

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 spicy mayo 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 spicy			
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 (Sriracha 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
Flavor Amp/Spice Bomb	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)

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