



IZAKAYA







- CREAM CHEESE WONTONS**
deep-fried cream cheese in wonton skin served with sweet & sour sauce **8**
- SHRIMP TEMPURA**
shrimp fried tempura style **9.5**
- VEGETABLE TEMPURA**
deep fried mixed vegetables with tempura batter served with tempura sauce **6.5**
- PORK GYOZA**
pan fried pork dumplings served with gyoza sauce **7**
- GARLIC EDAMAME**
steamed soy bean sauteed with garlic **5**

- EDAMAME**
steamed soy bean **5**
- TAJIMA FRIES**
french fries, minced pork, and onions, topped with mozzarella cheese and spicy mayo **10**
- TAKOYAKI**
octopus fritters topped with brown sauce, mayo, bonito flakes, and seaweed flakes **10**
- KARAAGE**
seasoned deep fried chicken with mayo on the side **8**
- MISO SOUP**
tofu, green onion, and seaweed **3**

- CHICKEN KATSU BUN**
steamed bun with crispy chicken cutlet glazed in a house sauce, shredded cabbage, and mayo mustard **5**
- CRUNCHY CUCUMBER SALAD**
chopped crunchy cucumber topped with house made fried chili oil and sesame seeds **4.5**
- CRISPY RICE SPICY TUNA**
crispy rice topped with avocado, spicy tuna, and jalapeño slices drizzled with a sweet sauce **7**

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)

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

PORK CHASHU..... 4.5	CARNITAS MEAT..... 4.5	½ RAMEN EGG..... 1	BLACK GARLIC OIL.... 0.5
GROUND PORK..... 2	CHICKEN CHASHU..... 3	WOOD EAR MUSHROOMS... 1	BRAISED TAKENOKO.... 1.5

RICE DISHES

- SALMON POKE***
salmon with sweet shoyu sauce, avocado, seaweed salad, wonton crunch, and furikake over steamed rice **16.5**
- TUNA POKE***
tuna 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, sesame seeds, 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**
- SHRIMP FRIED RICE**
shrimp rice, egg, green peas, carrots, onions, corn, sesame seeds, and baby bok choy with fried chili oil on the side **17**
- 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**

SUSHI

- CALIFORNIA ROLL**
kanikama, avocado, cucumber **9**
- CARNITAS ROLL**
house-made carnitas mixed cream cheese, avocado, sliced onion, comes with spicy ponzu sauce **13**
- CRUNCHY DRAGON ROLL**
shrimp tempura, kanikama, cucumber, gobo & kaiware; topped with avocado, house-made tempura crunchies & eel sauce **18**
- MERCURY ROLL**
deep fried roll with kanikama, avocado, and cucumber topped with eel sauce, spicy mayo, masago, and green onion **10.5**
- RAINBOW ROLL***
kanikama, avocado, cucumber topped with salmon, tuna, yellowtail, and shrimp **17**
- SPICY ROLL***
rolled with kaiware and your choice of fish
choice of: **SALMON 10.5 | TUNA 9.5 | YELLOWTAIL 12.5**
- TAJIMA ROLL***
avocado, kanikama, gobo, asparagus & kaiware; topped with tuna tataki and served with a side of butter ponzu cilantro sauce **18**
- 163 ROLL***
spicy tuna, onion, cucumber, avocado, and spicy mayo, topped with yuzu marinated yellowtail tataki, cilantro, and jalapeno **19.5**

KIDS

For guests 12 & under
CHICKEN TERIYAKI
 with steam rice **7.5**

DESSERT

- MOCHI ICE CREAM**
4 EACH
assorted flavors available
- ask your server!
- MATCHA PANNA COTTA**
creamy gelatin matcha pudding topped with mixed berries **6**

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

ALL SUBSTITUTIONS WILL BE POLITELY BUT FIRMLY DECLINED. WE THANK YOU FOR YOUR UNDERSTANDING.
 PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES.
 MAXIMUM OF 4 CREDIT CARDS CAN BE SPLIT



COCKTAILS

JAPANESE WHISKEY SERIES

Limited special (2 FOR 20)

OLD FASHIONED GINZA 12

Japanese whiskey, simple syrup, apricot liqueur, angostura bitters, and orange zest

KOKORO SHANDY 12

Latitude 33 Blood Orange IPA, Japanese whiskey, lemon juice, simple syrup, angostura bitters, blueberry, and strawberry

KUCHI (SABISHI) SMASH 12

Japanese whiskey, lemon juice, honey, and mint

SWEET IKIGAI 12

Japanese whiskey, honey, lemon juice, ginger beer, blueberry, and strawberry

MERCURY UKIYO 12

Japanese whiskey, Aperol, lemon juice, and simple syrup topped with lemon zest

OTSUKARE WHISKEY SOUR 12

Toki whiskey, simple syrup, lemon juice, and egg white froth

WELL DRINKS + SHOTS

ask your server for details

BEERS ON TAP

ABNORMAL BREWING CO.

HAZY DREAMS.....8
Hazy IPA, 6.9% ABV

SMOG CITY BREWING CO.

CITRUS BLONDE ALE.....7.5
Blonde Ale, 5% ABV

LATITUDE 33 BREWING

BLOOD ORANGE IPA.....8
IPA, 7% ABV

MOTHER EARTH BREWING CO.

CALI CREAMIN' (NITRO).....8
Vanilla Cream Ale, 5% ABV

SAPORO BEER

SAPORO.....7.5
Japanese Lager, 5% ABV

PIZZA PORT BREWING CO.

SWAMI'S IPA.....8.5
American IPA, 6.8% ABV

MODERN TIMES BREWING CO.

ORDERVILLE HAZY IPA.....8.5
Hazy IPA, 7.2% ABV

HARLAND BREWING CO.

JAPANESE LAGER.....7.5
Lager, 5% ABV

FALL BREWING

GOO-GOO MUCK.....7.5
Hazy IPA, 6.4% ABV

CORONADO BREWING CO.

SALTY CREW.....7.5
American Blonde Ale, 4.5% ABV

STONE BREWING CO.

DELICIOUS IPA.....7.5
IPA, 7.7% ABV

WINE

RED

RED BLEND | 19 CRIMES.....11.5 / 40.5
PINOT NOIR | ANGELINE.....11.5 / 40.5

WHITE

CHARDONNAY | STERLING.....10 / 35

DESSERT

ROSÉ | AVALINE.....9.5 / 33.5
PLUM WINE | CHOYA.....8

HARD KOMBUCHA & CIDERS

BOOCHCRAFT CO.

PINEAPPLE PASSION.....8.5
Hard Kombucha, 7% ABV

SAKE

HOUSE HOT SAKE

HOUSE HOT SAKE.....SM 4 | LG 7

FLAVORED SAKE

FILTERED.....8
UNFILTERED.....8

Flavors: Honeydew, Mango, Peach,
Passion Fruit, Lychee, Strawberry

COLD SAKE

FILTERED

HOUSE SAKE.....7
KUROSAWA JUNMAI.....12

UNFILTERED

HOUSE NIGORI.....7
SAYURI NIGORI.....10

NON-ALCOHOLIC (COMPLIMENTARY REFILLS) 2.75

*NO REFILLS

COKE

DIET COKE

SPRITE

GINGER ALE

PINK LEMONADE

RASPBERRY ICED TEA

UNSWEETENED ICED TEA

ICED MATCHA

HOT MATCHA

APPLE JUICE*

CRANBERRY JUICE* 3

CALPICO* 3.5

MATCHA REFRESHER* 3.5

(Honeydew, Mango, Peach, Lychee,
Passion Fruit, Strawberry)

MERCURY DRINK



TAJIMA



**HAPPY
HOUR**

11:30AM-6PM
MON-FRI

DRINKS

BEER	3.5
WINE	6
SMALL HOT SAKE	1.5
FILTERED FLAVORED SAKE	5.5
MATCHA REFRESHER	2

FOOD

KARAAGE	6
EDAMAME	3.5
CHICKEN KATSU BUN	3.5
CALIFORNIA ROLL	6.5