japanese boiled soybeans with salt

CHILI GARLIC EDAMAME | 5.95 pan fried chili garlic edamame



chili garlic edamame



japanese miso soup with tofu, scallion

EGG ROLL | 5.95 V

fried vegetable egg rolls with tempura sauce (3pc)

GYOZA | 6.5

fried pork or vegetable dumplings with ponzu sauce (5pc)

AGEDASHI TOFU | 5.95 v

lightly battered tofu with sweet tempura sauce, topped with green onion, fish flakes and shredded seaweed

SHISHITO PEPPER | 9.5 v

pan fried japanese shishito peppers with butter, sake, soy sauce, garnished with togarashi powder



grilled spam on top of rice with teriyaki sauce and seaweed

CHEESE SPAM KATSU | 7.95

panko crusted cheese spam with spicy aioli and shredded iceberg

JALAPENO POPPER | 8.95

lightly battered stuffed jalapeno with cream cheese, spicy crab mix, eel sauce and spicy aioli

TAKOYAKI | 8.95

butter corn japanese dumpling made of batter, diced baby octopus, and green onion, topped with mayo and fish flakes

agedashi tofu

spam

musubi

sweet and fruity

sake will always

lighten up the mood!

shishito

pepper

HONEY QUESADILLA | 8.95 V

mozzarella cheese quesadilla with honey dipping (add chicken +\$3, spicy pork +\$4, bulgogi +\$5)

BUTTER CORN | 7.95 V GF

chopped onions and corns mixed with mayo in buttered grill pan

MOZZARELLA STICKS | 6.95 V

breaded mozzarella cheese stick with spicy mayo

SALMON KAMA | 12.95 GFO

grilled salmon cheek with negi ponzu sauce

HAMACHI KAMA | 15.95 GFO

grilled yellowtail cheek with negi ponzu sauce

EBI MAYO | 10.95

crispy shrimp (6pc) dressed with sweet honey mayo

CHICKEN KARAAGE | 7.95

lightly battered dark meat chicken

SOFT SHELL CRAB | 9.95

panko crusted soft shell crab, served with shredded iceberg and ponzu sauce

CHICKEN KATSU | 11.95

panko crusted white meat chicken with tonkatsu sauce, and green cabbage add curry +\$4 (recommended)

TONKATSU | 11.95

panko crusted pork loin with tonkatsu sauce and green cabbage add curry +\$4 (recommended)



ebi mayo

soft shell crab



NOODLE

add: chasu +3 spam +3, chicken +4, clam +4, black mussel +4, bay scallop +4, shrimp +5



tonkotsu ramen

alfredo udon

ENTREE

served with 1 side rice

kkanpungi

scan this code for

HOT POT

pork bone based ramen noodle soup, topped with chasu, hard boiled egg, corn, nori, scallion

SPICY MISO RAMEN | 14.5

TONKOTSU RAMEN | 14.95

spicy miso based ramen noodle soup with tofu, hard boiled egg, corn, nori, scallion

YAKI UDON | 12.95 v

japanese sweet soy sauce based stir fried udon noodle with assorted vegetables

ALFREDO UDON | 15.95 v

SCALLOP DYNAMITE | 14.95

korean style deep fried chicken with

sweet spicy sauce and vegetables

KKANPUNGI | 17.95

CHILI SHRIMP | 19.95

sweet spicy chili sauce

TOFU KIMCHI | 15.95

served with boiled tofu

lightly battered shrimps with

stir fried spicy pork and kimchi

DAILY OYSTER SELECTION

JJAMBBONG POT | 17.95 korean style spicy, tonkotsu broth

based assorted seafood (shrimp, scallop,

black mussel, clam), assorted vegetable

house made alfredo sauce with udon noodle and assorted vegetables

baked with scallop, salmon, chopped onion, carrot,

mushroom, mozzarella cheese, teriyaki sauce, spicy aioli







scallop

dynamite



SKEWER

SAUSAGE SKEWER | 4.5

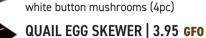
japanese kurobuta sausage (2pc)

char grilled skewer with sweet yakitori sauce

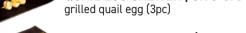








CHICKEN SKEWER | 4.95





ZUCCHINI SKEWER | 2.95 GFO V

introducing

lucky series beer!

TEMPURA

japanese dish battered and deep fried

ASSORTED VEGETABLE TEMPURA | 7.95 v sweet potato, asparagus, onion, zucchini, and mushroom

MIXED TEMPURA | 10.95

assorted vegetable and shrimp tempura (2pc)

SHRIMP TEMPURA (5PC) | 8.95

CALAMARI RING | 7.95

SQUID LEG | 7.95



coconut chicken





mixed tempura



squid leg tempura

COCONUT CHICKEN CURRY POT | 17.5

garnished with enoki mushroom, scallion, 1 side rice

thai curry, tonkotsu broth based pot with coconut milk, chicken, assorted vegetable, and ramen noodle

with ramen noodle

PORK GYOZA POT | 16.95

japanese shio broth based pot with pork gyoza, egg, assorted vegetable and clear noodle

SPICY KIMCHI POT | 16.95

korean spicy kimchi (sautéed spicy napa cabbage) shio broth based pot with tofu, spam, vegetable and ramen noodle

BULGOGI MUSHROOM POT | 16.95

shio broth based bulgogi pot with white button mushroom, enoki mushroom, oyster mushroom, and clear noodle

KOREAN ARMY POT | 17.95

korean spicy pot, based with shio broth with sausage, spam,

VEGETABLE TOFU POT | 13.95

shio broth based hot pot with assorted vegetable, tofu and udon noodle

hot pot broth will call for dry spirit like our manjyu, kikusui sake or jinro is back soju!



spicy kimchi hot pot

Shio: Japanese salt, soy sauce, and dashi based broth

Dashi: Japanese simple beef flavor broth



GRILL

served with assorted vegetable, 1 side rice

korean style sweet soy sauce marinated beef

BULGOGI | 15.95



CHICKEN | 13.95 japanese style sweet soy sauce marinated chicken

korean style spicy sauce marinated pork



japanese style sweet soy sauce marinated eel

MARINATED GALBI | 16.95

korean style sweet soy sauce marinated short rib

SALAD

miso ginger dressing with a salad bed

HOUSE SALAD | 3.95 v

spring mix, iceberg, green cabbage, cherry tomato

SEAWEED SALAD | 4.95 V

sweet and citrus marinated seaweed

SQUID SALAD | 5.95

seasoned ika with blend of ginger and rice vinegar

CRISPY TOFU SALAD | 9.5 V lightly battered tofu with teriyaki glazed

GRILLED SALMON SALAD | 14.95 grilled salmon with teriyaki glaze

V: vegetarian **GF**: gluten-free **GFO**: gluten-free option



