



MATCHA OF THE MONTH

TARO COCO MATCHA

WE'VE COMBINED OUR SWEETENED
MATCHA WITH COCONUT MILK AND
TOPPED WITH THE NUTTY TASTE OF TARO



**NEW
RAMEN!**

JIRO RAMEN

A RICH, SALTY SOY SAUCE-BASED TONKOTSU BROTH WITH CHASHU BELLY, CHEWY NOODLES, LOTS OF RAW CHOPPED GARLIC, AND A MOUNTAIN OF CABBAGE AND BEAN SPROUTS.

APPETIZERS 前菜

edamame  7.35

green soybeans, sea salt

spicy garlic edamame  9.45/10.50

green soybeans, soy sauce, chopped garlic, chili oil, habanero powder

seaweed salad  6.30

shredded seaweed, sesame dressing

cold tofu  7.35

firm tofu, sliced cucumber, cilantro
shredded chili with chili sesame sauce

impossible gyoza (4 pieces)  12.60

handmade! impossible meat, cabbage, garlic, ginger, chives

shishito peppers 8.40

fried peppers, shredded bonito, sea salt, ponzu



chicken karaage 10.50

fried chicken, shishito pepper, garlic aioli, lemon

gyoza (4 pieces) 12.60

handmade! pork, cabbage, garlic, ginger, chive

takoyaki 9.45

octopus, shredded bonito, takoyaki sauce

choose 1 sauce: mayo / wasabi mayo / sriracha mayo

poke nachos 14.70

wonton chips, tuna, avocado, green onion

seaweed salad, sriracha mayo, eel sauce, furikake

plant-based 'chicken' karaage  12.60

fried 'chicken', shishito pepper, vegan aioli, lemon

be advised that our plant-based 'chicken' is cooked in the same fryer as our other food items so it is not 100% vegan.

NEW!

sweet honey shrimp 13.95

shrimp tempura tossed in a sweet creamy honey sauce on a bed of mixed greens

NEW!

spicy creamy shrimp 13.95

shrimp tempura tossed in a spicy creamy sauce on a bed of mixed greens

RAMEN 拉麵

spicy tonkotsu - *mild, spicy or extra spicy* 16.74

pork broth: chashu belly, green onion, cabbage
bean sprouts, shredded chili with thick noodle

tonkotsu 16.74

pork broth: chashu belly, sesame seeds, green onion
cabbage, bean sprouts, seaweed with thin noodle

tsukemen 17.85

concentrated pork broth/dipping style:
chopped pork belly, green onion, seaweed, bamboo
with thick noodle (*noodles are unalterable and served cold*)

spicy tori shio paitan 17.79

spicy chicken broth: chashu chicken, bakudan, bamboo,
green onion, kaiware, seaweed and shredded chili
with thick noodles

tori shio paitan 16.74

chicken broth: chashu chicken, green onion, bamboo
kaiware, seaweed and shredded chili with thick noodle

vegan  16.74/18.90 

kelp & mushroom broth: tofu, green onion, cabbage
bean sprouts, bamboo, kaiware, corn and seaweed
with thin noodle (*no bamboo on gf*)

spicy creamy vegan  16.74

soy milk broth: tofu, sesame sauce, green onion
bean sprouts, corn, fried onion, seaweed and
shredded chili with thick noodle

mazemen 16.74

no broth: onsen egg, bakudan, green onion, bamboo
fried onion, fish powder, pork lard with thick noodle
(*noodles are unalterable*)

ADD ONS アドオン

kaedama- extra noods 4 

extra soup 6

bakudan- spicy ground chicken 3

chashu belly (4pc) 5

chashu chicken (4pc) 5

tofu pieces 2  4

red miso paste 1  4

garlic 50¢  4

fried garlic 75¢  4

sub gluten free noods 4  4

mixed veggies- (cabbage, bean sprouts, green onion, corn) 4  4

RICE BOWLS 丂もの

sub brown rice +1

sub mixed greens +2

steamed white 2 brown rice 3 

chashu belly 12.55

rice, onsen egg, chopped belly, green onion
sesame seeds, shichimi pepper, red ginger

tori soboro 12.55

rice, onsen egg, ground chicken, green onion
shichimi pepper, crunchy garlic chili oil

spicy bakudan 12.55

rice, onsen egg, spicy chicken, green onion
sesame seeds, shichimi pepper, red ginger

vegan poké  12.55

rice, tofu cutlet, kaiware, avocado
fried onion, red onion and furikake

kaisen poké 13.60

rice, tuna, salmon, avocado, red onion
fried onion, seaweed salad and furikake

spicy tuna poké 13.60

rice, spicy tuna, avocado, cucumber, fried onion
shredded seaweed, sriracha mayo, black sesame

california poké 13.60

rice, imitation crab, avocado, cucumber, fried onion
shredded seaweed, wasabi mayo, black sesame

spicy creamy shrimp 15.95

rice with shrimp tempura tossed in a spicy
creamy sauce topped with green onion

sweet honey shrimp 15.95

rice with shrimp tempura tossed in a sweet
creamy honey sauce topped with green onion

teriyaki karaage rice bowl 13.60

rice, karaage chicken, teriyaki sauce, green onion, sesame seeds

plant-based teriyaki karaage rice bowl  14.65

rice, plant-based chicken, teriyaki sauce, green onion, sesame seeds

Be advised that our plant-based chicken is cooked in the same fryer as our other food items so it is not 100% vegan.

KATSU CURRY カツカレー

katsu curry 15.95

served with rice and fukujinzuke

choice of protein:

fried pork cutlet, karaage chicken or crispy shrimp +2

curry & rice only  10.95

served with fukujinzuke

recommended  plant-based

gluten-free

We can not guarantee our items to be fully gluten-free or vegan as cross contamination can occur.

If you have any food allergies, please inform your server before ordering.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may

20% gratuity will be added to parties of 5 or more.

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SUSHI 寿司

spicy tuna on crispy rice (4 pcs)  12.95

spicy tuna, avocado, eel sauce, furikake

spicy tuna roll (8 pcs) 11.45

ground spicy tuna & sesame seeds

california roll (8 pcs) 11.45

imitation crab, cucumber, avocado, sesame seeds

avocado cucumber roll (8 pcs) 11.45

cucumber, avocado, sesame seeds

crunchy roll (8 pcs) 12.95

your choice of spicy tuna, california or avocado
cucumber roll topped with crispy onions and drizzled
with eel sauce and spicy mayo

shrimp tempura roll (8 pcs) 13.45

shrimp tempura, imitation crab, avocado

shrimp tempura, imitation crab, avocado topped with
crispy onions and drizzled with eel and spicy mayo

sushi burrito 14.60

rice, avocado, cucumber and seaweed drizzled with
eel and spicy mayo and wrapped in a spinach tortilla

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SWEETS お菓子

mochi ice cream 2 each / 3 for 5 / 5 for 9

vanilla, chocolate, strawberry, cookies 'n cream
mango matcha

samanco taiyaki ice cream- strawberry, matcha or red bean 5

steamed cheesecake- served warm! 4

cocoa steamed cheesecake- served warm! 4

recommended plant-based

gluten-free

Try Me!

I'm Yummy

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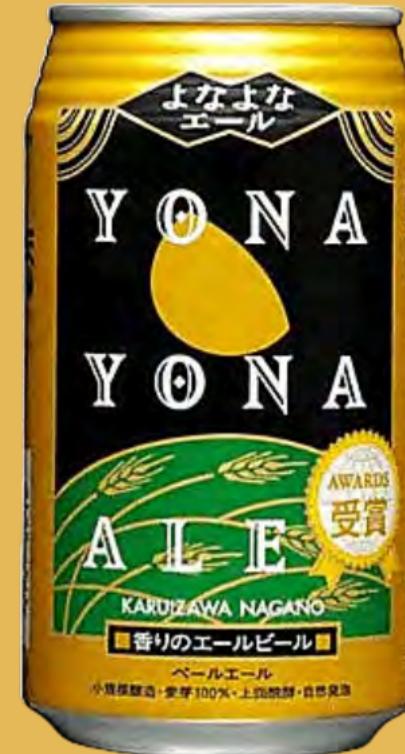
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LAST CALL

YONA YONA PALE ALE

\$6

DISCOUNTED PRICES. WHILE SUPPLIES LAST.



yoGo Jelly

ANY FLAVOR • ANY TOPPING • ANY COMBINATION
THE OPTIONS ARE ENDLESS!



JELLY LYCHEE
GREEN TEA



JELLY STRAWBERRY
LEMONADE



JELLY PASSIONFRUIT
LEMONADE

TEA & LEMONADE

ティーレモネード

1 free refill for teas & lemonades (no add-in's)

customize flavor add-in's! +50¢ each

- strawberry
- strawberry boba
- lychee
- passionfruit boba
- passionfruit
- assorted jelly
- peach

⌚ iced green tea- *unsweetened* 3

iced green tea lemonade 3

⌚ lemonade 3

matcha lemonade 4

SPECIALITY

LEMONADE

特製レモネード

⌚ boba strawberry lemonade 4

boba passionfruit lemonade 4

⌚ butterfly tea lemonade 4

⌚ jelly lychee green tea 4

jelly passionfruit green tea 4

⌚ sorry, no refills for speciality lemonades

SOFT DRINK ソフトドリンク

⌚ coke, coke zero, diet coke, sprite- 12oz can 2.5

perrier sparkling- 330ml bottle 3

bottled still water- 16oz 2

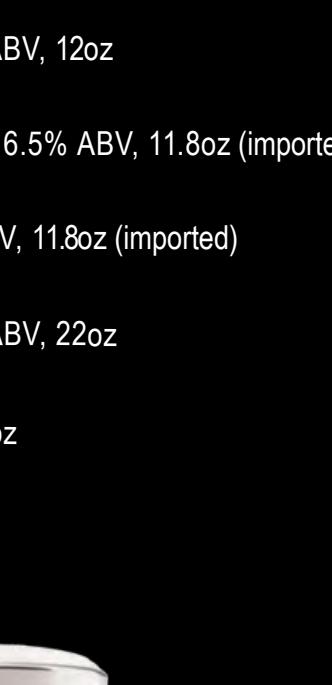
ramune- Original, Lychee or Strawberry - 200ml bottle 3

ICED MATCHA

アイス抹茶

choice of soy, almond, oat or coconut milk

All matchas are 20 oz



⌚ iced matcha	5.75
⌚ iced strawberry matcha	6.25
⌚ iced lavender matcha	6.25
⌚ iced caramel matcha	6.25
⌚ iced hazelnut matcha	6.25
⌚ iced lavender butterfly tea	6.25
⌚ matcha of the month	6.25



BOTTLE & CAN BEER

瓶ビールと缶ビール

kirin ichiban 6

japanese lager, 5% ABV, 12oz

⌚ sorry umami 10

japanese umami ipa, 6.5% ABV, 11.8oz (imported)

aooni ipa 10

japanese ipa, 7% ABV, 11.8oz (imported)

sapporo black 9

japanese stout, 5% ABV, 22oz

sapporo n/a 5

lager, 0.0% ABV, 12oz



DRAFT BEER 生ビール

sapporo pint 7

japanese pale lager, 4.9% ABV, 16oz

⌚ sapporo mug 10

japanese pale lager, 4.9% ABV, 25oz

sapporo pitcher 24

japanese pale lager, 4.9% ABV, 64oz (serves 4)

sake bomb shooter 6

sake & sapporo, 4oz

COLD SAKE 冷酒

⌚ nihonsakari namagenshu daiginjo 12

hyogo, alcohol level 18-19%, *SMV 4, 200ml

nihonsakari namagenshu honjozo 12

hyogo, alcohol level 19-20%, *SMV -6, 200ml

*SMV (Sake Meter Value): big number dryer and small number sweeter.



SAKE COCKTAILS 日本酒カクテル



⌚ spiked strawberry lemonade	6
⌚ lychee saketini	6
⌚ passion fruit saketini	6
⌚ sake margarita	6
⌚ rosé lychee spritzer	6



⌚ spiked strawberry lemonade

sake, strawberry lemonade, popping boba pearls

⌚ lychee saketini

sake, lychee, lychee fruit

⌚ passion fruit saketini

sake, passion fruit, lychee fruit

⌚ sake margarita

sake, triple sec, lime

add passionfruit, lychee, peach or strawberry for \$.50

⌚ rosé lychee spritzer

prosecco rosé, sake, lychee, lychee fruit



WINE & BUBBLY ぶどう酒 & 泡

⌚ whitehaven 15

sauvignon blanc, new zealand 2018

13% ABV, 375ml bottle

⌚ j. lohr 15

cabernet sauvignon, paso robles 2020

13.9% ABV, 375ml bottle

⌚ la marca 10

prosecco rosé, italy

11% ABV, 187ml bottle (single serve)

