



No seating of incomplete parties

Due to limited seating, time limits are enforced on tables during busier hours

IZAKAYA

Edamame \ 4

yuzu sea salt 🌿

Kurobuta Pork & Scallop Gyoza \ 7

Rice Crispy Squares* \ 12

spicy tuna, crispy fried rice, wasabi soy

Fried Brussel Sprouts \ 7

sweet soy, sesame, bonito, sea salt

Shishito Peppers [Seasonal] \ 6

lightly fried, sesame, garlic, soy 🌿

Tori Kara Age [Japanese Fried Chicken] \ 9

sea salt, ginger, chili mayo, fresh mint, lime

Roasted Beets & Organic Greens \ 10

umeboshi dressing, candied pecan, dates 🌿

Fried Red Miso Tofu Skewers \ 5

sesame, shichimi pepper, kinome 🌿

Salmon Belly Nigiri* \ 10

pecan wood smoked, yuzu mayo, tobiko, maple soy, micro chive

Hamachi Crudo* \ 12

yellowtail, avocado, grapefruit, serrano pepper, ponzu

BUNS

Low Country Smoked Pork Belly \ 10

sesame slaw, sweet gochujang bbq, scallion

Roasted Eggplant & Zucchini \ 10

pickled ramps, black garlic oil, shiso pesto 🌿

Duck Confit & Pickled Carrots \ 11

sancho, honey, five spice, leek, arugula

DONBURI

[small rice bowls]

Spicy Tuna Donburi* \ 9

shiso, nori, wasabi soy, sesame, scallion

Vegan Donburi \ 8

pickled cucumber, bok choy, sesame, bean sprout, organic mushroom, sweet gochujang bbq 🌿

Duck Confit Donburi* \ 11

sweet soy, ponzu, scallion, onsen egg*, pickled ginger, sesame

RAMEN

[no substitutions]

Tonkotsu \ 15

pork bone broth, pecan smoked pork belly, onsen egg*, sesame, organic mushroom, black garlic, pickled ginger, nori, scallion

Miso \ 13⁵⁰

pork and chicken broth, pecan smoked pork belly, onsen egg*, sesame, sweet white corn, bean sprout, bok choy, scallion

Shoyu \ 13

chicken and dashi broth, pecan smoked pork belly, onsen egg*, bamboo, wakame, roasted and julienne leek, scallion

Fire & Ice* \ 14

kimchi and dashi broth, hot smoked salmon, fresh mint, bok choy, shaved carrot, radish, black sesame, leek, scallion

Niwa \ 13

vegan broth, organic mushroom, bok choy, roasted and julienne leek, arugula, sesame, sprout, scallion 🌿

Chizu \ 13⁵⁰

chicken broth, pecorino cheese, whipped egg, shiso pesto, yuzu, black garlic, scallion

Buta Bowl \ 18

chicken and dashi broth, double noodle, pecan smoked pork belly, onsen egg*, duck confit, spicy pork, ono chili sauce, sweet white corn, leek, scallion, cayenne pepper threads

The Little Noodle \ 7

chicken and dashi broth with noodles

SEASONAL RAMEN

Butternut Miso \ 13

roasted butternut squash, smoked cauliflower, organic mushroom, scallion, yuzu 🌿

🌿 vegan options

ADD ONS

- wakame	- black garlic oil	- shiso pesto	
- sprouts	- onsen egg	- ono chili sauce	\ 1
- scallion	- bamboo		
- ginger	- bok choy		

- shrooms	- spicy ground pork	- kae-dama	
- corn	- tofu	- kimchi sauce	\ 2
- cheese		- steamed rice bowl	

- bowl of broth			\ 4
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- pork belly	- poached chicken	- duck confit	
- salmon		- tori kara	\ 5

* These items are served raw or undercooked, or contain [may contain] raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

SAKE

[3 oz]

DRAGON GOD \ 9

Ryujin Kakushi Ginjo, Gunma

OCEAN BREEZE \ 8

Koshi No Iso Junmai Ginjo Muroka Genshu, Fukui

SUNFLOWER \ 9

Amabuki Junmai Ginjo, Saga

SINGLE FLAME \ 8

Naraman Bin Hiire Junmai Muroka, Fukushima

DANCING GOBLIN \ 8

Tengumai Junmai Yamahai, Ishikawa

LABRYINTH \ 7

Joto Junmai Nigori, Hiroshima

FIFTY \ 8

Dassai Junmai Daiginjo, Yamaguchi

FAT FROG \ 7

Kinpou Odayaka Junmai Ginjo, Fukushima

1000 DREAMS \ 8

Kubota Senju Ginjo, Niigata

WHITE WATER \ 9

Shirakawago Sasanigori Junmai Ginjo, Gifu

BOTTLES

[10 oz]

PRIDE OF HIDA \ 25

Tenryo Hidahomare Junmai Ginjo, Gifu

CHRYSANTHEMUM WATER \ 23

Kikusui Junmai Ginjo, Niigata

DANCING GOLD FLAKES \ 25

Bunraku Kinmai Junmai Ginjo, Saitama

FLIRT \ 29

Kudoki Jozu Junmai Ginjo, Yamagata

SNOWY OTTER \ 28

Dassai 50 Junmai Daiginjo Nigori, Yamaguchi

HANA \ 18

Kizakura Junmai Ginjo, Kyoto

CREME \ 15

Sho Chiku Bai Junmai Nigori, USA

BRIDE OF THE FOX \ 26

Kanbara Junmai Ginjo, Niigata

WANDERING POET \ 29

Rihaku Junmai Ginjo, Shimane

FORGOTTEN JAPANESE SPIRIT \ 26

Bunraku Junmai, Yamahai

[24 oz]

SUNFLOWER \ 48

Amabuki Junmai Ginjo, Saga

DASSAI 23 \ 100

Dassai Junmai Daiginjo, Yamaguchi

FAT FROG \ 44

Kinpou Odayaka Junmai Ginjo, Fukushima

1000 DREAMS \ 48

Kubota Senju Ginjo, Niigata

FLIGHTS

[2 oz per glass]

UNCOMMON FLIGHT \ 15

Dragon God, Fat Frog, White Water

GENSHU FLIGHT \ 15

Yellow Can, Red Can, Black Can

DASSAI FLIGHT \ 18

Snowy Otter, Dassai 50, Dassai 23

GENSHU CANS

[7 oz]

YELLOW CAN \ 15

Kikusui Funaguchi Honjozo Nama, Niigata

RED CAN \ 17

Kikusui Funaguchi Ginjo Nama Genshu, Niigata

BLACK CAN \ 21

Kikusui Funaguchi Kunko, Niigata

SPARKLING SAKE

LOVE PRINCE \ 23

Kitaya Ai No Hime, Fukuoka

HOU HOU SHU \ 26

Hou Hou Shu Sparkling Rose, Okoyama

MIO \ 18

Shirakabe Gura Sparkling, Nada

BEER

DRAFTS

Wooden Robot \ 6

Blue Blaze \ 6

Birdsong \ 6

Sapporo \ 6

Legion Juicy Jay \ 6

BOTTLES & CANS

Belles Two-Hearted \ 6

Orion \ 6

Blue Blaze Amber \ 6

Yellow Blazer Kolsch \ 6

Red Clay Cider \ 6

Echigo Lager \ 6

Asahi \ 5

Wicked Weed Special \ MP

WW Lunatic Blonde \ 6

COCKTAILS

HOT RINGO \ 9

Apple Cider, Ginger, Sake

TOKYO MULE \ 9

Lime, Ginger, Mint, Sake

FUTO FASHION \ 9

Cherry, Orange, Junmai Taru Sake

MATCHA TINI \ 9

Mint, Basil, Lemon, Matcha Nigori, Cucumber Sake

WINE

SPARKLING \ 10

Codorniu Cava Rose

Avissi Prosecco

Veuve Clicquot NV \ 85

Schramsberg 2011 \ 79

WHITE \ 10

Kabinett Riesling

Tiefenbrunner Pinot Grigio

Fair Valley Sauv. Blanc

Mimi Chardonnay

RED \ 10

Punto Final Malbec

Terrapura Pinot Noir

The Crusher Cabernet

PURVEYORS

William Baker
Urban Gourmet Farms

Lindley Mills
Hickory Nut Gap Farms

Cloister Honey
Windcrest Farms