

SUSURU

SNACKS 小皿

- CHICKEN KARAAGE** 8
Japanese fried chicken, lemon, salt w/ side yuzu mayo
- YUZU STREET CORN** 6
grilled corn, Cotija cheese, yuzu mayo, nori flakes, spicy togarashi
- MENTAIKO FRIES** 7
fries, spicy cod roe mayonnaise, nori
- GYOZA WITH WINGS (4)** 7
housemade chicken gyoza, crisp skirt, ponzu soy sauce
- TORI SENBEI** 7
hand pounded fried chicken chips(thigh) with yuzu guac
- HIYAYAKKO TOFU** 6
chilled silken tofu, crispy sakura shrimp, grated ginger, scallions, sesame oil, dashi soy
- NATTO LOTUS CHIPS** 6
Japanese fermented soy beans, fried lotus chips, yuzu guac
- SEAWEED SALAD** 5
seaweed, sesame oil, sesame seeds
- TEMPURA FRIED KING OYSTER MUSHROOMS** 7
king oyster mushrooms, tempura batter, dashi, sansho pepper
- OKONOMIYAKI** 8
cabbage, Kewpie mayo, beni shoga, bonito, scallions, okonomi sauce
- Add-ons:** Pork chashu | 2 Bacon | 2



GRILLED FISH 焼き魚

- GREEN MISO KING SALMON** 13
grilled king salmon, green miso sauce
- SABA SHIOYAKI** 10
grilled mackerel, lemon, grated daikon
- HAMACHI KAMA** 14
yellowtail collar, ponzu sauce, lemon

RAMEN 麺

- TORI PAITAN** 13
yuzu chicken chashu, 12 hours creamy chicken broth, fried burdock roots, shoyu soft boiled egg, scallions
- TONKOTSU** 14
pork chashu, shoyu soft boiled egg, bamboo shoots, scallions, nori, 12 hours thick tonkotsu broth
- MI-SO-HOT** 13
pork chashu, shoyu soft boiled egg, corn, scallions, chili hair, spicy miso broth
- Extra:** Pork Chashu | 2 Egg | 1 Noodle | 3
Burdock Root | 2 Bamboo | 2 Cabbage | 2 Corn | 2

**All of our skewers are prepared in house daily and grilled over Japanese binchōtan charcoal and finished with a dip in our aged tare.*

**Items are limited *Yakitori served w/ susuru citrus salt*

YAKITORI 焼き鳥

- TSUKUNE:** Japanese chicken meatball 4
(sauce: tare, spicy mentaiko, shiso pesto, miso, garlic mayo)
Add organic raw egg yolk (+1)
- MOMO :** thigh 3.8
- NEGIMA :** breast w/ scallions 3.8
- SASAMI :** breast fillets w/ fresh wasabi 3.8
- TEBASAKI :** wings 3.8
- KAWA :** skin 3.5
- ACHILLES :** lower thigh w/ scallions 3.5
- HATSU :** hearts 2.5
- SORIRESU :** chicken oyster 3.8
- BONCHIRI :** tails 3
- HIZA NANKOTSU :** knee cartilage 3

KUSHIYAKI 肉

- SHORT RIBS** 5
- SKIRT STEAK** 5
- PORK BELLY** 5
- BACON WRAPPED ASPARAGUS** 3.5
- KUROBUTA HONEY SAUSAGE** 4.5
- BEEF TONGUE** 6



YASAI 野菜

- BRUSSEL SPROUTS** 2.5
- SHIITAKE MUSHROOMS** 3.5
- SHISHITO PEPPER w/ bonito flakes** 3.5
- EGGPLANT w/ miso sauce** 3
- ZUCCHINI** 2.5

MINI BOWL

- YAKI ONIGIRI CHAZUKE** 7
grilled rice ball, mentaiko, tea broth, sesame seeds, scallions
- SUSURU GOHAN** 4.5
soy cured organic raw egg yolk, sweet aged soy, onion, Japanese seasoning, steamed rice
- SUSURU CHASHU GOHAN** 6
braised pork belly, sweet aged soy, kewpie mayonnaise, scallions, beni shoga, steamed rice
- Add-ons:** Pork/ Chicken chashu | 2 Uni | 4 Ikura | 3

DESSERTS デザート

- MATCHA TIRA-MASU (limited)** 7
Matcha tiramisu served in a Japanese masu wooden cup
- MATCHA ICE CREAM** 4
green tea ice cream, pocky



- 18% gratuity will be added for parties of 6 or more -