

18% Gratuity will be added to parties of 7+ people

Ramen

Every bowl of ramen is made with paitan(pork) broth that has been carefully prepared for 14 hours. Each bowl is garnished with nitamago(egg), chashu(pork belly), stir-fried mung bean sprouts, scallions and nori(seaweed).

Shio *Contains Pork*

Sea Salt (paitan broth)
Recommended: Extra *Nitamago + Chashu 14

Shoyu *Contains Pork*

Soy Sauce (paitan broth)
Recommended: Extra Nori + Wakame 14

MISO *Contains Pork*

Bean Paste (paitan broth)
Recommended: Extra *Nitamago + Wakame 14

Spicy Miso *Contains Pork*

Bean paste w/rayu (paitan broth) Recommended: Extra Corn + Menma 14

Braised Chicken

Miso mushroom broth w/ braised chicken Recommended: Extra Shiitake + Kimchi 14

Vegetarian

Miso mushroom broth w/ Fried Shiitake mushrooms Recommended: Extra Menma + Wakame 14

Tsukemen

Astro Boy *Contains Pork*

Shoyu Dipping Broth Recommended: Extra Corn + Wakame 14

Ultraman *Contains Pork*

Miso Dipping Broth Recommended: Extra Corn + Wakame 14

Godzilla *Contains Pork*

Spicy Miso Dipping Broth Recommended: Extra Nitamago + Chashu. 14

Specialty Ramen

Army *Contains Pork*

Spicy kimchi based broth w/ sausage, spam, pork shoulder, kimchi, cabbage, bean sprouts, scallions and onion. 16

Braised Short Rib

Spicy/Mild beef based broth w/ beef short rib, radishes, bean sprouts, scallions and onions. 16

Seafood

Spicy seafood based broth w/ mussels, scallop, octopus, shrimp, squid. 16

Extra Toppings

Chashu

Triple pork belly 3.5

Kaedama

Noodles 3.5

* Nitamago

Marinated egg (2 halves) 3.5

Shiitake

Fried shiitake mushrooms 3.5

Braised Chicken

Marinated chicken 2

Soup

extra broth 3.5

Kimchi

Spicy pickled cabbage 2

Butter

Creamy butter 2

Menma

Bamboo shoots 2

Wakame

Pickled seaweed 2

Beni Shoga

Pickled Ginger 2

Corn

Sweet corn 2

Nori

Roasted seaweed. 2







Specialty Plates

May take up to 15 minutes to prepare

Edamame

Edamame soy beans served with honey powder, salt & chili powder 3

Karaage

Fried chicken thighs w/ shoyu glaze, garlic kewpie & katsuobushi 9

Lonkatsu

Fried pork loin on a bed of rice w/ a dressed cabbage salad + tonkatsu sauce 10

Dumplings

(6 per serving)

Fried dumplings filled w/ chicken, cabbage, scallions, ginger, garlic, sesame oil/canola oil 8

Pork Buns

(2 per serving)

Two soft white buns filled w/ pork belly, scallions, cucumber, and topped with a sweet ginger hoisin sauce 8

Spam Musubi

(4pc per serving)

Grilled spam with sushi rice wrapped in nori, topped with furikake 10

Add Spicy Tuna +\$2

served only during sushi hours

Spicy Ichiban (S.I.) Chicken Buns

(2 per serving)

Two soft white buns filled w/ spicy, beer battered chicken thighs, scallions, cucumber, and topped with a sweet and spicy chili sauce 8

Spicy Ichiban (S.I.) Wings

(6 per serving)

Beer battered wings

w/ a sweet and spicy chili sauce 9

Okonomiuaki

Pan fried battered pancake w/ cabbage, onions scallions topped w/ katsuoboshi, shredded nori, and Beni shoga. Vegetable......12

Rice Dishes

Bibimbap

Marinated beef served over rice w/ assorted vegetables 14

Hot Stone Pot

*All served over rice w/ mixed vegetables Seafood Medley (Gluten Free) (Contains: Octopus, scallop, mussel, shrimp, and squid)... Spicy Pork (Gluten Free)..... 14 Marinated Beef.

Donburi

Simmered onions, scallions + sauces over rice Seafood Medley (Gluten Free)..... 14 Spicy Pork (Gluten Free)..... 14 Marinated Beef

Fried rice

Stir-fried rice + vegetables + eggs

Yakisoba

Stir-fried noodles + vegetables Vegetable..... Chicken......14

essert)

Mochi Ice Cream (3 per serving).....5

Green Tea, Vanilla, Chocolate, Mango, Strawberry, Red Bean







Sushi



Sushi bar HOURS

Thursday, Friday, Saturday, Monday: 11:00AM - 3:00PM / 5:00PM - 8:30PM

Sunday: 11:00AM - 3:00PM / 5:00PM - 7:30PM

Tuesday & Wednesday: Closed

Nigiri (2pc) & Sashimi (3pc \$3 extra)

Tuna (Maguro) *	5.95
White Tuna (Escolar) *	5.50
Salmon (Sake) *	5.50
Smoked Salmon *	5.25
Ebi (Cooked Shrimp)	5.25
Unagi (Freshwater Eel)	5.95
Kani (crab stick)	3.50
Tamago (Egg omelette)	3.50
Tobiko (Flying fish Roe) *	4.95
Masago (Smelt fish Roe) *	4.50

SUSHI COMBO

(chef's choice fresh raw fish)

Sushi Regular * (8pc nigiri and 6pc California roll)	16.95
Sushi Deluxe * (10pc nigiri and 6pc spicy Tuna roll)	20.95
Sushi & Sashimi Combo * (9pc Sashimi,6pc nigiri,Tuna roll)	27.95

Special rolls and Sushi Combos are final sale! No returns, or exchanges

Maki sushi (Roll 6pcs)

Avocado Roll	3.50
Cucumber Roll	3.50
Tuna Roll *	5.95
Salmon Roll *	5.50
California Roll (avocado,cucumber,crab)	5.25
California (Masago) *	5.50
Spicy Tuna Roll *	6.25
Spicy Salmon Roll *	6.25
Spicy Crab Roll	5.95
Tuna Avocado Roll *	6.25
Salmon Avocado Roll *	6.25
Salmon Skin Roll	5.50
Philadelphia Roll * (smoked salmon,cream cheese,avocado)	5.95
Eel Roll (eel,cucumber,crunchy)	6.25
Shrimp Tempura Roll (5pcs)-(deep fried shrimp,avocado,crab)	7.99
Vegas Roll (cream cheese, crab, avocado, deep fried eel and eel sauce)	8.99

May take up to 15+ minutes to prepare







Sushi



Special Roll (8cps per order)

Special rolls and Sushi Combos are final sale! No returns, or exchanges

May take up to 15+ minutes to prepare

Dragon Roll ★	
(shrimp, tempura, avocado topped with	14.99
eel, avocado, red tobiko, eel sauce)	
Godzilla *	
(salmon, cucumber, tempura flakes topped	13.99
with eel and eel sauce)	
Red Dragon *	
(shrimp tempura, avocado topped with fresh tuna,	14.99
eel, eel sauce)	
Yummy Yummy *	
(shrimp tempura, avocado topped with spicy tuna,	12.99
tempura flakes, spicy mayo, eel sauce)	
Candy Cane *	
(shrimp tempura, avocado topped with tuna, white	12.99
tuna, spicy mayo, eel sauce)	
Super Philly *	
(seasoned crab, cream cheese, avocado topped	11.99
with smoked salmon, honey mustard)	
Spicy Rainbow *	
(spicy crab,cucumber and tempura flakes topped	11.99
with tuna, salmon, white tuna, spicy mayo)	
Marumen	
(shrimp tempura, avocado topped with crab,	10.99
spicy mayo, eel sauce)	10.77
Crunchy Infinity *	
(shrimp tempura, crab, cucumber topped with	11.99
crunchy and masago)	
007 Roll *	
(california roll topped with shrimp and white	12.99
tuna)	
Salmon Paradise *	
(4 shrimp tempura, crab, cucumber topped with	15.99
salmon, masago, spicy mayo, eel sauce)	
Salmon Love Roll *	
(salmon, avocado, masago topped with	13.99
salmon and tobiko)	,
Bloody Mary *	
(tuna, avocado, tempura flake topped with	12.99
seared tuna, spicy mayo, masago)	12.77
Local od toria, spicy mago, masago)	

Double Tuna *	
(spicy tuna, cucumber, crunchy topped	11.99
with fresh tuna, spicy mayo)	
Geisha *	
(crab, avocado, tempura flake topped with	10.99
spicy tuna, spicy mayo, and eel sauce)	
Dynamite Roll *	
(spicy tuna, cucumber, tempura flakes topped	12.99
with spicy tuna, jalapeno, sriracha sauce, masago)	
Spicy Caterpillar	
(spicy crab, cucumber, eel, topped with crunch,	12.99
avocado, spicy mayo, eel sauce)	
Alaskan*	
(seasoned crab, cream cheese, avocado topped	11.99
with fresh salmon, avocado)	
Rainbow *	
(california roll topped with tuna, salmon,	11.99
white tuna, shrimp, avocado)	
Spicy Tuna Tempura *	
(spicy tuna, cream cheese, avocado with deep	10.99
fried topping, spicy mayo, wasabi sauce, eel sauce)	









Drinks

Fountain Soda (free refills)

Bottled

Sparking Water......3

Coke, Diet Coke, Sprite, Ginger Ale3.5

<u>Teas</u>

Black Tea (free refills)...........1
Green Tea2

Draft Beers (16 oz)

Kirin Ichiban - 5% (Japanese-style Pilsner)7 Devils Backbone - 8.1% (Vienna Lager)8 Seasonal (Ask Server)

Bottled/Canned Beer

National Bohemian - 4.5% (American Lager)4

D.C Brau, The Corruption - 6.5% (IPA)6

Yuengling - 4.5% (Traditional Lager)6

Asahi - 5.2% (Super Dry Japanese Rice Lager)12

Sapporo - 4.9% (Japanese Lager)12

Cold Sake (300mL)

Chokara - 14% - 15% (Extra Dry)16 Junmai Ginjo - 14.7% (Hint of Green Apple/Ripe Pear)16 Snow Beauty - 15% (Unfiltered)18 Kubota Junmai Daiginjo - 15% (Premium)24



