TABETOMO

soft opening menu

SMALL DISHES

TORI KAWA I 鳥皮 Crispy chicken skin with house sauces	6
KARAAGE 唐揚げ Japanese fried chicken with tartar and ponzu	7
CHAMAME 茶豆 Edamame boiled in our house broth	5
KAKUNI 豚の角煮 Braised pork belly with radish	6
OTSUKEMONO お漬物 Assortment of home-made Japanese pickles	4

DONBURI (RICE BOWLS)

CHASHU DONBURI チャーシュ一丼 Braised pork belly over rice	10
TEKKA DONBURI* 鉄火丼 Tuna sashimi over rice	12
SALMON DONBURI* サーモン丼 Salmon sashimi and ikura over rice	12
KARAAGE DONBURI 唐揚げ丼 Crispy chicken over rice	10
GOHAN I ご 飯 Bowl of White Rice	3

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

TABETOMO

soft opening menu

17



Japanese dipping ramen with signature pork broth brewed in-house for over 60 hours

TONKOTSU TSUKEMEN	13
Traditional tsukemen with a slice of chashu and vegetables	

TONKOTSU CHASHU TSUKEMEN

Traditional tsukemen with seasoned soft boiled egg, slices of chashu and vegetables



Traditional Jiro-style ramen with signature pork broth brewed inhouse for over 60 hours

TONKOTSU JIRO RAMEN Jiro-style ramen with a slice of chashu and vegetables	13
TONKOTSU CHASHU JIRO RAMEN Jiro-style ramen with seasoned soft boiled egg, slices of chashu and vegetables	17

NOODLE TOPPINGS

Choice any of three toppings

KURO-ONI 黒鬼 "Black Devil" Japanese chili powder	1	MENMA メンマ Seasoned bamboo shoots	2
NITAMAGO 半熟たまご Seasoned soft boiled egg	2	NEGI ネギ Japanese scallion	3
CHASHU チャーシュー Pork belly slices	5	KONEGI 小ネギ Green onion	2
YASAI 野菜 Vegetables (bean sprouts & cabbage)	2	HOURENSOU ほうれん草 Spinach	2
NORI のり Dried seaweed	2	KAEDAMA 替え玉 Extra noodles	3
THREE -TOPPING SAMPLER	6		

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CLEAN & CRISP	Glass / Bottle
KUBOTA SENJU NIIGATA PREFECTURE Gentle and smooth mouthfeel with acrisp, dry finish	8/32
HAKKAISAN YUKIMURO NIIGATA PREFECTURE Aged for 3 years in "Yuki Muro" snow storage creating a clean and elegant finish	/120
FRAGRANT & AROMATIC	
PHOENIX TATENOKAWA JUNMAI DAIGINJO YAMAGATA PREFECTURE Aromatic notes of black cherry and raspberry with a velvety smooth finish	12/70
NANBU BIJIN "NO SUGAR" UMESHU PLUM SAKE IWATE PREFECTURE No sugar added plum sake has a natural tart finish with notes of apricot	10/58
HANAGAKI JUNMAI GINJO FUKUI PREFECTURE Notes of banana and pear with a crisp and light acidity	9/55
TATSURIKI NIHON NO SAKURA HYOGO PREFECTURE Soft and delicate with many layers of sweetness, this sake is infused with cherry blossom shaped gold flakes	/250
RICH & FULL-BODIED	
TENGUMAI YAMAHAI JUNMAI ISHIKAWA PREFECTURE Umami forward with a bold and savory finish with rich acidity	8/60
TATSURIKI KIMOTO HYOGO PREFECTURE Well balanced with earthy aromas, full body with layers of nutty flavors	9/62
HANAGAKI JUNMAI FUKUI PREFECTURE Soft aromas of steamed rice with a full and round finish	8/50
FORGOTTEN JAPANESE SPIRIT YAMAHAI JUNMAI SAITAMA PREFECTURE Floral aromas of steamed rice with a full and round finish	20 per bottle

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NIGORI & SPARKLING

MIO SPARKLING HYOGO PREFECTURE With 5% alcohol, this sparkling, light and sweet with notes of cotton candy	17 per glass
DASSAI 50 SPARKLING NIGORI YAMAGUCHI PREFECT Lovely, mild and sparkling with a great balance of fruitiness and acidity	T U R E 120 per bottle
CUP SAKE	
AMABUKI JUNMAI GINJO STRAWBERRY CUP SAKE SAGA PREFECTURE Fragrant notes of strawberry flower with a juicy off-dry finish	10
CHIYOMUSUBI KITARO JUNMAI GINJO I TOTTORI PREFECTURE Well balanced acidity with a very dry finish	11
BEER	
DRAFT SAPPORO	5
BOTTLED SAPPORO	6
BOTTLED SAPPORO BLACK	9
TEA & SODA	
MATCHA I 抹茶 Matcha Tea (hot or cold)	2
OOLONG I烏龍茶 Oolong Tea (hot or cold)	2
OCHAI ほうじ茶 Hoji Tea (hot or cold)	2
SODA ソーダ Soda	3
CALPICO カルピス Calpico soft drink	3