

AFURI

IZAKAYA

A Tokyo original since 2003, AFURI aspires to make the best, authentically crafted Japanese cuisine you've ever tasted, while building community and sharing our culture with the world. In the same way our signature yuzu shio ramen brightens the spirit with its refreshing citrus flavor, we aim to bring joy and happiness to everyone we meet. AFURI is born of the belief that a good bowl of ramen does more than just satisfy your appetite—it has the power to warm the soul and bring us all closer together.

COLD 冷

KAISEN SUNOMONO*
cucumber, mozuku, ikura, sesame

KANPACHI CARPACCIO*
amberjack, irizake vinaigrette, radish, shiso

HOUSEMADE TOFU^(GF, VO)
dashi soy, ginger, scallion, bonito flake, yukari salt, shiso

HOT 温

KARAAGE
crispy chicken thigh, yuzu kosho egg salad, lemon

BUTA GYOZA
pork, ginger, cabbage, scallion

MISO CASHEW GYOZA^(M)
cashews, kimchi, carrot, miso, scallion, garlic, cabbage

UNI CHAWANMUSHI*
steamed egg custard, uni, ikura, mitsuba, shiitake, ginko nuts, dashi gel,

ASARI SAKAMUSHI
sake steamed clams, shoyu koji, butter, chives, house sourdough

JAGA BATA
smoked yukon gold potatoes, maitake, pickled ramps, cured jidori egg, sudachi aioli

ROBATA 炉端

SABA SHIOYAKI^(GF) 18
grilled mackerel, scallion, beef garum, daikon oroshi, lemon

TSUKUNE* 5
ground chicken, ginger, onion, egg, yakitori tare

NEGIMA 5
tokyo negi, chicken thigh, yakitori tare

HATSU 5
chicken heart, yakitori tare

CELERIAC^(VO) 4
celery root, scallion, togarashi, butter, yakitori tare

ROLL 巻き寿司

AFURI ROLL* 25
1st: bluefin tuna, pickled daikon
2nd: salmon, cucumber
topped with house marinated ikura, tobiko, chives

AKA-WASA*^(GF) 16
bluefin akami, pickled wasabi stems, fresh wasabi leaf, chive

SAKE*^(GF) 15
king salmon, crab, lemon, avocado, cucumber, kaiware

BINCHO* 14
oregon albacore tuna, avocado, apple ponzu, scallion, kaiware

YASAI ROLL^(GF, V) 11
avocado, cucumber, ginger-pickled carrots & enoki mushrooms, kaiware

NASU^(M) 4
eggplant, ginger, yakitori tare

NINJIN^(M) 4
carrot, chili, sesame, yakitori tare

BABY GEM 5
baby romaine, pork belly, sesame lemon, yakitori tare

SHISHITO 5
pork belly, bonito, yakitori tare

SPICY KANPACHI*^(GF) 15
amberjack, grilled shishito, red yuzu kosho, cucumber, chive

UNA-KYU* 14
grilled eel, cucumber, pickled ginger, sesame, eel sauce

NEGI-TORO MAKI*^(GF) 10
fatty tuna belly, scallion

UME SHISO^(GF, V) 7
pickled plum, shiso

SAKE MAKI*^(GF) 9
king salmon

KANPYO MAKI^(M) 9
house marinated calabash gourd

FRESH GRATED WASABI^(GF, V) 5

RAMEN らーめん

YUZU SHIO^(GF) 15
salt tare, chicken broth, chashu pork, egg, endive, bamboo shoot, yuzu, garlic, nori

ASARI SHOYU 16
shoyu tare, clam broth, olive oil, chashu pork, leeks, scallion, truffle paste, clams

YUZU RATAN 15
spicy soy tare, chicken broth, chashu pork, egg, endive, bamboo shoot, yuzu, garlic, leek, sesame seed, nori

TONKOTSU TANTANMEN 15
spicy sesame miso tare, pork broth, bok choy, leek, white soy mushroom mix, sesame chili oil, garlic, ginger pork crumbles

HAZELNUT TANTANMEN^(M) 15
spicy sesame miso tare, hazelnut broth, leek, bok choy, white soy mushroom mix, sesame chili oil, miso cashew crumbles

TSUKEMEN つけめん

YUZU-TSUYU TSUKEMEN 16
soy tsuyu, kakuni chashu, egg, endive, yuzu, bamboo shoot, chili, scallion, sesame seed, nori

KARA-TSUYU TSUKEMEN 16
spicy soy tsuyu, kakuni chashu, egg, endive, chili, bamboo shoot, scallion, sesame seed, nori

extra half egg 1
extra whole egg 2
extra pork 2
substitute gluten free tofu noodles 2

NIGIRI & SASHIMI 刺身

2 PC NIGIRI / 4 PC SASHIMI

AKAMI*^(GF) 12/24 lean bluefin tuna
IKURA* 9/- house cured salmon roe

CHU-TORO*^(GF) 14/28 medium fatty tuna belly
INARI^(M) 6/- house marinated tofu pouch

O-TORO*^(GF) 16/32 fatty tuna belly
UNAGI 12/- house prepared freshwater eel, sansho pepper

SAKE*^(GF) 8/16 king salmon
BLUEFIN FLIGHT*^(GF) 18 3pc. akami, chu-toro, o-toro

BINCHO*^(GF) 8/16 oregon albacore
NIGIRI FLIGHT* 21 5pc. chefs choice

KANPACHI*^(GF) 9/18 amberjack
SASHIMI MORIAWASE*^(GF) 30/60

DON 丼

CHIRASHI DON*^(GF) 35 chef's choice sashimi, sushi rice
UNAGI DON 23 grilled freshwater eel, sansho, chives, house pickles, steamed rice

As part of our ongoing efforts to help stop the spread of COVID-19 we are no longer accepting cash payments.

We accept credit, debit, Apple Pay, and Google Pay.
No menu substitutions allowed

GF = Gluten Free
GFO = Gluten Free Option

V = Vegan
VO = Vegan Option

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

COCKTAILS 合わせ酒

YUZU CRANBERRY rye whiskey, cynar, yuzu, brown sugar, house-made cranberry sauce	12
ENDOMAME snap pea, vodka, mint, lemon, egg white*	12
MOMO suntory toki, bourbon, peach liqueur, yuzu, lemon, demerara	14
NASHI chamomile-infused roku gin, riesling syrup, sherry, asian pear juice	15
GOMA sesame seed infused vodka, ancho Reyes Verde, citrus, demerara	13
FERNETSU fernet, averna, citrus, blackberry	14
YUZU light rum, yuzu, lime, honey, sparkling wine	11
ZAKURO hazelnut vodka, pomegranate juice, yuzu	12

FLIGHTS 利き酒

"CLOUDS BELOW THE PEAK" WHISKY FLIGHT yamazaki 18yr, iwai tradition, hakushu 18yr	72
"SUN THROUGH THE TREES" WHISKY FLIGHT yamazaki 12yr, taketsuru pure malt, hakushu 12yr	44
"BRIDGE CITY" WHISKY FLIGHT nikka miyagiko, legend bourbon, aughtoshan 12yr	26
"WHERE THE RIVERS MEET" SAKE FLIGHT soaring clouds, original rice, guardian of the land	20
"A WALK IN THE ORCHARD" SHOCHU FLIGHT shimauta awamori, kakushigura, iichiko	17

HIGHBALLS ハイボール

TOKI HIGHBALL suntory toki, soda, lemon	11
NATSU HIGHBALL tequila, pamplemousse, umeshu, soda, lemon oil	11
SENSAI HIGHBALL haku vodka, spiced vanilla, soda, lemon oil	11
SABITA HIGHBALL scotch, suntory toki, drambuie, soda, lemon oil	11
ANZU HIGHBALL shochu, apricot, soda, lemon oil	11
SONIC HIGHBALL roku gin, soda, tonic	11
GENKI HIGHBALL campari, fernet, ginger, soda, lemon oil	11
UME HIGHBALL haku vodka, plum wine, soda, lemon oil	11

BEER/CIDER 麦酒/サイダー

SAPPORO PREMIUM LAGER	6
PFRIEM PILSNER	7
BREAKSIDE WANDERLUST IPA	7
BAUMAN'S GUAVA GRAPEFRUIT CIDER	8
ROTATING TAP	7
ASAHI SUPER DRY LAGER (21 OZ BOTTLE)	9
AFURI YUZU LAGER (16 OZ CAN)	7

NA BEVERAGES そふとどりんく

YUZU LIMEADE yuzu, lime, sugar, soda water	5
STRAWBERRY CALPICO housemade calpico, strawberry, soda	7
OCHIBA blackberry, shiso leaf, orange, lemon, ginger, soda	6
GINGER ALE ginger syrup, lime, bitters, soda	5
MEXICAN COCA-COLA (12 OZ BOTTLE)	3
MEXICAN SPRITE (12 OZ BOTTLE)	3
JAPANESE TEAS assorted selections - please ask your server for details	4
STEVEN SMITH TEAS assorted selections - please ask your server for details	3
KYO-TANSAN extra carbonated soda water	2



TAKAMIE より高みへ OUR GUIDING PRINCIPLE

Takamie is what drives us and keeps us improving. It's this idea of pushing ourselves to reach higher, constantly looking inward to see how we can be better than the day before for our communities and customers. At AFURI, we look to takamie as we listen, learn and grow. Little by little, bowl by bowl. Always higher.