

前菜 APPETIZERS SMALL PLATE SHARING

IZAYAKI STYLE

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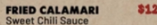
EDAMAME \$8

Shaved bonito flakes, sesame, salt, served cold



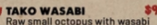
SHISHITO PEPPERS \$9

Blistered peppers, bonito flakes, sesame seed



FRIED CALAMARI \$12

Sweet Chili Sauce



TAKO WASABI \$9

Raw small octopus with wasabi sauce, served with roasted seaweed and cucumber



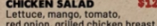
CRISPY RICE TUNA \$14

Torched spicy tuna, jalapeno, charred sushi rice



CHICKEN SALAD \$12

Lettuce, mango, tomato, red onion, grilled chicken breast, house dressing



SOUP DUMPLINGS \$9



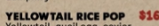
PAN FRIED OYSTER \$10

Traditional Korean style light battered pan fried



KURABUTA GYOZA \$10

Berkshire pork & vegetable dumpling



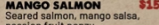
YELLOWTAIL RICE POP \$16

Yellowtail, quail egg, caviar, fresh wasabi, crispy rice bottom



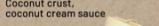
MANGO SALMON \$15

Seared salmon, mango salsa, passion fruit ponzu



ROCK SHRIMP \$12

Coconut shrimp, coconut cream sauce



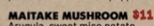
MEET BUNS \$12

Kakuni, crispy lettuce, aioli



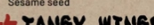
KARAAGE CHICKEN \$10

Popcorn style fried dark meat pieces, fried shishito peppers



MAITAKE MUSHROOM \$11

Arugula, sweet miso potato, soy glazed



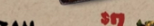
SEAWEED SALAD \$7

Sesame seed



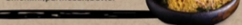
TANGY WINGS \$13

Crispy flats, sweet & tangy sesame soy ginger sauce



ASIAN STREET CORN \$7

Shichimi, parmesan, butter



BASIL FRIED RICE \$14

Rice cooked with butter

Choice of protein:
Shrimp, Beef, Chicken
Served with onion, carrot, and snow peas



MEET

BAR & IZAKAYA

ASK YOUR SERVER OR BARTENDER ABOUT OUR
NEW SELECTION OF JAPANESE WHISKIES AND SHOCHU!
TRY ONE OF OUR MANY SPIRIT TASTING FLIGHTS TO PAIR WITH YOUR MEAL!

焼き鳥串

YAKITORI SKEWERS

3 skewers per order
all skewers have sauce & seasoning



SKIRT STEAK \$17



CHICKEN BREAST \$12



RIB EYE \$15



RED SNAPPER \$12



OKRA \$9



BROCCOLI \$8



ZUCCHINI \$9



LAMB \$15



SHRIMP \$15



SHIITAKE MUSHROOM \$9



YAKITORI COMBO 1

\$17

Rib Eye, Chicken Breast, Red Snapper, Broccoli, Zucchini

YAKITORI COMBO 2

\$19

Lamb, Skirt Steak, Pork Belly, Shiitake Mushroom, Okra

YAKITORI COMBO 3

\$22

Choose Any 5 Skewers

ENTREES

BRAISED SHORT RIB

Slow cooked bone-in short rib, seasonal vegetable, top with shichimi, house BBQ sauce

\$30



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KOMBU SEAFOOD

Lobster tail, scallops, shrimps, lemon saffron mayo

\$30

SALMON ENTREE

Grilled salmon, shishito pepper, mushroom, hijiki, soy lime truffle sauce

\$25

BRONZINI

Whole fish simply grilled with house roasted sea salt

\$30

JAPANESE ROASTED CHICKEN

Crispy skin, dark meat, Brussels sprouts

\$26



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DESSERTS

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GREEN TEA CREME BRULEE

Traditional custard with natural green tea

\$9



MANGO CREPE

Japanese Milk Crepe

\$10



CHOCOLATE TEMPTATION

Hazelnut cream, toasted hazelnuts, chocolate glaze

\$10



RAMEN 拉麺

STEP 1

CHOOSE SOUP BASE:

Tonkotsu (pork stock)
Shoyu (soy stock)
Miso (fish stock)
Spicy Miso

STEP 2

CHOOSE PROTEIN:

Chashu (slow roast pork)
Short Rib
Chicken
Vegetable
Seafood (\$20)

RAMEN

Served with scallions, Bamboo Shoot (menma), black fungus mushroom, boiled egg, imitation crab (Kani) & Noodles

\$17



EXTRA TOPPING

CHASHU	\$5	BROTH	\$5	SCALLIONS	\$2
SHORT RIBS	\$5	CHICKEN	\$5	KIKURAGE	\$2
SHRIMP (2PCS)	\$5	IMITATION CRAB(2)	\$2	BOILED EGG	\$2
NOODLES	\$5	BAMBOO SHOOT	\$3	NORI (2 PCS)	\$1



*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness before placing your order, please inform your server if a person in your party has a food allergy.