

SMALL DISHES

TORI KAWA 鳥皮	7
Crispy chicken skin with house sauces	
KARAAGE 唐揚げ	8
Japanese fried chicken with tartar or ponzu sauces	
CHAMAME 茶豆	5
Seasoned edamame	
KAKUNI 豚の角煮	8
Braised pork belly with radish	
OTSUKEMONO お漬物	5
Assortment of homemade Japanese pickles	
GYOZA 餃子	7
Japanese pan-fried dumplings	

DONBURI (RICE BOWLS)

CHASHU DONBURI チャーシュー丼	12
Braised pork belly over rice	
TEKKA DONBURI* 鉄火丼	14
Tuna sashimi over rice	
SALMON DONBURI* サーモン丼	14
Salmon sashimi and ikura over rice	
KARAAGE DONBURI 唐揚げ丼	12
Crispy chicken over rice	
GOHAN ご飯	3
Bowl of White Rice	



TSUKEMEN

豚骨つけ麺

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

TONKOTSU TSUKEMEN

Traditional tsukemen with a slice of chashu and vegetables

14

TONKOTSU CHASHU TSUKEMEN

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

18

MEGAMORI TSUKEMEN CHALLENGE

Largest bowl of tsukemen in New York City

48



RAMEN

豚骨二郎ラーメン

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

TONKOTSU JIRO RAMEN

Jiro-style ramen with a slice of chashu and vegetables

14

TONKOTSU CHASHU JIRO RAMEN

Jiro-style ramen with seasoned soft boiled egg, slices of chashu and vegetables

18

YASAI VEGETABLE RAMEN

Traditional ramen with vegetarian broth and seasonal toppings

11

NOODLE 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

Choice any of three toppings

6

HOT STONE | 焼石

Hot stone to reheat broth

Free