

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

TANTAN \$20

Crispy heritage pork, tahini tonkotsu broth, Sichuan chili crisp, quinoa crunch, fried shallot, scallion.

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