

Starters

Crunchy Pea Salad 5/9

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

Edamame 6

LEMON SALT

Gyoza 9

PORK-MUSHROOM DUMPLING •SCALLION • SWEET GARLIC SOY

Steak Tataki 15

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

Yakitori (skewered & grilled)

MINIMUM 2 PER ORDER

DUCK – TERIYAKI 4 • CHICKEN – TARE 3 • STEAK – TOGARASHI BUTTER 5

Ramen

Noodle Art Tonkatsu 14

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

Champon 16

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

Oyako Shio 14

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

Tan Tan (spicy) 15

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

Vegetarian Shoyu 14

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

Ramen Additions

STEAK ZABUTON	10	SHRIMP GYOZA (3)	5
CHASU (PORK BELLY)	5	POACHED EGG	2
MARINATED TOFU	3	SOFT MARINATED EGG	2
SHRIMP	5	EXTRA NOODLES	3
GINGER CHICKEN	4	EXTRA BROTH	4

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

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.