

**IZAKAYA**

**KARAAGE**

seasoned deep fried chicken with spicy mayo on the side **8**

**TAJIMA FRIES**

french fries, minced pork, and onion, topped with mozzarella cheese and spicy mayo **10**

**TEBASAKI WINGS**

crispy chicken with chili and teriyaki sauce **8.5**

**EDAMAME OR GARLIC EDAMAME**

boiled soy beans cooked with garlic **5**

**PORK GYOZA**

pan-fried pork dumplings served with gyoza sauce **7**

**CRUNCHY CUCUMBER SALAD**

chopped crunchy cucumber topped with house made fried chili oil and sesame seeds **4.5**

**CREAM CHEESE WONTONS**

deep-fried cream cheese in wonton skin **8**

**CHICKEN KATSU BUN**

steamed bun with crispy chicken cutlet glazed in a house sauce, shredded cabbage, and mayo mustard **5**

**SPAM MUSUBI**

grilled spam on top of rice with sweet sauce wrapped with nori **4.5**

**CRISPY RICE SPICY TUNA**

crispy rice topped with avocado, spicy tuna, and jalapeño slices drizzled with a sweet sauce **7**

**RICE DISHES**

**SALMON POKE\***

salmon with sweet shoyu sauce, avocado, seaweed salad, wonton crunch, and furikake over steamed rice **16.5**

**PORK CHASHU FRIED RICE**

pork chashu, rice, egg, green peas, carrots, onions, corn, and baby bok choy with fried chili oil on the side **14.5**

**CHICKEN CHASHU FRIED RICE**

chicken chashu, rice, egg, green peas, carrots, onions, corn, and baby bok choy with fried chili oil on the side **14**

**VEGETARIAN FRIED RICE**

grilled marinated tofu, rice, egg, green peas, carrots, onions, and baby bok choy with fried chili oil on the side **13.5**

**CHICKEN TERIYAKI**

stir fry chicken with teriyaki sauce served with white rice, broccoli, and mixed vegetables **11.5**

**PORK CHASHU BOWL**

sliced pork chashu with sweet sauce, green onions, and sesame seeds on top of white rice **8.5**

**DESSERT**

**MATCHA PANNA COTTA**

creamy gelatin matcha pudding topped with mixed berries **6**

**RAMEN**

We craft our broth fresh daily with a special pressure cooker—silky, creamy, and full of rich flavor. **Substitute Egg Noodles for Spinach Noodles +1**

 <b>TRADITIONAL TONKOTSU RAMEN</b> original pork bone broth, noodles, thin sliced pork chashu, wood ear mushrooms, green onions, and sesame seeds, topped with red bomb <b>15</b>	 <b>CHOICE OF: TAJIMA RED TAJIMA BLACK TAJIMA WHITE</b> original pork bone broth with egg noodles, pork chashu, ½ ramen egg, corn, baby bok choy, green onions, and sesame seeds <b>17</b>	 <b>CARNITAS RAMEN</b> original spicy pork bone broth, egg noodles, housemade carnitas, ½ ramen egg, red radish, cilantro, diced onions, lime wedge, and dried oregano <b>17</b>	 <b>SPICY SESAME RAMEN</b> original spicy pork bone broth mixed with special sesame paste, egg noodles, seasoned ground pork, ½ ramen egg, corn, wood ear mushrooms, baby bok choy, diced onions, sesame seeds, and dried chili pepper <b>17</b>	 <b>CHICKEN RAMEN</b> original chicken bone broth, egg noodles, chicken chashu, ½ ramen egg, braised takenoko, green onions, baby bok choy, and sesame seeds <b>16.5</b>	 <b>VEGAN RAMEN</b> creamy soy based broth, spinach noodles, marinated tofu, braised takenoko, wood ear mushrooms, baby bok choy, corn, green onions, and sesame seeds <b>16.5</b>
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**EXTRA RAMEN TOPPINGS**

PORK CHASHU ..... <b>4.5</b>	CHICKEN CHASHU ..... <b>3</b>	BRAISED TAKENOKO..... <b>1.5</b>
GROUND PORK ..... <b>2</b>	½ RAMEN EGG ..... <b>1</b>	CORN..... <b>1</b>
CARNITAS..... <b>4.5</b>	BLACK GARLIC OIL ..... <b>0.5</b>	WOOD EAR MUSHROOMS ..... <b>1</b>

Maximum of 4 credit cards can be split

**WE POLITELY DECLINE ANY MODIFICATIONS TO OUR MENU. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## BEERS ON TAP

### CRAFT BEER

MOTHER EARTH BREWING CO.  
CALI CREAMIN' (NITRO), 5% ABV 7

LATITUDE 33 BREWING CO.  
BLOOD ORANGE IPA, 7.2% ABV 7

EMBOLDEN BEER CO.  
MIDNIGHT IN TOKYO, 7.5% ABV 7

STONE BREWING CO.  
DELICIOUS IPA, 7.7% ABV 7

HARLAND BREWING CO.  
JAPANESE LAGER, 5% ABV 6.5

CORONADO BREWING CO.  
WEEKEND VIBES, 6.8% ABV 7.5

BLUE MOON BREWING CO.  
BELGIAN WHITE, 5.4% ABV 7

HARLAND BREWING CO.  
HAZY IPA, 6.5% ABV 7

SOCIETE BREWING CO.  
THE PUPIL, 7.5% ABV 7.5

COORS BREWING CO.  
COORS BANQUET, 5% ABV 7

MODERN TIMES BREWING CO.  
ORDERVILLE HAZY IPA, 7.2% ABV 6.5

GRUPO MODELO BREWING CO.  
PACIFICO CLARA, 4.5% ABV 7

BALLAST POINT BREWING CO.  
SCULPIN, 7% ABV 8

### JAPANESE BEER

SAPPORO, 5% ABV 6.5

ASAHI, 5% ABV 7.5

## HARD KOMBUCHA, CIDER, & SELTZER

### KOMBUCHA

LOCAL ROOTS KOMBUCHA CO.  
STRAWBERRY MOJITO, 6% ABV 7.5

### HARD CIDER

GOLDEN STATE CIDER CO.  
MIGHTY DRY, 6.3% ABV 8

2 TOWNS CIDERHOUSE CO.  
PACIFIC PINEAPPLE, 5% ABV 7.5

NEWTOPIA CYDER  
BLUDACRIS, 6% ABV 8

### SELTZER

BOSTON BEER CO.  
TRULY WILD BERRY, 5% ABV 8

## SAKE

### HOT SAKE

HOUSE SM 4 | LG 7

### COLD SAKE

HOUSE SAKE 7 HOUSE NIGORI SAKE 7

### FLAVORED SAKE

FILTERED 8

UNFILTERED 8

- STRAWBERRY
- HONEYDEW
- LYCHEE
- MANGO
- PASSION FRUIT

## NON-ALCOHOLIC

FLAVORED MATCHA  
REFRESHER\* 3.5

- MANGO
- PASSION FRUIT
- LYCHEE
- STRAWBERRY
- HONEYDEW

CALPICO\* 3.5

RAMUNE\* 4.5

APPLE JUICE\* 2.75

HOT MATCHA 2.75

ICED MATCHA 2.75

COKE 2.75

DIET COKE 2.75

SPRITE 2.75

DR. PEPPER 2.75

FANTA ORANGE 2.75

PINK LEMONADE 2.75

GINGER ALE 2.75

RASPBERRY ICED TEA 2.75

\*No refill

# HAPPY HOUR

11:30AM-6PM  
MON-FRI

## FOOD

<b>KARAAGE</b>	<b>6</b>
<b>EDAMAME</b>	<b>3.5</b>
<b>CRUNCHY CUCUMBER SALAD</b>	<b>3.5</b>

## DRINKS

<b>BEER</b>	<b>3.5</b>
<b>SMALL HOT SAKE</b>	<b>1.5</b>
<b>FILTERED FLAVORED SAKE</b>	<b>5.5</b>
<b>MATCHA REFRESHER</b>	<b>2</b>