

APPETIZER

MISOSHIRU 2.5

fermented soybean paste soup

GREEN SALAD 2.5

house green salad, ginger dressing

WAKAME SALAD 5

seasoned seaweed, light soy vinegar sauce

EDAMAME 4

boiled soybean, sea salt

GARLIC EDAMAME 5

sautéed soybean, garlic, butter, soy sauce

GYOZA 5

pan-fried seafood dumpling (6 pcs) or chicken dumpling (6 pcs)

STEAMED DUMPLINGS 7

steamed pork dumplings (8 pcs)

IIDAKO YAKI 8

grilled baby octopus, green onion, sweet chili sauce (7 pcs)

CHASHU YAKI 9

grilled pork belly, oshinko, black peppercorn, soy sauce

SHRIMP TEMPURA 9

lightly battered black tiger shrimp (3 pcs)

VEGETABLE TEMPURA 8

lightly battered and fried vegetables (5 pcs)

COMBINATION TEMPURA 17

2 shrimp, 4-5 vegetables, and 2 crispy flounder

AGEDASHI TOFU 6.5

deep fried soft tofu, green onion, bonito flakes, radish purée, tempura sauce

KARAAGE 9

japanese style fried chicken, wasabi mayo, lemon

CALAMARI 9

lightly battered deep fried calamari, ichimi powder, spicy katsu sauce

RAMEN

BULGOGI 11 | 불고기라면

donkotsu broth, beef bulgogi, onions, napa cabbage, bean sprouts, enoki mushroom, green onions

BAEKSUK 12 | 백숙라면

donkotsu broth, shredded chicken, ajitama **, wood ear mushroom, green onions, bok choy, mayu oil, bean sprouts

MISO CHASHU 11 | 미소차슈라면

miso donkotsu broth, miso pork belly, ajitama **, sweet corn, menma, green onion, mayu oil

SPICY CHASHU 12 | 매운차슈라면

spicy seafood broth, chashu, ajitama **, sweet corn, menma, green onion, mayu oil

SPICY SEAFOOD 12 | 매운 해물라면

spicy seafood broth, spicy seafood, onions, napa cabbage, wood ear mushroom, green onions, bean sprouts

KIMCHI MANDOO 12 | 김치만두라면

donkotsu broth, kimchi & baby pork dumpling, chashu, ajitama **, green onions, menma, mayu oil

VEGGIE 10 | 야채라면

shiitake shoyu broth, napa cabbage, bean sprouts, wood ear mushroom, green onions, bok choy, carrots, zucchini, onion, sweet corn

TSUKEMEN 12 | 츠케멘

donkotsu dipping sauce, minced pork, chashu, ajitama **, sweet corn, menma, green onion, mayu oil, kikurage

DON KATSU RAMEN 15 | 돈까스라면

miso donkotsu broth, pork cutlet (on side), ajitama **, sweet corn, menma, green onion, mayu oil

TEMPURA RAMEN 17 | 템푸라라면

shrimp and vegetable tempura, choice of ramen

RAMEN TOPPINGS

AJITAMA ** 1.00

marinated soft-boiled egg

MAYU 0.50

blackened garlic oil

CHASHU 3.00

grilled pork belly (3 pcs)

MENMA 0.50

marinated bamboo sprouts

KIKURAGE 0.50

wood ear mushrooms

SWEET CORN 0.50

red pepper paste

BEAN SPROUTS 0.50

SPICY BOMB 1.00

EXTRA RICE 2.00

EXTRA NOODLE 3.00

EXTRA SOUP 4.00

EXTRA KIMCHI 2.00

BOK CHOY 1.00

DOUBLED MEAT 6.00

NAPA CABBAGE 1.00

SOUP

served with rice, add salad \$2.50

SPICY SEAFOOD SOUP 13 | 해물탕

spicy dashi broth, various seafood

FISH CAKE SOUP 12 | 어묵탕

fish cake skewer soup

** raw item

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

BENTO

OPEN - 2:30PM ONLY

CHICKEN TERIYAKI 12 | 치킨테리야키
grilled chicken breast with teriyaki sauce

CRISPY FLOUNDER 10 | 크리스피 광어구이
pan-seared crispy battered flounder

SHRIMP TEMPURA 12 | 새우튀김
lightly battered black tiger shrimp

CALAMARI TEMPURA 10 | 쭈꾸미튀김
lightly battered calamari

CHICKEN KATSU 11 | 치킨까스
panko-cruste chicken cutlet

SALMON TERIYAKI 12 | 연어테리야키
grilled scottish salmon with teriyaki sauce

WITH 2 KUSHIYAKI 13 | 꼬치구이 두개
bento box with choice of two kushiyaki *

DON KATSU 13 | 돈까스
panko-cruste pork cutlet

CHASHU 12 | 일본식 삼겹살
braised pork belly

KARAAGE 11 | 일본식 닭튀김
fried chicken with creamy wasabi sauce

UNAJU 13 | 장어구이
grilled fresh water eel with teriyaki sauce

VEGETABLE 11 | 야채
aged tofu, vegetable rolls & tempura

BEEF BULGOGI 12 | 소불고기
marinated korean beef bbq

WITH 3 KUSHIYAKI 16 | 꼬치구이 세개
bento box with choice of three kushiyaki *

*duplicate kushiyaki selections not allowed with bento

ENTREE

add salad 2.50

TERIYAKI

sautéed vegetables on a sizzling iron plate, served with miso soup

CHICKEN TERIYAKI 15 | 치킨

SALMON TERIYAKI 17 | 연어

RIBEYE TERIYAKI 17 | 등심

SQUID TERIYAKI 15 | 오징어

DONBURI

rice bowl, served with miso soup

CHASHU DON 12 | 일본식 삼겹살 덮밥
braised pork belly & ajitama

KATSU DON 14 | 돈까스 덮밥
pork cutlet & egg, onion

KARAAGE DON 12 | 일본식 닭튀김 덮밥
fried chicken & egg, onion

BULGOGI DON 13 | 불고기 덮밥
marinated Korean beef & egg, onion

UNAGI DON 16 | 장어 덮밥
grilled fresh water eel & egg, onion

KATSU

deep fried cutlet, served with cabbage salad, rice, and miso soup

DON KATSU 14 | 돈까스
pork cutlet

CHEESE DON KATSU 15 | 치즈돈까스
pork cutlet stuffed with cheese

CHICKEN KATSU 13 | 치킨까스
chicken cutlet

KUSHIYAKI PLATTER

served with rice, miso soup

Any 3 from Kushiyaki menu 14
3 different kinds of skewers

Any 4 from Kushiyaki menu 17
4 different kinds of skewers

Any 5 from Kushiyaki menu 20
5 different kinds of skewers

KUSHIYAKI

grilled meat, seafood, or vegetables on a skewer / 1 skewer per order

Chicken breast 닭가슴살 3.5 _____

Chicken gizzard 닭동집 3 _____

Chicken heart 닭심장 3 _____

Chicken liver 닭간 3 _____

Spicy chicken thigh 닭허벅지살 3.5 _____

Chicken wing 닭날개 3 _____

Beef meatball 떡갈비 4.5 _____

Ribeye 등심 5 _____

Beef short rib 갈비살 5 _____

Beef tongue 소혀밀고기 4.5 _____

Lamb, Garlic 양, 마늘 4.5 _____

Duck breast 오리가슴살 4.5 _____

Pork belly 삼겹살 4 _____

Shrimp 새우 4.5 _____

Salmon fillet 연어 5 _____

Mackerel 고등어 4 _____

Mussel 홍합 3 _____

Surf clam 북방조개 4 _____

Shiitake 표고버섯 3 _____

Asparagus, Bacon 아스파라거스, 베이컨 3 _____

Enoki, Bacon 팽이버섯, 베이컨 3 _____

Sausage, Bacon 소세지, 베이컨 3.5 _____

Quail egg, Bacon 메추리알, 베이컨 3.3 _____

Shishito pepper 파리고추 2.5 _____

Garlic 마늘 2 _____