

## Starters

### Hamachi Sashimi 16

YELLOWTAIL • FINGER LIME • WASABI • PONZU

### Crunchy Pea Salad 9

TATSOI GREENS • WASABI PEAS • PICKLED ASIAN PEAR  
CANDIED CASHEWS • GINGER DRESSING

### Edamame 6

LEMON SALT

### Karaage Chicken 9

SATSUMA MAYO • TOGARASHI • SESAME

### Gyoza 9

PORK-MUSHROOM DUMPLING • SCALLION • SWEET GARLIC SOY

### Steak Tataki 15

SEARED WAGYU ZABUTON • PICKLED SHIITAKES • TOASTED GARLIC CHIPS  
CHIVE • GYU DARE

## Ramen

### Noodle Art Tonkatsu 16

PORK CHASU • MARINATED EGG • BOK CHOY • SCALLION • MENMA

### Champon 18

SOFT SHELL CRAB • SHRIMP DUMPLINGS • NAPA • BEAN SPROUTS  
WAKAME • GINGER PASTE

### Oyako Shio 16

GINGER-WHITE SOY CHICKEN • POACHED EGG • CHARRED CORN  
SNOW PEAS • ENOKI MUSHROOMS

### Tan Tan (spicy) 17

MISO PORK • BEAN SPROUTS • PRESERVED CUCUMBERS & CHILIES • SCALLIONS  
SESAME SEEDS • CHILI OIL

### Vegetarian Shoyu 15

VEGETABLE-SOY BROTH • GRILLED TOFU • ENOKI MUSHROOM • ROASTED TOMATO  
TOASTED KALE • BOK CHOY • MAYU-SESAME PASTE

## House Specialties

### Gyudon (spicy) 19

MISO-MUSTARD BEEF SHORT RIB • KIMCHI • BOK CHOY • CRUSHED WASABI PEAS  
MUSHROOM FRIED RICE

### Tori Yakisoba 15

CHICKEN • CABBAGE • ONIONS • CARROTS • SCALLIONS • PICKLED GINGER  
SESAME SEEDS • OYSTER SAUCE • FRIED NOODLES

## Dessert

### Mango Mochi 7

STRAWBERRY-MINT PRESERVE

### Green Tea Tiramisu 9

LEMONGRASS ANGLAISE • GREEN TEA DUST

Ask your server about menu items that are cooked to order or served raw.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness.