



COCKTAILS

Offering a wide selection of Japanese and Craft Beers on draft.
Please ask your server for current list.

SAKURA SAKE 15

Sake, Luxardo Liqueur, Empress 1908 Gin,
Lemon Juice, Honey Syrup, Orange Flower Water

KURO-SOUR 16

Elijah Craig Bourbon, Lemon, Simple Syrup,
Squid Ink Infused Bitters, Egg White

KAMAKURA BEACH 16

Herradura Reposado, Lime,
Simple Syrup, Hibiscus Syrup

RYU'S RUBY 16

Haku Vodka, Grapefruit Juice,
Dragon Fruit Syrup, Lemon Juice, Egg White

TOKYO DRIP 14

Buffalo Trace, Kahlua, Licor 43,
Cold Drip Coffee, Caramel

BUSINESS AS YUZUAL 14

Haku Vodka, Yuzu Liqueur,
Lemon, Simple Syrup

SPIRITED AWAY 15

Tanqueray, Campari, Sweet Vermouth,
Lemon, Simple Syrup, Egg White

BULLEIT TRAIN 16

Bulleit Rye, Campari, Disaronno, Sweet Vermouth,
Angostura Bitters, Orange Bitters

SAKE

FUKUCHO "SEASIDE" SPARKLING JUNMAI (500 ML) 18 GL/60 BTL

Crisp Notes of Lemon-Lime and Apple Aromas
with a Soft, Frothy Finish

RIHAKU "WANDERING POET" JUNMAI GINJO 15 GL/75 BTL

Notes of Banana and Ripe Honeydew with
a Clean, Crisp Acidity that Highlights its
Light-to-Medium Body. The Lingering Finish
Moves from Juicy Fruitiness to Green, Herbal
Notes Making it a Great Food Companion

RIHAKU "DREAMY CLOUDS" TOKUBETSU JUNMAI NIGORI (UNFILTERED) 15 GL/75 BTL

Aromas of Rice and Ripe Red Plums. Bright
Mouthwatering Acidity Leads into a Soft and
Chewy Texture from the Unfiltered Rice Particles

TOZAI "BLOSSOM OF PEACE" PLUM SAKE 11 GL/55 BTL

Aromas of Almond and Marzipan Followed by
Plum, Apricot, and Cherry on the Palate. The Soft
Tartness and Acidity Balance the Finish with a
Slightly Sweet Smoothness

SMALL BITES

EDAMAME 🌱 6.94

Choice of Togarashi Salt,
Sweet Chili Sauce or Spicy Garlic

FRIED TOFU 🌱 6.94

Choice of Togarashi Salt,
Sweet Chili Sauce or Spicy Garlic

CHICKEN KARAAGE 8.94

Mayo and Lemon

CALAMARI

(SPICE IT UP! ADD 2) 11.94

Green Onion, Finadene Sauce, Fresh Lemon

SEAWEED SALAD 🌱 6.94

Cucumber & Sesame Seeds

HOUSE SALAD 🌱 6.94

Mixed Greens, Carrots, Cucumber,
Avocado, Toasted Sesame Seeds, Edamame,
Marinated Tomato, Sesame Ginger Dressing

MUSUBI (2) 6.94

Choice of: Spam, Tofu, Chicken Katsu (Add 1)
or Pork Belly (Add 3). Rice, Seaweed
Soy Paper Wrap, Furikake

OUCHI EGGS 7.94

3 Ramen Eggs Dredged in Panko and Fried to
Perfection, Dressed with our Tokyo Ouchi Sauce

FRIED PRAWNS

(SPICE IT UP! ADD 2) 17.94

Green Onion, Cherry Tomato, Cabbage,
Edamame, Japanese Ranch

CHICKEN GYOZA (4) 8.94

Ponzu Sauce

TOKYO STICKY WINGS 11.94

Boneless Available

RICE PAPER WRAPPED

SHRIMP 12.94

BIG BITES

BEEF SHORT RIB 17.94

House Sauce Braised, Crispy Shallots

BEEF GYUDON BOWL 11.94

Skirt Steak, Rice, Green Onion, Pickled Ginger
(May Substitute Chicken)

KOREAN CHICKEN SANDWICH 16.94

Fried Chicken, Korean BBQ Sauce, Asian Slaw
and Gochujang Aioli on a Potato Bun

Tofu Katsu Option 🌱 10.94

Fried Lobster Option 24.94

LOFT FRIES 🌱 19.94

Choice of: Salmon, Kurobuta, Skirt Steak, Tofu
Chicken Karaage. Served with Beer Battered
Fries, Green Onion, Furikake, Spicy Mayo,
Yakiniku Sauce

BUILD YOUR OWN BOWL 12.94

PROTEINS (CHOOSE 1) Salmon Poke, Ahi Poke,
Chicken Karaage or Fried Tofu

ADD-ONS (CHOOSE 4) Rice, Mixed Greens, Chili Garlic
Soy Sauce, Green Onions, Seaweed, Cucumber, Spicy
Mayo, Avocado, Bubu Arare, Furikake, Masago

BENTO

BUILD YOUR OWN BENTO BOX 24.94

PROTEINS - CHOOSE 2 - Chicken Katsu, Pork Katsu, Pork Chashu, Short Rib,
Tokyo Wings (3), Chicken Karaage, Ebi Karaage, Calamari, Poke (Salmon or Ahi)
Rice Paper Shrimp (2), Prawns (Add 6) or Lobster (Add 9)

SIDES - CHOOSE 2 - Rice, Salad, Edemame, Chicken Gyoza or Fried Tofu

APPETIZER 16.94

Rice Paper Shrimp, Gyoza,
Tokyo Sticky Wings, Rice,
Green Salad

CHICKEN KATSU 17.94

Gyoza, Green Salad,
Edamame, Rice,
Katsu Sauce

KOREAN SHORT RIB 20.94

Mushrooms, Rice,
Green Salad, Rice Paper
Shrimp, Kurobuta Sausage



YAKITORI

YAKITORI BOWL 5.94
+ PRICE OF YAKITORI

Your Choice of Yakitori + Rice, Avocado, Cucumber, Carrot, Ramen Egg and Furikake

YAKITORI TACO 6.94
+ PRICE OF YAKITORI

Your Choice of Yakitori + Bao Bun, Avocado and Cabbage

ASIAN PORK RIBS 24.94

1/2 Rack St. Louis Pork Ribs with Steamed Rice, Pickled Cabbage, Furikake, Green Onion, Fried Shallots, Korean or Japanese Plum Glaze

CHICKEN THIGH 10.94

PORK BELLY 10.94

SKIRT STEAK 16.94

KUROBUTA SAUSAGES 11.94

LOBSTER TAIL 22.94

WAGYU 24.94

SHISHITO PEPPER 🌿 7.94

SHIITAKE MUSHROOM 🌿 7.94

TOGARASHI MUSSELS DOZEN 19.94

Carrot, Green Onion, Australian Green-Lipped Mussels Seasoned with Togarashi Butter and Grilled on the Yakitori

BOWLS

TORI -

CHICKEN KATSU RAMEN 17.94

Chicken Katsu, Ramen Egg, Nori Strip, Green Onion, Corn

OISHI - SPICY TAN TAN 🌿 15.94

Mushrooms, Ramen Egg, Bamboo Shoots, Green Onion, Corn, Furikake

RONIN -

SPICY CURRY RAMEN 🔥 18.94

Beef Short Rib, Ramen Egg, Spinach, Nori Strip, Green Onion, Bean Sprouts and Fried Shallot

GAIJIN - TONKOTSU 17.94

Chashu Pork, Ramen Egg, Green Onion, Bean Sprouts, Bamboo Shoots, Sesame and Fried Shallot

BIRRIA RAMEN-TONKOTSU 19.94

Beef Short Rib, Mexican Chili Base, Ramen Egg, Shredded Cabbage, Onion, Cilantro, Lemon

MAZEMAN RAMEN -

SHORT RIB OR PORK BELLY 17.94

Mushroom, Poached Egg, Green Onion, Chili Oil, Furikake, Bubu Arare

UDON 23.94

Rice Paper Shrimp, Furikake, Narutomaki, Ebi Cake, Mushroom, Carrot, Green Onion

SUPER SEAFOOD UDON 33.94

Fried Calamari, Green-Lipped Mussels, Grilled Lobster, Narutomaki, Corn, Nori Strip, Green Onion and Carrots

CURRY BOWLS 18.94

Choice of: Pork Katsu, Chicken Katsu or Tofu Katsu. Served with: Mushroom, Cherry Tomato, Carrots, Green Onion, Curry Sauce, Onion Sticks, Lemon Wedge

MUSSELS & BROTH 27.94

Green-Lipped Mussels, Onion Sticks, Roasted Ginger, Tomatoes in Tan Tan Broth, Carrot, Yakitori Toasted French Points

BUILD YOUR OWN RAMEN 20.94

BROTHS - CHOOSE 1 - Tonkotsu, Chicken Broth, Curry, Mushroom Broth 🌿, Tantan 🌿

PROTEINS - CHOOSE 1 (ADDITIONAL PROTEINS ADD 5.94 ea) - Chicken Katsu, Pork Katsu, Pork Chashu, Short Rib, Tempura Shrimp (2), Tofu or Lobster (Add 9)

SIDES - CHOOSE 3 (ADDITIONAL SIDES ADD 3.94 ea) - Ramen Egg, Poached Egg, Corn, Mushroom, Bamboo Shoots, Extra Noodle, Fried Tofu, Green Onion, Bean Sprout, Spinach, Narutomaki, Edamame, Carrot

NOODLES - Ramen or Udon

HEAT LEVEL 🔥 - Sweating 🔥🔥 - Eyes Are Watering 🔥🔥🔥 - Hiccups 🔥🔥🔥🔥 - Need Milk 🔥🔥🔥🔥🔥 - Please Don't!
DRAGON'S FIRE BALL (Add 3) 🔥🔥🔥🔥🔥🔥 Wagyu Fat, Ghost, Scorpion, Carolina Reaper, Habanero Chilies



SPECIALTY ROLLS

SUBSTITUTE SOY PAPER WRAP - 4

A-HOW 24 ROLL 19.94
Ahi, Salmon, Tamago,
Yamagobo, Avocado, Spicy Soy

**BLACK DRAGON
ROLL 2 17.94**
Eel, Avocado, Cream Cheese,
Cucumber, Tamago,
Fried Onion, Eel Sauce

JAMUL ROLL 15.94
Spicy Tuna, Salmon, Krab,
Avocado, Fried

AHI POKE 15.94
Tuna, Avocado, Cucumber,
Spicy Mayo

LOBSTER ROLL 16.94
Maine Lobster, Avocado,
Cucumber, Masago

RAINBOW ROLL 15.94
Tuna, Salmon, Ebi, Krab,
Avocado, Cucumber

BAJA ROLL 14.94
Yellowtail, Jalapeño,
Cucumber, Lemon

SPIDER ROLL 16.94
Deep-Fried Soft-Shell Crab,
Krab, Avocado,
Cucumber, Masago

RED DRAGON ROLL 15.94
Shrimp Tempura, Cucumber,
Spicy Tuna, Tobiko, Green
Onion, Spicy Mayo

SENSEI ROLL 18.94
Blue Crab, Avocado,
Cucumber, Seared Albacore,
Tobiko, Green Onion

CATERPILLAR ROLL 15.94
Eel, Cucumber, Avocado

CRUNCHY ROLL 15.94
Shrimp Tempura, Krab,
Cucumber, Avocado, Tempura
Flakes, Eel Sauce

**SPICY SALMON
MANGO ROLL 16.94**
Salmon and Mango Sauce
on Top, Shrimp Tempura,
Cucumber, Avocado

PROTEIN ROLL 17.94
Soy Wrap, Cucumber, Ahi
Tuna, Salmon Avocado, Krab,
Ponzu, Olive Oil, Spicy Mayo

VOLCANO ROLL 17.94
Cali Roll, Shrimp Tempura,
Avocado, Spicy Mayo, Eel Sauce

ALL STAR ROLL 21.94
Soy Wrap, Salmon, Ahi Tuna,
Yellowtail Albacore

94 ROLL 15.94
Shrimp Tempura,
Spicy Salmon on Top

SUSHI ADD-ONS / EXTRAS

Cream Cheese - 2
Crunch - 1
Deep Fried - 2
Avocado - 3
Smelt Eggs - 3
Mango - 2

HANDROLLS

SUBSTITUTE SOY PAPER WRAP - 4

EEL 9.94
Eel, Avocado, Cucumber

SPICY TUNA 8.94
Spicy Tuna, Avocado,
Cucumber

CALIFORNIA 6.94
Krab, Avocado, Cucumber

PHILLY 8.94
Cream Cheese, Salmon,
Avocado, Cucumber

SPICY YELLOWTAIL 9.94
Spicy Yellowtail,
Cucumber, Avocado

CALI LOBSTER 13.94
Maine Lobster,
Cucumber, Avocado

SALMON SKIN 7.94
Salmon Skin, Cucumber

ROLLS 6-8 PIECES

SUBSTITUTE SOY PAPER WRAP - 4

CALIFORNIA ROLL 9.94
Krab, Avocado,
Cucumber

SPICY TUNA ROLL 11.94
Spicy Tuna, Cucumber

SPICY YELLOWTAIL 12.94
Spicy Yellowtail,
Cucumber, Avocado

PHILLY ROLL 11.94
Cream Cheese, Salmon,
Avocado, Cucumber

SALMON SKIN ROLL 11.94
Salmon Skin,
Cucumber, Avocado

TEKKA MAKI - 6 PC 8.94
Tuna

KAPPA MAKI - 6 PC 7.94
Cucumber

**SHRIMP TEMPURA
ROLL 11.94**
Shrimp Tempura, Cucumber,
Avocado, Spicy Mayo

FUTOMAKI 11.94
Asparagus, Yamagobo,
Avocado, Cucumber, Tomago

NIGIRI 11.94 2 PC
Unagi (Eel), Sake (Salmon),
Ebi (Shrimp), Ahi (Tuna),
Hamachi (Yellowtail),
Shiro Maguro (Albacore)
or Uni (Sea Urchin 34.95)

SASHIMI 17.94 4 PC
Salmon, Tuna, Albacore,
Yellowtail, Uni (50.94)

We offer products with peanuts, tree nuts, soy, milk, eggs, seafood, and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg, seafood or wheat allergies.

These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

 SPICY  VEGETARIAN