

## Starters

SEAWEED SALAD	7	MISO SOUP	5
KURO 'Black' EDAMAME w/Sea Salt	6.5		
Slightly brown-green, popular 'delicacy' in Japan, much tastier			
CUCUMBER SPIRAL SALAD	10		
cucumber spirals, seaweed salad, dried bonito ribbons, daikon threads, house ponzu			
TEMPURA BRUSSEL SPROUTS or STRING BEANS	7.5		
choice of <b>spicy mayo</b> or smoky tempura sauce			
AGE DASHI TOFU	6.5		
tender tofu fried and served w/soy dashi, daikon, bonito			
JUMBO KRISPY CHICKEN WINGS (6)	10		
light crunchy batter + ginger-garlic soy glaze or <b>spicy</b>			
CHICKEN KARA AGE	8		
marinated hand-carved chicken thighs, dusted, fried			
SMOTHERED TATER TOTS	8		
10-ingredient spicy mayo, pork chashu, scallions, bonito			
KAIJU 'Monster' GYOZA (4)	8		
ground pork, garlic, Asian chives, cabbage, ginger, garlic			
PORK BELLY BAOS (Steamed buns)	9		
thick-cut chashu, cucumber, scallion, mayo, black pepper			
SHRIMP (2) & VEGGIE TEMPURA APPETIZER	7.5		
SHRIMP TEMPURA (4) APPETIZER	10		
TAKOYAKI (Diced octopus in a 'batter hush puppie')	8		
GRILLED HAMACHI KAMA	12		
yellowtail jaw, salt, served with ponzu & lemon			
SASHIMI APPETIZER*	13		
AHI TUNA POK'E BITES*	12		
chopped ahi, seaweed salad, ginger, sesame, soy sauce, toasted sesame oil, scallions			
SPICY TUNA CRYSTAL ROLLS*	11		
chopped ahi, shrimp, scallions, shiso, spicy sauce, leaf lettuces, Viet-style rice flour wrap			
JUMBO CRAB STACK	19		
super lump crab, fresh mango, avocado, soy-mustard dressing, chive puree ( <b>Sriracha</b> optional)			

## Ramen ラーメン

Our signature toro chashu is hand-carved from day fresh whole pork belly, rolled, tied, braised 7 hours, wrapped, chilled, sliced, and torched then charbroiled to smoky perfection for every order. It's a lot of work, but the results are undeniable. Our 100% clean broths are made of natural ingredients. Never MSG, disodium inosinate, disodium guanaylte, disodium succinate or manufactured chemicals. Natural enough for even a newborn.

**All ramens topped with:** charred garlic oil, charred garlic sprinkles, menma, bean sprouts, benishoga, chopped scallions, and nori.

### Washington Post's "Best Shio Ramen"

What is Shio? - Shio is the Japanese word for salt. Our shio base is made from apples, garlic, ginger, and onions braised for 6 hours.

**PORK SHIO 鹽** 13  
chicken stock + 2 pc pork  
toro chashu

**CHICKEN SHIO 鹽** 13.5  
chicken stock + grilled chicken  
breast

**VEGETABLE SHIO or SHOYU 鹽** 15  
chicken stock + spinach + broccoli + shitake +  
kikurage + tofu + skillet corn

**TORO CHASHU RAMEN トロ焼豚ラーメン** 17  
Chicken shoyu broth and our wavy noodles completely covered with many slices of toro chashu. Topped with scallions, bean sprouts, benishoga. Want tonkotsu broth? +1 *The kitchen can split the bowl with a little more soup, a little more chashu, a little more toppings for you.* +2

**TONKOTSU 豚骨** 15  
pork stock + pork chashu flavor  
base + 2 pc pork toro chashu

**PORK SHOYU 醤油** 13  
chicken stock + pork chashu flavor  
base + 2 pc pork toro chashu

**MISO 味噌** 15  
pork stock + 3-miso blend + 2  
pc pork toro chashu

**CHICKEN SHOYU 醤油** 13.5  
chicken stock + pork chashu flavor  
base + grilled chicken breast

**KIZUNA RAMEN 豚骨** 17  
pork stock + 3 pc toro chashu +  
whole hanjuku LAVA egg\*

**SHIRATAKI 白滝** add 1.5  
Noodles made from white yam.  
Chewy, springy translucent.

**KAEDAMA 替え玉** 3  
Extra bowl of noodles



**KIZUNA**  
SUSHI & RAMEN

## Ramen Extras

Pork Toro Chashu (2)	3.5	Scallions	1
Menma (Bamboo Shoots)	1	Bean Sprouts	0.50
1/2 Hanjuku 'LAVA' Egg*	1.5	Tofu	1
Whole Hanjuku 'LAVA' Egg*	2.5	Broccoli	1
Black Shitake Mushroom	1.5	Butter	0.50
Beni Shoga (Red Ginger)	0.50	Garlic	1
<b>Flavor Amp/Spice Bomb</b>	1	Buttered Corn	1
Crunchy Fried Shallots	1	Nori	1
Kikurage Mushroom	1	Spinach	1
Kamaboko & Naruto	1	Grilled Chicken	4
Shrimp Katsu (2)	5		

## Kitchen Entrées (with miso soup, house salad, & rice)

<b>KATSU (2 Fried Panko Encrusted Cutlet)</b> chicken	16.5
<b>CHAR-GRILLED TERIYAKI</b> chicken breast or salmon	16.5 / 20
<b>TEMPURA Assorted Vegetables</b>	14
<b>TEMPURA Chicken w/Assorted Vegetables</b>	17
<b>TEMPURA Shrimp (4) w/Assorted Vegetables</b>	18
<b>JAPANESE CURRY</b> vegetables/chicken	12 / 14.5
<b>CURRY w/KATSU CHICKEN</b>	16
<b>NABEYAKI UDON 鍋焼きうどん</b> (w/ house salad) Shrimp tempura, spinach, mushroom, scallions, carrots, naruto maki, garlic chicken breast, 1/2 hanjuku 'lava' egg*	14
<b>GRILLED SALMON* SALAD</b> (w/ miso soup) cucumber, beets, radish, almonds, cheese, tarragon-basil cream	20

Parties of 6 or more subject to 20% service charge.

\* Are served raw or undercooked. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness