RAMUNE \$3.80 APPLE JUICE 100% (Martinelli's) \$3.50 (Melon, Strawberry, Original) **SPARKLING APPLE JUICE \$3.50 CALPICO \$3.50** (Martinelli's) **CALPICO \$4.30** Pomegranate 100%(POM) \$3.50 (Lychee, White Peach, Mango) **COKE \$2.60** SANPELLEGRINO (Sparkring) \$4.10 DIET COKE \$2.60 (Pomegranate, Orange) **SPRITE \$2.60 ICE GREEN TEA (REFILL) \$2.90 LEMONADE (REFILL) \$2.90** HOT GREEN TEA (REFILL) \$3.10 PERRIER \$2.70 CALIPICO ALPIC SANPELLEGRINO RAMUNE CALPICO **APPLE JUICE** COKE DESSERT **MOCHI CAKE \$7.20** MOCHI ICE CREAM (2 PCS) \$5.80 Choose the flavor of the inside mousse MANGO **STRAWBERRY** MANGO MATCHA МАТСНА

\$10 minimum for credit card transactions. / 18% Gratuity will be added for parties of six or more. / We do not accept carrying in food or drink from outside. / Return & Exchange Policy: Food must be untouched in order to get a full price refund. If the food has been consumed (a bite, taste, etc.), the food is no longer refundable. / Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially, if you have certain medical conditions. / All food may contain allergenic item even in the sauce, ingredient, or cooking oil etc. And they are cooked in shared cooking area with shared tools. We can not guarantee that cross-contact will not occur. /We don't describe all food item or ingredient on menu. If necessary, ask our stuff. / The food is served in the order of ready in order to provide fresh food as soon as possible. / Fish in the cooked rolls may come half way cooked. / Separate payment is up to 3 checks.

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HAPPY HOUR (DINE-IN ONLY)

4PM - 7PM

SAPPORO DRAFT 16 oz Glass reg. \$7.00

\$5.20

60 oz Pitcher reg. \$25.00

\$16.50

[BOTTLE BEER]SAPPOROL-\$6.8ASAHIL-\$6.8HOUSE SAKEL-\$5.0

L-\$6.80, S-\$4.50 L-\$6.80, S-\$4.50 L-\$5.00, S-\$4.10

GYOZA\$5.20CRISPY RICE\$5.90SHRIMP TEMPURA\$5.80SEAWEED SALAD\$3.00EDAMAME(SALT)\$3.20EDAMAME\$3.80(GARLIC BUTTER, SPICY GARLIC)



9PM - CLOSE

SAPPORO DRAFT 16 oz Glass reg. \$7.00



60 oz Pitcher reg. \$25.00

\$16.50

[BOTTLE BEER] SAPPORO ASAHI HOUSE SAKE

L-\$6.80, S-\$4.50 L-\$6.80, S-\$4.50 L-\$5.00, S-\$4.10

[SPARKLING SAKE] MIO

[NIGORI] NIGORI

\$11.80

\$12.80