

# APPETIZERS | IZAKAYA STYLE

Small Sharing Plates



**NORI TACO NEW** \$12  
2pcs • Choice of salmon, eel, or rock shrimp

**EDAMAME** \$8  
Shaved bonito flakes, sesame, served cold



**KURABUTA GYOZA** \$10  
Pan-seared Berkshire pork & vegetable dumpling

**MEET BUN** \$12  
Kahuni, crispy lettuce, aioli



**YELLOWTAIL RICE POP** \$16  
Yellowtail, quail egg, caviar, fresh wasabi, crispy rice bottom



**CRISPY RICE TUNA** \$14  
Torched spicy tuna, jalapeno, charred sushi rice



**GRILL WHOLE SQUID NEW** \$15  
Popular on Japanese menus, fresh catch squid simply grilled and topped with seasoning

**SHISHITO PEPPERS** \$9  
Blistered peppers, bonito flakes, sesame seed



**COCONUT SHIMP** \$19  
Coconut crust, coconut cream sauce

**ROCK SHIMP** \$12

**ASIAN STYLE STREET CORN** \$7  
Shichimi, parmesan, butter

**SEAWEED SALAD** \$7  
w. Sesame seed



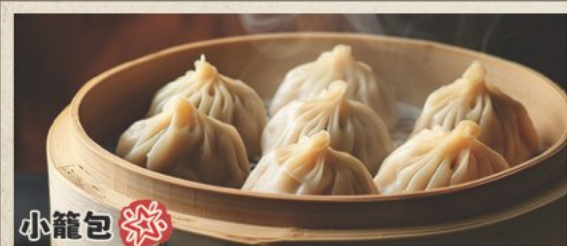
**KARAAGE CHICKEN** \$10  
Popcorn style fried dark meat pieces, fried shishito peppers



**FRIED CALAMARI** \$12  
Sweet chili sauce

**SHRIMP DUMPLING NEW** \$12

**CHICKEN DUMPLING NEW** \$10



**SOUP DUPLINGS** \$9  
3pcs • Steamed pork fillings dumplings, a full bite of juicy flavors



**NEW SPICY TUNA GYOZA** \$14

**JAPANESE GUACAMOLE** \$12  
w. Homemade tortilla chips

**JAPANESE SHUMAI NEW** \$12



**TANGY WINGS** \$13  
Crispy Flats, sweet & tangy sesame soy ginger sauce

**MUST TRY**

# 焼鳥 YAKITORI SKEWERS

(3 skewers per order)  
all skewers have sauce & seasoning



MEET BAR & IZAKAYA



**1 CLASSIC COMBO**  
Rib Eye, Chicken Breast, Red Snapper, Mushroom, Zucchini \$17

**2 PREMIUM COMBO**  
Lamb, Skirt Steak, Pork Belly, Shiitake Mushroom, Okra \$19

**3 MAKE YOUR OWN COMBO**  
Choose Any 5 Skewers \$22

Try one of our many spirit tasting flights to pair with your meal!



ショートリブの煮込み \$30  
**BRAISED SHORT RIB**  
Slow cooked bone-in short rib, seasonal vegetable, top with shichimi, house BBQ sauce



ローストチキン  
**JAPANESE ROASTED CHICKEN \$26**  
Crispy skin, dark meat, seasonal vegetables

**SALMON ENTREE \$28**  
Grilled salmon, shishito pepper, mushroom, hijiki, soy lime truffle sauce



**KOMBU SEAFOOD \$30**  
Lobster tail, scallops, shrimps, lemon saffron mayo



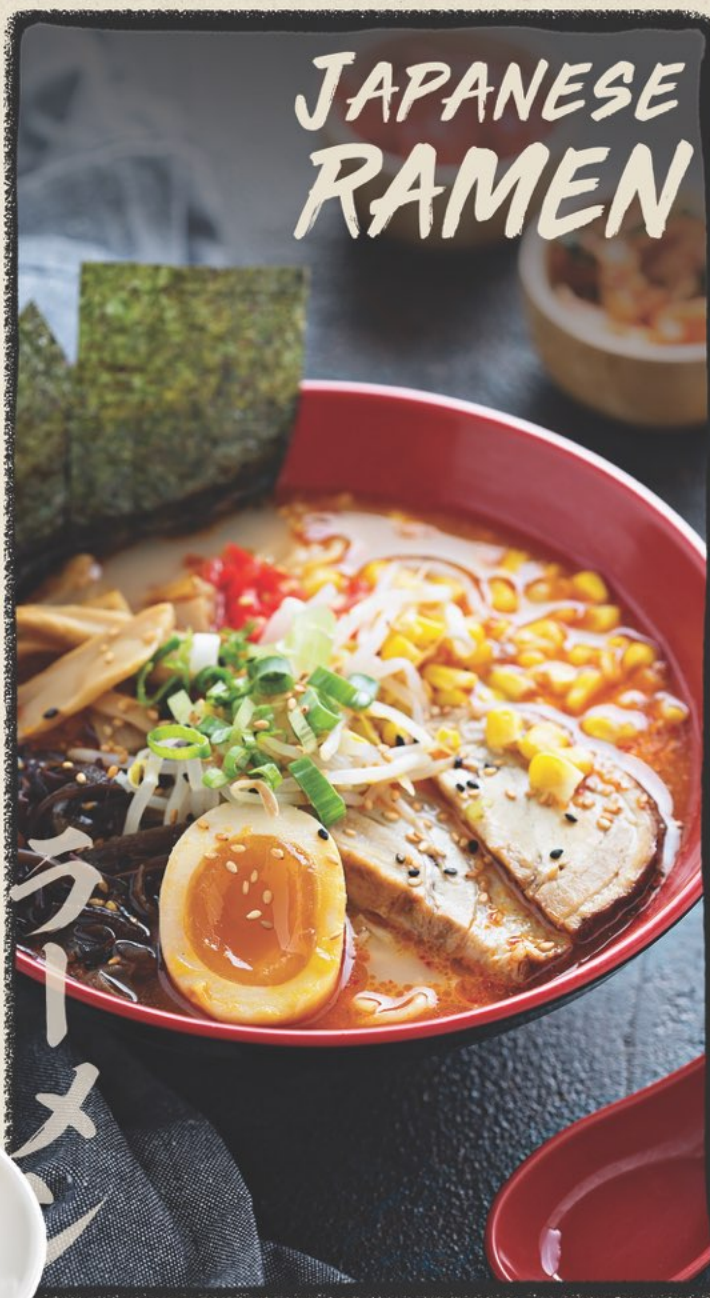
おいしい!!  
**BRONZINI \$30**  
Whole fish simply grilled with house roasted sea salt



バジル炒飯  
**BASIL FRIED RICE \$14**

Rice cooked with butter, served with onion, carrot and snow peas

Choice of protein:  
Shrimp | Beef | Chicken

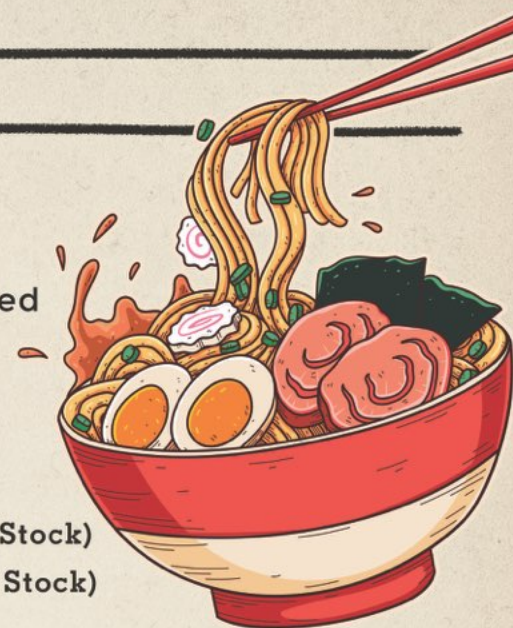


**JAPANESE RAMEN**

Vol.2024

**JAPANESE RAMEN \$17**

Served with scallions, bamboo shoot (menma), black fungus mushroom, boiled egg, imitation crab (kani) and noodles



**STEP 1: Choose Soup Base**

- Tonkotsu (Pork Stock) ● Shoyu (Soy Stock)
- Miso (Fish Stock) ● Spicy Miso (Fish Stock)

**STEP 2: Choose Protein**

- Chashu (Slow Roasted Pork)
- Chicken
- Short Rib
- Vegetable
- Seafood (\$20)

**EXTRA TOPPING**

- Chashu \$5
- Short Rib \$5
- Shrimp (2pcs) \$5
- Chicken \$5
- Noodle \$5
- Broth \$5
- Imitation Crab (2) \$2
- Bamboo Shoot \$3
- Scallion \$1
- Kikurage \$2
- Boiled Egg \$2
- Nori (2pcs) \$1

**DESSERT デザート**

Treat yourself to our tempting desserts for a sweet finish to your meal!



\$10  
抹茶ごま団子  
**GREEN TEA SESAME BALLS**  
Green tea-flavored dough with sweet sesame filling



\$9  
クレームブリュレ  
**GREEN TEA CREME BRULEE**  
Traditional custard with natural green tea



\$10  
ミルクレープケーキ  
**MANGO CREPE CAKE**  
Japanese Mille Crepe Cake in Mango Flavor



\$10  
チョコレートケーキ  
**CHOCOLATE TEMPTATION**  
Hazelnut cream, toasted hazelnuts, chocolate glaze

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or 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.