

APPETIZERS

IZAKAYA STYLE Small Sharing Plates



NORI TACO NEW \$13 • \$11 [MP]

FISH OR SHRIMP
lightly fried with red onion, avocado, lettuce, crispy shallots, queso fresco cheese & lime crema

SKIRT STEAK
grilled skirt steak with Japanese tare, guacamole, red onion, horseradish cream, lettuce & pico de gallo



GRILLED STUFFED CALAMARI \$12

Tender calamari stuffed with crab & shrimp and grilled with Japanese tare for a smoky aroma



KARAAGE CHICKEN \$11 • \$10 [MP]

Japanese-style fried chicken, marinated in soy, garlic & ginger, crispy on the outside, tender within citrus dipping aioli



CHICKEN NANBAN \$12

Japanese fried chicken glazed with sweet & tangy soy-based sauce, topped with creamy egg tartar sauce - A specialty from Kyushu, Japan



MEET BUN \$13 • \$11 [MP]

Kakuni, braised pork belly, lettuce, cucumber, scallion



KUROBUTA GYOZA \$10 • \$9 [MP]

Kurobuta (Berkshire) Pork, Pan-seared or Steamed



CORN RIBS \$8 • \$7 [MP]

Golden charred corn segments & tossed in a smoky savory seasoning, queso fresco, lime wedge



TANGY WINGS \$14 • \$12 [MP]

Crispy flat wings, brushed with sesame soy ginger sauce



NEW 焼きおにぎり YAKI ONIGIRI \$8 • \$7 [MP]

Crispy rice triangular onigiri, filled with baked miso salmon



NEW PORK KATSU SANDO \$9

Crispy breaded pork cutlet layered with tangy tonkatsu sauce, Japanese mayonnaise and soft milk bread

EDAMAME \$8

- Steamed with sea salt
- Spicy: flash sautéed with chili & togarashi crunch

BLISTERED SHISHITO PEPPER \$9

Chili soy reduction, togarashi crunch, crispy onion

NEW GUACAMOLE & CHIPS \$13 • \$12 [MP]

Crispy tortilla chips, creamy avocado dip with lime, cilantro, onion, queso fresco

NEW FRIED CALAMARI \$12

Sweet chill sauce



CHEESE GALBI BALL \$11 • \$9 [MP]

Crispy fried galbi beef & pork meatballs with molten mozzarella cheese, egg tartar sauce



SPICY TUNA \$15 • \$14 [MP]

Spicy tuna with jalapeno slice, spicy aioli over pan-seared sushi rice



BAKED MISO SALMON \$14

Oven-baked salmon marinated with sweet saikyo miso, caramelized to perfection, served with Japanese slaw



小籠包 SOUP DUMPLINGS \$10 • \$9 [MP]

Delicate dumplings filled with seasoned pork & a rich, savory broth, steamed to perfection

焼鳥 YAKITORI SKEWERS

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



Ask your server or bartender about our new selection of Japanese Whiskies & Shochu!



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 \$23





BRAISED SHORT RIB

\$32 • \$30 [MP]

Braised with yakiniku sauce.
seasonal vegetable
crispy potato straws

推薦



ローストチキン

OVEN-ROASTED CHICKEN

\$28 • \$26 [MP]

Yakitori tare, roasted potato with mushroom.
julienne of snap peas



SEAFOOD MORI

\$32 • \$30 [MP]

Baked lobster tail, seared scallop & shrimp
creamy shio kombu miso sauce



おいしい!!

焼きサーモン

BAKED SALMON

\$28 • \$26 [MP]

Kabocha pumpkin puree,
corn salad, grilled asparagus,
honey soy teriyaki

バジル炒飯

BASIL FRIED RICE \$15

Fragrant rice stir-fried with butter, onion,
carrot and snow peas

Choice of protein:
Shrimp | Beef | Chicken



*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.

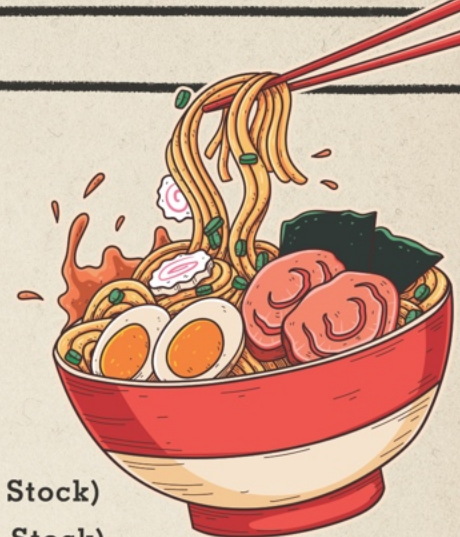
JAPANESE RAMEN



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JAPANESE RAMEN \$17

Served with scallions, bamboo shoot (menma), black fungus mushroom, soy egg, kani kama 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 (Roasted Pork Belly) ● Vegetable
- Chicken ● Seafood (\$20)
- Short Rib

EXTRA TOPPING

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