

HOMEMADE RAMEN

At Kokage, we ensure quality & authenticity. With the goal of bringing the authentic taste of Japan we hope that you can find dining in to be more than just a meal, but also an experience. Our pork bones undergo a meticulous 14-hour boil at intense heat to extract every essence of flavor, resulting in a rich and robust pork broth. Our chicken broth simmers gently for 5 hours at a controlled temperature, achieving a delicate richness. In addition, to further enhance the umami and depth of our broths, we infuse a blend of vegetables throughout the cooking process. This dedication to quality and tradition ensures each bowl of ramen at Kokage is a masterpiece of flavor. At Kokage, we also take pride in selecting noodles crafted by esteemed Japanese artisans, perfectly complementing our exceptional broths for a truly authentic dining experience.

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

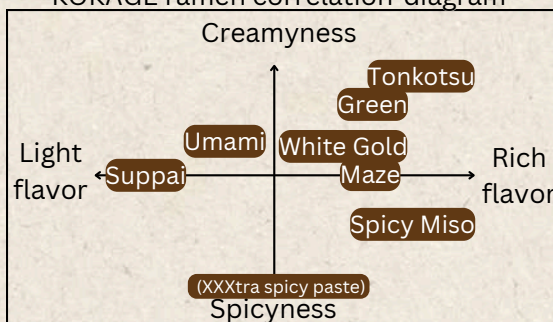


WHITE GOLD \$15.50

Chicken Broth

Toppings - Chicken Cha-shu, Ramen Egg, Spinach, Green Onion

KOKAGE ramen correlation-diagram



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

Konjac is

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

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



SUPER SUPPAI \$15.50

Lemon-Lime Umami Broth

Toppings - Pork Cha-shu, Tofu, Wakame Seaweed, Cilantro



UMAMI TONKOTSU \$15.50

Pork/Umami Broth

Toppings - Pork Cha-shu, Ramen Egg, Wakame Seaweed, Green Onion



GREEN HARMONY \$15.50

Vegan Broth

Toppings - Tofu w/Sweet Soy glaze, Spinach, Shiitake Mushroom, Corn, Green Onion

EXTRA TOPPING

- PORK CHA-SHU(3 pcs) \$2.80
- PORK KAKUNI (3 pcs) \$4.00
- CHICKEN CHA-SHU \$3.00
- EXTRA NOODLES \$2.90
- RAMEN EGG \$2.90
- SHRIMP TEMPURA(2 pcs) \$3.70
- XXXTRA SPICY PASTE \$1.50
- SOFTSHELL CRAB \$5.90
- GARLIC BUTTER \$1.40

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

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



CRUNCHY ROLL \$12.90

TOP – Crunchy, Eel Sauce; INSIDE – Imitation Crab,
Shrimp Tempura, 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

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 (Toached w/ Sweet Mayo)	\$8.00
SALMON ABURI (Toached w/ Cheese Mayo)	\$8.00
YELOWTAIL w/ TRUFFLE OIL	\$8.50
EEL	\$8.50
ARBACORE w/ GARLIC PONZU	\$8.00
SCALLOP w/ LEMON SALT	\$10.50
CALAMARI TEMPURA	\$7.50
SHRIMP	\$7.00

GUNKAN (Battleship, 2pcs)

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



Bluefin tuna



Arbacore



Scallop



Salmon Aburi



Spicy Samon Gunkan



Ikura Gunkan

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

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

THIN ROLL

SALMON	\$7.90
TUNA	\$8.60
NEGIHAMA (YELLOWTAIL & GREEN ONION)	\$7.90
CUCUMBER ROLL	\$4.90



Philadelphia Hand Roll



Cruncy Hand Roll



Samon Thin Roll

JAPANESE CURRY



CHICKEN KATSU CURRY \$17.20

KARAAGE CURRY \$15.70

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



KARAGE BOWL \$15.20

Chicken Karage, Rice, Broccoli, Onion, Mayo, Teriyaki Sauce, Spicy Mayo

EXTRA TOPPING

- CORN \$1.90
- GREEN ONION \$1.50
- RAMEN EGG \$2.90
- 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) \$23.50

(B) Blue Fin tuna (3 pcs) & Salmon (3 pcs) \$20.20

(C) Salmon (6pcs) \$19.50



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



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 SHRIMP \$10.40

Shrimp Tempura, Lemon Mayo, Green Onion



TSURUTSURU GYOZA \$8.90

Steamed 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 \$6.50
- SALT \$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 mango-flavored 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.



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.



Raspberry Blush

\$10.50

Combines raspberry sweetness with shōchu for a refreshing drink.

Cloud

\$10.50

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



Imo Sunrise

\$10.50

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



Lady Mariko

\$8.50

The sweetness of umeshu balances the umami notes of sake, creating a delightful drink.

Toranaga

\$8.50

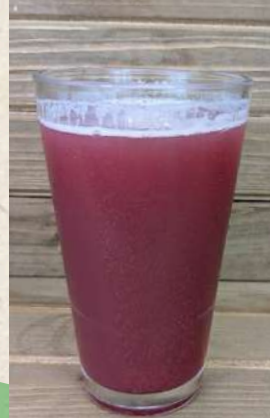
Refreshing twist on coke and sake instead of the rum.



The Murasaki

\$8.50

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



Coco Splash

\$9.50

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

Peach Horizon

\$9.50

A delightful blend of white peach chuhai, enhanced with refreshing peach slices.



Pink Marimo

\$9.50

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



ALCOHOL

SAPPORO DRAFT

16 oz \$7.00

60oz \$25.00



BOTTLE BEER SAPPORO

L-\$9.00

S-\$6.20

ASAHI

L-\$9.00

S-\$6.20



NIGORI

- STRAWBERRY \$14.00
- PEACH \$14.00
- LYCHEE \$14.00
- NIGORI \$13.00



NIGORI

WINE

-Ask stuff (Chardonnay, Pinot Grigio)

(720ml) \$21.50

(Glass) \$8.50

SAKE

- KUBOTA MANJYU (300ml) \$55.00
- KUBOTA SENJYU (300ml) \$26.00
- KIKUSUI (300ml) \$19.00
- KUROSAWA (300ml) \$19.00
- OTOKOYAMA (300ml) \$22.00
- MIO (Sparkling Sake) \$14.00
- HOUSE SAKE (HOT / COLD) L- \$6.80
S- \$5.50



KUBOTA
MANJU



KUBOTA
SENJU



OTOKO
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.

SOFT DRINK

RAMUNE \$3.80

(Melon, Strawberry, Original)

CALPICO \$3.50

CALPICO \$4.30

(Lychee, White Peach, Mango)

SANPELLEGRINO (Sparkring) \$4.10

(Pomegranate, Orange)

ICE GREEN TEA (REFILL) \$2.90

HOT GREEN TEA (REFILL) \$3.10

APPLE JUICE 100% (Martinelli's) \$3.50

SPARKLING APPLE JUICE \$3.50

(Martinelli's)

Pomegranate 100%(POM) \$3.50

COKE \$2.60

DIET COKE \$2.60

SPRITE \$2.60

LEMONADE (REFILL) \$2.90

PERRIER \$2.70



RAMUNE

CALPICO

SANPELLEGRINO

APPLE JUICE

COKE

DESSERT

MOCHI CAKE \$7.20

Choose the flavor of
the inside mousse

MANGO



MATCHA



MOCHI ICE CREAM (2 PCS) \$5.80



STRAWBERRY



MANGO

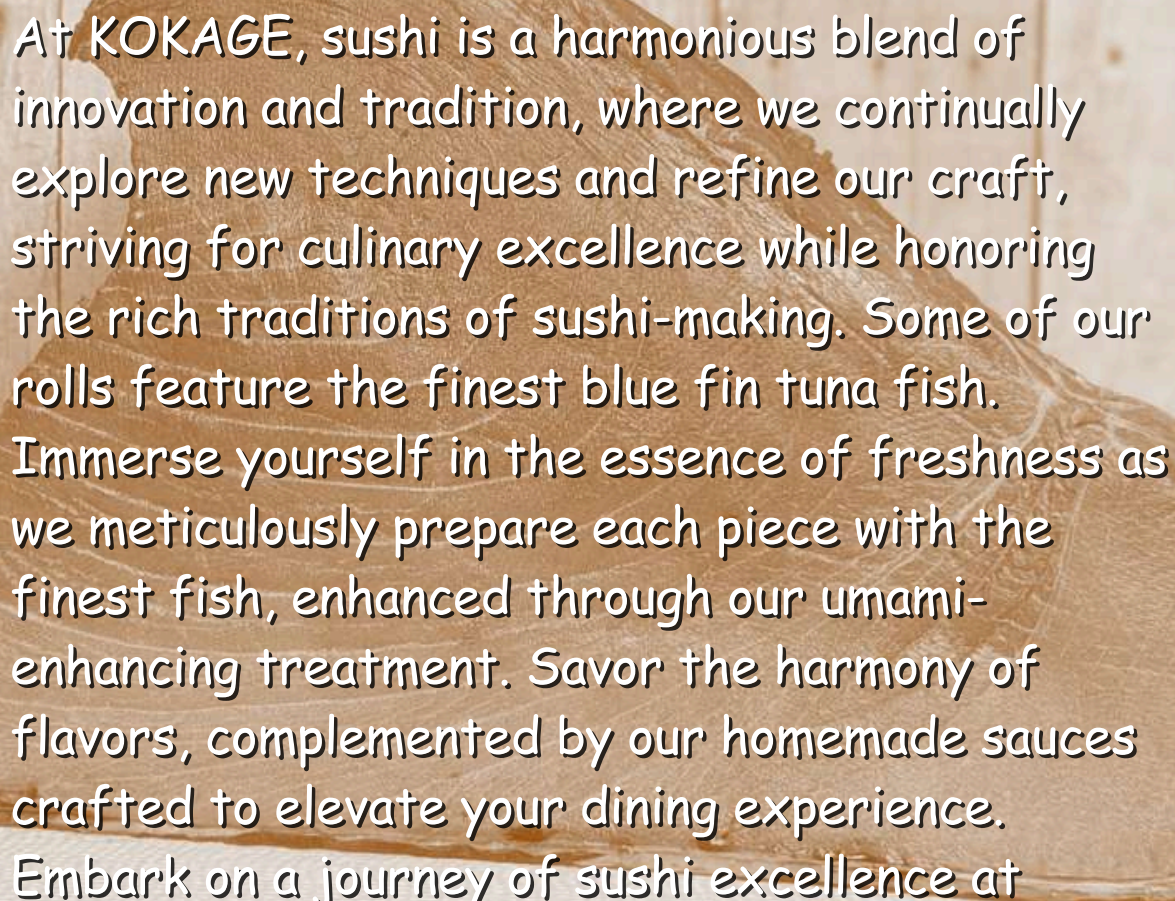


MATCHA



\$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.

ENJOY ARTISANAL SUSHI FLAVORS



At KOKAGE, sushi is a harmonious blend of innovation and tradition, where we continually explore new techniques and refine our craft, striving for culinary excellence while honoring the rich traditions of sushi-making. Some of our rolls feature the finest blue fin tuna fish. Immerse yourself in the essence of freshness as we meticulously prepare each piece with the finest fish, enhanced through our umami-enhancing treatment. Savor the harmony of flavors, complemented by our homemade sauces crafted to elevate your dining experience. Embark on a journey of sushi excellence at KOKAGE.