### Canned Drinks
- **Green Tea** ........................................... $3.95
- **Ice Tea (unsweetened)** ................. $2.95
- **Oolong Tea Bottle** ........................... $3.95
- **Calpico** ........................................... $3.95
  - Strawberry
  - Peach
  - Original
- **Coke** ........................................... $1.95
- **Diet Coke** ....................................... $1.95
- **Lemonade** ...................................... $3.50
- **Sprite** .......................................... $1.95
- **Japanese Bottled Drink** ............... $3.95
  - Melon Soda
  - Mango Soda

### Alcoholic Drinks
- **Hot Sake**
  - Yaegaki Junmai (Dry) ..................... $S 4.95 / $L 6.95
- **Cold Sake**
  - Yaegaki Junmai (300mL) .................. $9.95
  - Hana Kizakura Junmai Ginjo (300mL) .... $11.95
- **Sparkling Sake**
  - Yuzu Sparkling (300mL) .................. $11.95
- **Unfiltered Sake**
  - Yaegaki Nigori (300mL) .................. $9.95
  - Strawberry Nigori (300mL) ............... $12.95
  - Mango Nigori (300mL) ................... $12.95
- **Draft Beer**
  - Sapporo (16oz.) ............................ $4.95
- **Bottled Beer**
  - Sapporo ....................................... $S 4.95 / $L 7.95
  - Kirin ........................................... $L 7.95
  - Kirin Light .................................... $L 7.95
  - Bud Lite ....................................... $3.95
  - Miller Lite .................................... $3.95

### Hot Tea
- **Green Tea** ....................................... $1.95

### Desserts
- **Mochi Ice Cream** ................................ $3.95
  - Strawberry, Vanilla, Green tea, Mango
- **Japanese Cheesecake** .................... $4.95
  - Japanese style cheesecake
  - Green tea, Mango, Vanilla
- **Tiramisu** ....................................... $4.95
  - House special tiramisu cake
- **Deep Fried Cheesecake** ............... $5.95
  - Deep fried Japanese cheesecake
  - Green tea, Mango, Vanilla

### Salads
- **Green Salad** .................................... $3.95
  - Spring mix w/ House ginger dressing,
    sliced tomatoes, and avocados
- **Seaweed Salad** ............................... $4.95
  - Seaweed mixed with Sesame oil
- **Soft Shell Crab Salad** .................... $7.95
  - Seaweed salad and deep-fried soft shell crab
    with sweet sauce and chipotle mayo.
Appetizers

Chashu Appetizer................................. 7 $95
- Black pork belly, carrot puree, Japanese seasoned rice with crab.

Tiger Jumbo Shrimp............................. 7 $95
- Deep fried tiger prime shrimp with creamy jalapeno sauce and kabocha puree.

Shrimp Taco................................. 4 $95
- Cooked Shrimp with creamy, aji amarillo sauce.

Takoyaki................................. 6 $50
- Crispy octopus balls served with chipotle mayo and eel sauce garnished with bonito flakes.

Tuna pizza................................. 7 $95
- Tuna*, tomato, red onion, and micro leaf with eel and yum yum sauce on top of a deep fried tortilla.

Yuzu Scallop ................................. 7 $95
- Sautéed scallop with yuzu soy sauce, creamy jalapeno sauce, and carrot puree.

Mini Taco................................. 4 $95
- Tuna* with avocado and spicy shoyu sauce.

Gyoza................................. 6 $50
- Pan fried dumplings stuffed with pork and vegetables.

Chicken Karaage................................. 7 $95
- Marinated chicken deep fried to a crisp served with chipotle mayo.

Edamame................................. 3 $95
- Edamame tossed in salt

Umai Bun................................. 4 $95
- Bun with pork chasu, green salad, yum yum and yuzu sauce

Curry Rice................................. 6 $95
- Tonkotsu curry with ground pork, onion, and corn.

Vegetable Karaage................................. 8 $95
- Deep-fried soy bean karaage.

Agedashi Tofu................................. 4 $95
- Deep fried tofu garnished with green onions, bonito flakes, and served with tempura sauce.

Tempura

Soft Shell Crab................................. 6 $50
- Soft-shell crab tempura, carrot puree, sweet sauce, and chipotle mayo.

Shrimp and Vegetable Tempura................................. 7 $95
- 3 pieces shrimp tempura and 5 pieces vegetable tempura.

Brussels Sprout Tempura................................. 8 $95
- Deep fried Brussels sprouts with mixed Umai special sauce.
Classic Ramen

▲ Miso Ramen ................................................................. 9\(^95\)
  - Tonkotsu broth with miso, green onion, wakame seaweed, bean sprout, pork chashu, bamboo shoots and soft boiled egg*.

▲ Shoyu Ramen .............................................................. 9\(^95\)
  - Tonkotsu broth with shoyu, green onion, bean sprout, pork chashu, bamboo shoots and soft boiled egg*.

▲ Chicken Ramen ............................................................ 9\(^95\)
  - Chicken broth, soft boiled egg*, bean sprout, green onion, bamboo shoots, corn and chicken chashu.

▲ Spicy Veggie Ramen .................................................... 9\(^95\)
  - Chef’s special veggie broth, brussel sprouts, bean sprouts, bamboo shoots, green onion, and veggie karaage.

▲ Tonkotsu Ramen ........................................................... 9\(^95\)
  - Tonkotsu broth, green onions, bean sprout, soft boiled egg*, pork chashu and bamboo shoots.

★ All ramen available in original, mild, and spicy

Toppings

- Corn ............................................................................. 1
- Dried Seaweed ........................................................... 1
- Fried Onion ................................................................. 1
- Fried Garlic .................................................................... 1
- Pork Chashu .................................................................. 3
- Chicken Chashu ........................................................... 3
- Kimchi ......................................................................... 2
- Soy sauce marinated egg* .............................................. 1

Sushi Roll

▲ Chashu Sushi ................................................................. 3\(^95\)
  - Black pork belly with sushi rice.

▲ Crunch Roll .................... 6\(^95\)
  - Crab meat, avocado, cucumber with crunch, topped w/ chipotle mayo and eel sauce.

▲ Spicy Tuna Roll ............................................................. 5\(^95\)
  - Spicy tuna* and cucumber rolled with sushi rice

▲ Royal California Roll .................................................... 6\(^95\)
  - Crab meat, avocado, cream cheese, deep fried served with chipotle mayo and eel sauce.

▲ Royal Spicy Tuna Roll ................................................... 6\(^95\)
  - Spicy tuna*, cream cheese, deep fried served with chipotle mayo and eel sauce.

▲ California Roll ............................................................. 5\(^95\)
  - Crab meat, avocado and cucumber.

Fried Rice

• Fried Rice ........................................................................ 6\(^50\)
  - Yellow onion, carrots, green onion and egg with rice.

• Kimchi Fried Rice ........................................................... 8\(^50\)
  - Kimchi, onion, carrots, green onion, egg, chopped pork chashu and rice.

• Chashu Fried Rice ............................................................ 8\(^50\)
  - Yellow onion, carrots, green onion, egg, chopped chashu pork and rice.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
## Signature Ramen

### Black Garlic Ramen
- 1295
- Tonkotsu broth with black garlic oil, green onion, deep fried onion, bean sprout, deep fried garlic, chashu, bamboo shoots and soft boiled egg*.

### BBQ Ramen
- 1495
- Tonkotsu broth, green onion, bean sprout, soft boiled egg*, bamboo shoots, and marinated short ribs.

### Kimchi Ramen
- 1395
- Tonkotsu broth, ground pork, kimchi, green onion, bean sprout, soft boiled egg*, and pork chashu.

### Veggie Black Garlic Ramen
- Chef’s special veggie broth with black garlic oil, deep fried onion, deep fried garlic, bean sprouts, bamboo shoot, green onion, and veggie karaage.

### Curry Ramen
- 1395
- Tonkotsu broth with Japanese curry, tonkatsu (pork cutlet), green onion, corn, bean sprout, and soft boiled egg*.

### Creamy Tonkotsu Ramen
- 1295
- Tonkotsu broth, corn, butter, green onion, pork chashu, bean sprout, soft boiled eggs* and bamboo shoots.

★ All ramen available in original, mild, and spicy

## Umai Combination

### Choice of Ramen
- Choice of Appetizer

+ Gyoza (+650)
+ Mini Taco (+495)
+ Umai Bun (+495)
+ California Roll (+595)
+ Spicy Tuna Roll* (+595)
+ Crunch Roll (+695)
+ Fried Rice (+650)
+ Takoyaki (+650)

★ You may choose another appetizer on the menu for the Umai Combination even if that menu item is not under the Combination category.