

**BACK FOR A LIMITED TIME!**

# **WHITE CHOCOLATE MATCHA COOKIE**

**A MOIST CAKE COOKIE INFUSED WITH MATCHA  
POWDER AND WHITE CHOCOLATE CHIPS**



# BIG MATCHA HOLIDAY ENERGY



PEPPERMINT BARK



WHITE CHOCOLATE

A black bowl filled with ramen. The broth is a light brown color. On top of the broth are thick slices of chashu belly, a mound of white bean sprouts, and a pile of raw chopped garlic. The bowl is set against a solid olive green background.

**NEW  
RAMEN!**

# JIRO RAMEN

A RICH, SALTY SOY SAUCE-BASED TONKOTSU BROTH WITH CHASHU BELLY, CHEWY NOODLES, LOTS OF RAW CHOPPED GARLIC, AND A MOUNTAIN OF CABBAGE AND BEAN SPROUTS.



## APPETIZERS 前菜

**edamame** ¥ 7.35

green soybeans, sea salt

🍽️ **spicy garlic edamame** ¥ 9.45/10.50

green soybeans, soy sauce, chopped garlic, chili oil, habanero powder

**seaweed salad** ¥ 6.30

shredded seaweed, sesame dressing

**cold tofu** ¥ 7.35

firm tofu, sliced cucumber, cilantro  
shredded chili with chili sesame sauce

🍽️ **impossible gyoza (4 pieces)** ¥ 12.60

handmade! impossible meat, cabbage, garlic, ginger, chives

**shishito peppers** 8.40

fried peppers, shredded bonito, sea salt, ponzu



🍽️ **chicken karaage** 10.50

fried chicken, shishito pepper, garlic aioli, lemon

🍽️ **gyoza (4 pieces)** 12.60

handmade! pork, cabbage, garlic, ginger, chive

**takoyaki** 9.45

octopus, shredded bonito, takoyaki sauce  
choose 1 sauce: mayo / wasabi mayo / sriracha mayo

🍽️ **poké nachos** 14.70

wonton chips, tuna, avocado, green onion  
seaweed salad, sriracha mayo, eel sauce, furikake

**plant-based 'chicken' karaage** ¥ 12.60

fried 'chicken', shishito pepper, vegan aioli, lemon

be advised that our plant-based 'chicken' is cooked in the same fryer as our other food items so it is not 100% vegan.



**NEW!**

**sweet honey shrimp** 13.95

shrimp tempura tossed in a sweet creamy honey sauce on a bed of mixed greens

**NEW!**

**spicy creamy shrimp** 13.95

shrimp tempura tossed in a spicy creamy sauce on a bed of mixed greens

## RAMEN 拉麵

🍽️ **spicy tonkotsu - mild, spicy or extra spicy** 16.74

pork broth: chashu belly, green onion, cabbage  
bean sprouts, shredded chili with thick noodle

**tonkotsu** 16.74

pork broth: chashu belly, sesame seeds, green onion  
cabbage, bean sprouts, seaweed with thin noodle

**tsukemen** 17.85

concentrated pork broth/dipping style:  
chopped pork belly, green onion, seaweed, bamboo  
with thick noodle (noodles are unalterable and served cold)



🍽️ **spicy tori shio paitan** 17.79

spicy chicken broth: chashu chicken, bakudan, bamboo,  
green onion, kaiware, seaweed and shredded chili  
with thick noodles

**tori shio paitan** 16.74

chicken broth: chashu chicken, green onion, bamboo  
kaiware, seaweed and shredded chili with thick noodle

**vegan** ¥ 16.74/18.90

kelp & mushroom broth: tofu, green onion, cabbage  
bean sprouts, bamboo, kaiware, corn and seaweed  
with thin noodle (no bamboo on gf)

🍽️ **spicy creamy vegan** ¥ 16.74

soy milk broth: tofu, sesame sauce, green onion  
bean sprouts, corn, fried onion, seaweed and  
shredded chili with thick noodle

🍽️ **mazemen** 16.74

no broth: onsen egg, bakudan, green onion, bamboo  
fried onion, fish powder, pork lard with thick noodle  
(noodles are unalterable)



## ADD ONS アドオン

kaedama- extra noods 4 ¥

extra soup 6

🍽️ egg (seasoned soft-boiled or hard-boiled) 1.5

fried onion 1 ¥

bamboo 2 ¥

corn 1 ¥

seaweed (4pc) 1 ¥

broccoli florets 2 ¥

🍽️ shiitake mushrooms 2 ¥

mixed veggies- (cabbage, bean sprouts, green onion, corn) 4 ¥

🍽️ bakudan- spicy ground chicken 3

🍽️ chashu belly (4pc) 5

chashu chicken (4pc) 5

tofu pieces 2 ¥

red miso paste 1 ¥

garlic 50¢ ¥

fried garlic 75¢ ¥

sub gluten free noods 4 ¥

## RICE BOWLS 丼もの

sub brown rice +1

sub mixed greens +2

**steamed white 2 brown rice 3** ¥

🍽️ **chashu belly** 12.55

rice, onsen egg, chopped belly, green onion  
sesame seeds, shichimi pepper, red ginger

**tori soboro** 12.55

rice, onsen egg, ground chicken, green onion  
shichimi pepper, crunchy garlic chili oil

🍽️ **spicy bakudan** 12.55

rice, onsen egg, spicy chicken, green onion  
sesame seeds, shichimi pepper, red ginger

**vegan poké** ¥ 12.55

rice, tofu cutlet, kaiware, avocado  
fried onion, red onion and furikake

**kaisen poké** 13.60

rice, tuna, salmon, avocado, red onion  
fried onion, seaweed salad and furikake

🍽️ **spicy tuna poké** 13.60

rice, spicy tuna, avocado, cucumber, fried onion  
shredded seaweed, sriracha mayo, black sesame

**california poké** 13.60

rice, imitation crab, avocado, cucumber, fried onion  
shredded seaweed, wasabi mayo, black sesame

**spicy creamy shrimp** 15.95

rice with shrimp tempura tossed in a spicy  
creamy sauce topped with green onion

🍽️ **sweet honey shrimp** 15.95

rice with shrimp tempura tossed in a sweet  
creamy honey sauce topped with green onion



🍽️ **teriyaki karaage rice bowl** 13.60

rice, karaage chicken, teriyaki sauce, green onion, sesame seeds

**plant-based teriyaki karaage rice bowl** ¥ 14.65

rice, plant-based 'chicken', teriyaki sauce, green onion, sesame seeds

Be advised that our plant-based 'chicken' is cooked in the same fryer as our other food items so it is not 100% vegan.

## KATSU CURRY カツカレー

🍽️ **katsu curry** 15.95

served with fukujinzuke

choice of protein:

fried pork cutlet, karaage chicken or  
tofu (regular or fried) ¥

**curry & rice only** ¥ 10.95

served with fukujinzuke

## SUSHI 寿司

🍽️ **spicy tuna on crispy rice (4 pcs)** 12.95

spicy tuna, avocado, eel sauce, furikake

**spicy tuna roll (8 pcs)** 11.45

ground spicy tuna & sesame seeds

**california roll (8 pcs)** 11.45

imitation crab, cucumber, avocado, sesame seeds

**avocado cucumber roll (8 pcs)** ¥ 11.45

cucumber, avocado, sesame seeds

🍽️ **crunchy roll (8 pcs)** 12.95

your choice of spicy tuna, california or avocado cucumber  
roll topped with crispy onions and drizzled  
with eel sauce and spicy mayo

**shrimp tempura roll (8 pcs)** 13.45

shrimp tempura, imitation krab, avocado

**shrimp tempura crunchy roll (8 pcs)** 14.45

shrimp tempura, imitation krab, avocado topped with  
crispy onions and drizzled with eel and spicy mayo

🍽️ **sushi burrito** 14.60

Your choice of Spicy Tuna or California style;  
rice, avocado, cucumber and seaweed drizzled with  
eel and spicy mayo and wrapped in a spinach tortilla

## SWEETS お菓子

**mochi ice cream** 2 each / 3 for 5 / 5 for 9

🍽️ vanilla, chocolate, strawberry, cookies 'n cream

mango ¥, matcha ¥

🍽️ **steamed cheesecake** -served warm! 4

**cocoa steamed cheesecake** -served warm! 4



🍽️ recommended

¥ plant-based

🍽️ gluten-free

Some items are cooked in the same water as our noodles.

We can not guarantee our items to be fully gluten-free or vegan as cross contamination can occur.

If you have any food allergies, please inform your server before ordering.

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

20% gratuity will be added to parties of 5 or more.



## TEA & LEMONADE

### ティーレモネード

1 free refill for teas & lemonades

- ☕ iced green tea- *unsweetened* 3  
add lychee, passionfruit or peach +50¢
- iced green tea lemonade 3
- ☕ lemonade 3  
add strawberry, lychee, passionfruit or peach +50¢
- ☕ matcha lemonade 4  
add strawberry, lychee, passionfruit or peach +50¢

## SPECIALITY

### LEMONADE

### 特製レモネード

- ☕ boba strawberry lemonade 4
- ☕ butterfly tea lemonade 4



## ICED MATCHA

### アイス抹茶

choice of soy, almond, oat or coconut milk

All matchas are 20 oz



- iced matcha 5.75
- ☕ iced strawberry matcha 6.25
- iced lavender matcha 6.25
- iced caramel matcha 6.25
- iced hazelnut matcha 6.25
- ☕ iced lavender butterfly tea 6.25
- ☕ matcha of the month 6.25



## SOFT DRINK ソフトドリンク

- coke, coke zero, diet coke, sprite- 12oz can 2.5
- perrier sparkling- 330ml bottle 3
- bottled still water- 16oz 2
- ramune- Original, Lychee or Strawberry - 200ml bottle 3

## BOTTLE & CAN BEER

### 瓶ビールと缶ビール



- kirin ichiban 6  
japanese lager, 5% ABV, 12oz
- ☕ wednesday cat 10  
japanese white ale, 5% ABV, 11.8oz
- yona yona 10  
japanese pale ale, 5.5% ABV, 11.8oz
- ☕ sorry umami 10  
japanese umami ipa, 6.5% ABV, 11.8oz
- ☕ aoni ipa 10  
japanese ipa, 7% ABV, 11.8oz
- sapporo black 9  
japanese stout, 5% ABV, 22oz
- sapporo n/a 5  
lager, 0.0% ABV, 12oz

## DRAFT BEER 生ビール

- ☕ sapporo pint 7  
japanese pale lager, 4.9% ABV, 16oz
- sapporo mug 10  
japanese pale lager, 4.9% ABV, 25oz
- sapporo pitcher 24  
japanese pale lager, 4.9% ABV, 64oz (serves 4)
- sake bomb shooter 6  
sake & sapporo, 4oz



## SAKE COCKTAILS 日本酒カクテル



- spiked strawberry lemonade  
sake, strawberry lemonade, popping boba pearls
- yuzu butterfly  
sake, yuzu liqueur, butterfly tea
- ☕ lychee saketini  
sake, lychee, lychee fruit
- passion fruit saketini  
sake, passion fruit, lychee fruit
- sake margarita  
sake, triple sec, lime  
add passion fruit, lychee, peach or strawberry for \$.50
- ☕ rosé lychee spritzer  
prosecco rosé, sake, lychee, lychee fruit
- yuzu saketini  
sake & yuzu liqueur

ALL  
\$12

## COLD SAKE 冷酒

- ☕ nihonsakari namagenshu daiginjo 12  
hyogo, alcohol level 18-19%, \*SMV 4, 200ml
- nihonsakari namagenshu honjozo 12  
hyogo, alcohol level 19-20%, \*SMV -6, 200ml

\*SMV (Sake Meter Value): big number dryer and small number sweeter.



## HOT SAKE 熱燗

- ☕ koshu masamune junmai 10  
yamanashi, alcohol level 14%, \*SMV 3, 6oz

## NIGORI にごり

unfiltered sake

- ☕ kikusui perfect snow 16  
nigata, alcohol level 21%, 300 ml \*SMV -19
- nigori pineapple 12  
ozeke, alcohol level 9%, 300 ml \*SMV -55
- nigori strawberry 12  
ozeke, alcohol level 9%, 300 ml \*SMV -70



## WINE & BUBBLY ぶどう酒 & 泡

- whitehaven 15  
sauvignon blanc, new zealand 2018  
13% ABV, 375ml bottle
- j. lohr 15  
cabernet sauvignon, paso robles 2020  
13.9% ABV, 375ml bottle
- la marca 10  
prosecco rosé, italy  
11% ABV, 187ml bottle (single serve)

☕ favorite drinks

\*SMV (Sake Meter Value): big number dryer and small number sweeter.