

DRINK MENU

SAKE LIST

OTOKOYAMA T-JUNMAI Glass / Bottle \$8.00 / n/a
Light & Dry, Sharp & Smooth

OTOKOYAMA JUNMAI KIMOTO Glass / Bottle \$9.00 / n/a
Rich & Dry Drink with Deepness

TAISETSU JUNMAI GINJO Glass / Bottle \$10.00 / \$55.00
Gentle & Slightly Sweet aroma, clean

CHITOSETSURU JUNMAI Glass / Bottle \$8.00 / \$45.00
MID- light bodied. Green Apple & Asian Pear Bright-Acidity

CHITOSETSURU JUNMAI GINJO Glass / Bottle \$10.00 / \$55.00
Notes of Honeydew, Melon, Hints of Wild Flower

KUNIMARE JUNMAI GINPU Glass / Bottle \$11.00 / \$60.00
Crisp, Full-Bodied with Long Finish Boldly Rice Forward & Dry

KITA no NISHIKI T-JUNMAI MARUTA Glass / Bottle \$13.00 / \$78.00
Deep & complex. Full of umami of Rice

KITA no NISHIKI AGED JUNMAI Glass / Bottle \$14.00 / \$89.00
Funky Full Ripeness, Delightful, Richness with Gentle Acidity

RYUJIN GINJO NAMAZUME GENSHU Glass / Bottle \$10 / n/a
Full Bodied & Flavorful. Slightly Rough Around the Edges

RYUJIN JUNMAI DAIGINJO NAMAZUME Glass / Bottle \$14 / \$80
Bright Citrus Aroma with Elegant Sweetness, Smooth & Clean

NIWA NO UGUISU DOBUROKU NIGORI Glass / Bottle \$10.00 / \$55.00
Almost Chewie, Sweet & Sour with refreshing Rich & Flavorful

SHIRAKAWAGO 300ml \$28.00
Dry with delicate creaminess and long Finish steamed rice aromas

BOTTLES

KUNIMARE: T-Junmai \$89
KITA no NISHIKI: Junmai Daiginjo \$210
KUNIMARE: Junmai Daiginjo \$125
Otokoyama: Junmai Daiginjo \$260

BEERS

SAPPORO Glass / Pitcher \$6 / \$20
ORION: \$7
KAGUA BLANC: White Ale \$13
KAGUA ROUGE: Red Ale \$13
SAKE BOMB \$9

CUP SAKE

KIKUSUI: Nama Genshu. \$13
OTOKOYAMA: Namachozo \$16.50
SAWANOI: Super Dry \$14

SOFT DRINK

Coke / Diet Coke / Ginger Ale
Sparkling Water / Green Tea \$3
RAMUNE \$4
CALPICO \$4

DRINK MENU

SHOCHU LIST

KIRISHIMA KURO: Sweet Potato Glass / Bottle \$8.00 / \$50.00
Aroma of steamed Potato, rose aroma, thick sweetness

KIRISHIMA AKA: Sweet Potato Glass / Bottle \$9.00 / \$58.00
Aroma of red fruits, Yogurt aroma lingering sweet flavor

TEKKAN SHIRO: Sweet Potato Glass / Bottle \$8.00 / \$50.00
Deep, weighty Hasor old-Fashioned

SUDACHI: Sudachi citrus Glass / Bottle \$7.00 / \$45.00
Bitterness, acidity sweet citrusy aroma

TANTAKATAN: SHISO Glass / Bottle \$7.00 / \$45.00
Flavor Comes from the Japanese Red Shiso(Perilla) Herb Made in Hokkido

HYAKU: RICE Glass / Bottle \$11.00 / \$78.00
Umami Rich, Sweetness of Rice, Clean & Smooth

NANKAI: Sugarcane Glass / Bottle \$13.00 / \$92.00
Clean, fragrant, easy. No Sugar & No CARBS

AKA MAOH: Sweet Potato Glass / Bottle \$10.00 / \$68.00
Rich Umami & sweetness linger Until the Very end

GINZA NO SUZUME: Barley Glass / Bottle \$9.00 / \$58.00
Smokey Scent of oak, smooth & smokey

HAMA NO IMOTA: Sweet Potato Glass / Bottle \$11.00 / \$75.00
Clear taste of high quality S-Potatoes graces the palate

NATSU NO MANNEN: Glass / Bottle \$8.00 / \$52.00
Juicy Pear, Powdered Sugar Whilelteralite is earthy & floral

IKI: Barley Glass / Bottle \$10.00 / \$68.00
Pleasingly mild & aromatic, with the evocative flavor of ripe pear & cinnamon

TOYONAGAKURA: RICE Glass / Bottle \$11.00 / \$75.00
Smooth & Mellow. Sweet-Meadowland flavor.

PITCHERS: Oolong Tea
Club Soda

OTHERS

FRESHLY FRUITS SQUEEZED SOUR: \$11
Grapefruit / Lemon / Lime / Kiwi

House Made Plum Wine: Earl Grey Glass / Bottle \$8 / n/a

Kokuto Plum Wine: Black Sugar Glass / Bottle \$8 / \$55

Ujicha Plum Wine: Green Tea Glass / Bottle \$8 / \$55

Strawberry Nigori Sake: 300ml \$21

Yuzu Omoi: Best Yuzu Sake! Glass \$8

House Made Yuzu Mojito: Glass \$10

FOOD MENU

APPETIZERS

AGEDASHI / 5 **V**

Deep fried Tofu, ginger and scallion sweet soy sauce

KIMCHI / 5 **V**

Spicy Korean style nappa

EDAMAME / 6 **V**

Original flavor

UMAMI CUCUMBER / 7 **V**

Marinated cucumber, cilantro, fried onion

VEGE CROQUETTE / 7 **V**

Japanese style potato croquette

VEGETABLE DUMPLINGS / 7 **V**

Deep fried vegetable dumplings

SPICY VEGETABLE DUMPLINGS / 8 **V**

Deep fried vegetable dumplings, original spicy sauce cilantro, scallion, fried onion

SHISHITO / 8 **V**

Fried shishito peppers

GARLIC EDAMAME / 8 **V**

Pan fried edamame, original garlic sauce

RYUJIN SALAD / 12 **V**

Beets, kale and deep fried tofu with sweet miso sauce

TAKOWASA / 5

Raw marinated octopus with wasabi sauce

PORK BUN (1pc) / 6

Homemade seasoned pork, cucumber, mayo, cilantro

TAKOYAKI / 8

Cabbage, octopus, bonito flakes, mayo, sauce

DEEP FRIED CALAMARI LEGS / 8

Deep fried calamari legs and original mayo sauce

SATSUMAAGE (2pc) / 8

Deep fried fish cake with ginger

KARAAGE / 9

Japanese deep fried chicken, mayo

SPICY DUMPLINGS / 10

Homemade Pork dumplings, original spicy sauce, cilantro, scallion, fried onion

TONKATSU / 12

Deep Fried Pork Loin

TEPPAN DUMPLINGS / 12

Homemade pork dumplings on hot steel

APPETIZERS 3 COMBO / 12

Satsumaage, Takowasa, Kimuchi

UNI IKURA SALMON TARTARE / 16

Sea urchins, salmon roe and salmon with wasabi soy sauce

WAGYU BEEF TEPPAN STEAK / 25

Premium wagyu beef, garlic chips on hot steel

BOWL

SMALL RICE / 3

MINI KAKUNI BOWL / 8

Homemade seasoned pork, mayo, scallion, cilantro, cashew nuts, pickled ginger

SAUCE KATSU BOWL / 15

Deep fried pork loin sweet sauce on the rice

BEEF BOWL / 15

Onion, pickled ginger, sweet soy sauce

SPICY BEEF BOWL / 16

Onion, pickled ginger, sweet soy sauce

SOUP

MISO SOUP / 3

CURRY

JAPANESE CURRY / 15

Ground pork, onion, carrot, garlic, ginger, rice

TOPPINGS

EGG / 3

VEGE CROQUETTE / 4

SAUSAGE / 4

KAKUNI / 5

SUKIYAKI BEEF / 8

PORK KATSU / 10

SUSHI

HAND ROLL SUSHI / 15

Tuna, ikura & salmon, shrimp tempura

SPICY HAND ROLL SUSHI / 16

Spicy tuna, ikura & spicy salmon, spicy shrimp tempura

UNI LOVERS HAND ROLL / 24

Sea urchins (3pc)

SUSHI BOWL / 22

Salmon, spicy salmon, tuna, spicy tuna, salmon roe, egg marinated cucumber, scallion, wasabi on rice

ADD SEA URCHIN / 6

SPECIAL

GOLDEN LOBSTER / 46 *limited quantity

Whole lobster with mayonnaise sauce and cheese come with French fries

* Please let us know if you have any allergy.

* * We charge 20% gratuity for parties of 5 or more.

FOOD MENU

We are **PARTICULAR** about the original taste of **JAPAN**.
Therefore, we are importing our **NOODLE**
from **SAPPORO** in **HOKKAIDO, JAPAN**.

RAMEN

SAPPORO MISO / 18

Beansprout, onion, ground pork, bamboo shoots, soft boiled seasoned egg, roast pork loin, scallion, sesame seeds, noodles

SAPPORO SPICY MISO / 19

Beansprout, onion, ground pork, bamboo shoots, soft boiled seasoned egg, roast pork loin, scallion, sesame seeds, noodles

SAPPORO BUTTER MISO / 20

Beansprout, onion, ground pork, corn, butter, bamboo shoots, soft boiled seasoned egg, roast pork loin, scallion, sesame seeds, noodles

SPICY TAN TAN / 19

Beansprout, ground pork, soft boiled seasoned egg, scallion, cashew nuts, noodles

YUZU SHIO / 17

Yuzu, ground pork, bamboo shoots, soft boiled seasoned egg, roast pork loin, scallion, sesame seeds, seaweed, noodles

CLASSIC SYOYU / 17

Ground pork, bamboo shoots, soft boiled seasoned egg, roast pork loin, scallion, sesame seeds, seaweed, noodles

SPICY LOBSTER / 38 *limited quantity

Lobster, beansprout, soft boiled seasoned egg, scallion, cashew nuts, noodles

VEGE SPICY TAN TAN / 20 **V**

Onion, beansprout, nappa cabbage, corn, scallion, bamboo shoots, tomato, cashew nuts, noodles

SPICY VEGETABLE MISO / 20 **V**

Onion, beansprout, nappa cabbage, corn, scallion, bamboo shoots, tomato, sesame seeds, noodles

VEGETABLE MISO / 19 **V**

Onion, beansprout, nappa cabbage, corn, scallion, bamboo shoots, tomato, sesame seeds, noodles

TOPPINGS

DELUXE Egg + Chashu + Scallion / 7 EXTRA NOODLE / 5
CORN / 2 **V** SEAWEED / 2 **V** SCALLION / 2 **V** BAMBOO SHOOTS / 2 **V** SPICY OIL / 2
EGG Seasoned / 3 CHASHU Roast pork loin / 4 KAKUNI Homemade seasoned pork / 5 SUKIYAKI BEEF / 8

TSUKEMEN

TSUKEMEN is a unique style of dipping noodle with the broth served along side. This 1950's Tokyo creation is back and more popular than ever!

TSUKEMEN / 20

Soft boiled seasoning egg, roast pork loin, scallions, and bamboo shoots

UNI TSUKEMEN / 28

Sea Urchin, soft boiled seasoning egg, roast pork loin, scallions, and bamboo shoots

TOPPINGS

EXTRA NOODLE / 5
SCALLION / 2 **V** CORN / 2 **V** BAMBOO SHOOTS / 2 **V** TOMATO / 2 **V** TOFU / 3 **V** KIMCHI / 3 **V**
FRIED ONION / 2 SPICY CRISP / 2 CHEESE / 3 CHASHU Roast pork loin / 4 KAKUNI Homemade seasoned pork / 4
SUKIYAKI BEEF / 8 WAGYU STEAK / 20

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