

SAKE

JOTO GRAFFITI CUP \$13
Junmai One Cup 200mL

BUSHIDO \$13
Way of the Warrior Genshu 180mL

YURI MASAMUNE \$14
"Beautiful Lily" Honjozo 200mL

KIKUSUI FUNAGUCHI \$18
"Chrysanthemum Water" 200mL

LYCHEE SLUSHIE

Reiko sake, lychee liqueur, lime
\$12

BEER

ASAHI SUPER DRY \$7

SAPPORO 22OZ \$12

HITACHINO WHITE ALE \$11

ATHLETIC FREE WAVE N/A \$6

SAKE BOMB

Asahi Super Dry, Reiko Sake
\$9

TONKOTSU \$20

Smoked pork belly, ramen noodles,
wood ear mushroom, soy-cured egg,
fried lotus root, nori, red garlic oil,
ramp oil, scallion, toasted sesame.

VEGAN SHOYU \$18

Mushroom shoyu, ramen noodles,
maitake, gai lan, fried lotus root,
nori, red garlic oil, ramp oil,
scallion, toasted sesame.

SPICE LEVEL: LITE SPICE, DOUBLE DOWN, JACK ATTACK

SIDES

EDAMAME \$5

GYOZA ROULETTE \$12

Short rib dumplings, black vinegar shoyu,
One dumpling hides a fiery surprise. Feeling lucky?

***SPICY TUNA NACHOS \$12**

Nori-wasabi wonton chips, tuna, avocado,
jalapeño-lime ponzu, sriracha cream cheese,
wasabi aioli, chili crisp, scallion.

TOKYO HOT BAO BUNS \$19

Fried chicken, bread & butter pickles,
sriracha mayo, cabbage slaw, tokyo hot sauce

MATCHA MOCHI \$2.50



EXTRAS

NOODLES \$4

SOY-CURED EGG \$2

MAITAKE \$3

PORK BELLY \$6