

appetizers

tetsunabe pork gyoza

10.
pork & chive gyoza, ginger scallion sauce, served on an iron skillet

kakuni bao (1pc.)

4.
braised pork belly, lettuce, mustard mayo

zuke maguro

11.
soy marinated tuna, tataki cucumber, taberu rayu

edamame

5.
sea salt

chashu salad

12.
pork chashu, cucumber, romaine, spicy garlic sauce

rice



zuke don

9.
soy marinated tuna, nori, scallion

chashu don

8.
pork chashu, sesame, scallion

tare meshi

4.
takana, nori, sweet chashu sauce
onsen tamago +2.

steamed rice

2.

lunch set

16.

- choice of small ramen

- choice of small don

+ side of pickled cabbage

add 2 pc gyoza

+3.

add kakuni bao (1pc.)

+3.



noodles

tonkotsu

10/13.
pork chashu, aji-tama, takana, kikurage, scallion, toasted nori, garlic oil, soy tare

tokyo chicken

10/12.
steamed chicken, aji-tama, menma, seared garlic chive, kikurage, toasted nori, soy tare

tantan

10/13.
spicy coconut curry, pork chashu, red miso ground pork, aji-tama, cilantro

tsukemen

14.
tonkotsu soup
pork chashu, aji-tama, menma, takana, toasted nori, garlic oil, soy tare, lime

noodle toppings

kakuni

4.
6 hour braised pork belly

pork chashu

4.
pork belly, sliced

steamed chicken

3.
chicken thigh

menma

2.
soy braised bamboo shoots

nori

1.
toasted

aji-tama

2.
overnight, soy marinated egg

crushed garlic

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition