



HAPPY HOUR

WEEKDAYS 2PM – 7PM

APPETIZERS 5

STEAM BUNS 1 pcs

braised pork, pickled root vegetable,
sweet bbq mayo karashi
add extra bun for | 5

FRIES

nori shio, mentai mayo, lemon wedge

SALMON SASHIMI 3 pcs

HOJICHA MOUSSE

Japanese tea infused mousse,
matcha crumbles, anko

SUNOMONO CUCUMBER SALAD

wakame, dashi, calamansi,
shimeji mushroom

APPETIZERS 10

GREEN SALAD

mixed greens, broccoli, carrot,
daikon, fennel, crispy onion
choice of: yuzu vinaigrette or wasabi
ginger dressing

TUNA POKE

avocado, wakame, crispy onion

TERIYAKI CHICKEN

tempura chicken thighs, teriyaki
sauce, sesame seeds, scallion

PRAWN TEMPURA

jumbo prawn, tentsuyu,
grated daikon, grated ginger

BEEF TATAKI

marinated mushrooms,
sweet onion, oroshi ponzu,
crispy garlic

CALAMARI

onion ponzu, togarashi, ginger

ROLLS 8 PCS | 10

CALIFORNIA ROLL

crab mix, avocado

DYNAMITE ROLL

jumbo prawn, teriyaki sauce,
yuzu mayo, avocado, cucumber

SPICY TUNA ROLL

tuna, cucumber, spicy mayo

VEGGIE ROLL (v)

grilled king oyster, grilled leek,
pickled root vegetable, avocado,
cucumber, shiso yuzu dressing

SPICY SALMON ROLL

salmon, cucumber, spicy mayo

DRINKS

\$6
draft beer

\$7
wine + draft sake

\$8
cocktails

25% OFF
for 720ml sake bottles



TONKOTSU RAMEN 13

pork broth, BBQ pork, kikurage mushrooms, red ginger

SPICY MISO RAMEN 12

spicy miso chicken broth, BBQ pork,
corn, wakame seaweed, chili peppers

PAITAN RAMEN 12

wakame, chicken broth, BBQ pork, bamboo shoots

SPICY LAMB RAMEN 13

mushroom broth, spicy lamb, leeks, greens, chili oil

VEGAN MUSHROOM RAMEN (v) 10

mushroom broth, green leaf ohitashi, grilled king oyster, ma-yu

MAZEMEN RAMEN 10

onsen egg, BBQ pork, bamboo shoot, green onion,
kikurage mushroom, ginger, chili oil (no broth)

TOPPINGS

AJI TAMA EGG 3 ONSEN EGG 3 RED GINGER 1 BUTTER 1 BAMBOO SHOOT 3

KIKURAGE MUSHROOM 3 KING OYSTER MUSHROOM 3 POACHED CHICKEN 5

CORN 3 BBQ PORK BELLY 5 SPICY LAMB 5 EXTRA NOODLES 4 EXTRA BROTH 5

SUBSTITUTE WITH GLUTEN-FREE NOODLES | 3