

SOUP Small / Large

Miso Soup \$5/\$9
organic white miso, dashi, soy, tofu, scallion, wakame

Garlic Tonkotsu Ramen \$13/\$17
chicken & pork broth, pork belly, charred cabbage, menma, shiitake, roasted garlic, scallion, egg

Miso Vegetable Ramen \$11/\$15
miso vegetable broth, charred cabbage, mushrooms, menma, scallion, egg

SALADS

House Organic Greens \$9
ginger-beet, carrot, daikan, sesame seeds, house miso dressing

Albacore and Seaweed Salad \$17
salted cucumber, avocado, kewpie, yuzu, fried garlic, spinach, sesame sea salad

SMALL PLATES / APPETIZERS

Edamame \$5
steamed with sea salt

Gyoza \$7
house sweet potato & mushroom dumplings, soy-ginger dipping sauce

Karaage \$11
japanese style fried chicken, tamari, ginger, yuzu kewpie, scallion

Dynamite Popcorn Shrimp \$15
wild caught shrimp, sweet pepper relish, spicy kewpie, masago, green onion, sweet soy

Shichimi Fries \$6
shichimi togarashi, shiro shoyu, miso salt, special sauce

Agedashi \$7
crispy organic tofu, sweet dashi, bonito, scallion

Pork Buns \$13
slow cooked cardamom pork belly, miso pickle, citrus kewpie, crispy shallots

Kimchee Fritter Buns \$11
house kimchee, organic mungbean fritter, sesame, apple

Chicken Skewers \$7
free range chicken, tamari, scallion

Beef Skewers \$9
shaved beef, sesame, garlic, tamari, kaiware

FAMILY STYLE MEALS

includes miso soup & salad
Small 1-2 people / Large 3-4 people
***Add Protein:**
Pork \$4/\$7 **Beef** \$5/\$9 **Shrimp** \$5/\$9 **Chicken** \$4/\$7
Tofu \$4/\$7 **Combo** \$6/\$11

***House Fried Rice** \$7/\$13
garlic, ginger, shoyu, egg, scallion

***Yakisoba** \$7/\$13
stir-fried noodles, baby bok choy, pickled fresnos, oyster sauce

***Pineapple-Teriyaki Stir-Fry** \$8/\$14
stir-fried broccolini, shitakes and carrots, with house pineapple teriyaki sauce and steamed rice

Crispy Miso Chicken or Tofu \$11/\$21
with ginger-soy vegetables and steamed rice

Yosenabe \$13/\$25
beef, shrimp, pork and vegetable hot pot w/ steamed rice

SUSHI

ROLLS

Cucumber/Avocado \$6	California Roll \$12
Tuna \$8	Tempura Shrimp \$11
Yellowtail Scallion \$8	Eel/Cuke/Avo \$12
Salmon \$7	Spicy Tuna/Cuke/Avo \$13
Garden Roll \$11 spinach, carrot, cucumber, avocado, sweet potato	Mikuni Roll \$11 mushroom, spinach, yamagobo, menma, osanori, crispy garlic, truffle salt

INSIDE-OUT ROLLS

Spicy Crunchy Salmon \$15
cucumber, avocado, scallion, topped with spicy salmon, tempura bits, spicy teriyaki

Spicy Crunchy Yellowtail \$15
yellowtail, avocado, cucumber, tempura bits, shichimi

Izakaya Special \$18
tuna, snow crab, cucumber, avocado, topped w/ masago

Carbontail \$19
avocado, cucumber, scallion, kaiware, topped with yellowtail, serrano, basil-yuzu soy

Blake \$16
tempura shrimp, cucumber, avocado, topped with spicy tuna, teriyaki

NIGIRI 2 piece
Tuna \$12
Salmon \$10
Yellowtail \$11
Albacore Tetaki \$10

SASHIMI 4 piece
Tuna \$18
Salmon \$16
Yellowtail \$17
Albacore Tetaki \$15

PROVISIONS

FRESH

Spinach \$10 lb	Bok Choy \$2 each
Mixed Greens \$4 lb	Sweet Potato \$1.5 lb
Yellow Onion \$1.5 lb	Oranges \$1 each
Red Onion \$2 lb	Lemons \$1 for 3
Green Onion <i>bunch</i> \$1	Limes \$1 for 3
Free Range Eggs <i>dzn</i> \$4	

Kimchee *pint* \$6
Seaweed Salad *8oz* \$6
Hijiki/Lotus Root Salad *6.5oz* \$7

FROZEN

Organic Edamame \$3 lb
Korean Style Beef & Pork Meatballs *10 meatballs* \$9
(gluten free, contains shellfish)
Sweet Potato & Spinach Gyozas *10 dumplings* \$8
American Kobe Beef Sirloin Steaks *8oz each, 2 per* \$19
ginger tamari marinade or no marinade

Miso Veggie Ramen Stock *32oz* \$9

Chicken Ramen Stock *32oz* \$11

Tonkotsu Ramen Stock *Pork & Chicken 32oz* \$11

PREPARED MEALS

2-3 servings

FROZEN

Korean Style Beef & Kimchee over Rice *4x8 tray* \$21
(gluten free, contains shellfish)
Japanese Style Lamb Curry *quart* \$22
with potatoes, carrots, Shishido peppers *(gluten free)*
Grilled Eggplant & Tofu Dengaku *4x8 tray* \$10
over sweet rice & spinach with red miso glaze *(vegan)*

COLD

Sesame Udon Salad *quart* \$9
with hijiki seaweed & scallion *(vegan)*