

SMALL PLATES

Edamame / Karai Edamame 5 / 6

steamed soybeans, salt / smoked soy sauce, garlic, ginger, chili (medium-spicy), micro Asian mix

Black Angus Tenderloin on Skewers (2) 10

grilled with a thick, seasoned glaze of minced garlic, ginger, sweetened shoyu

Berkshire Pork Belly Bun (2 pcs) 12

pork is braised 8 hrs / steamed bun filled with lettuce, pickled cucumbers, hoisin sauce

Grilled Shishito Peppers 7

whole shishito peppers delicately grilled / charcoal-infused Asian citrus aioli on side

Rock Shrimp Tempura 12

thin, crisp batter / tossed in seasoned lemon butter / dipping sauce of lime, cilantro, house-made mayo / topped with micro Asian mix

Brussel Sprouts 9

halved, deep-fried, tossed in Asian citrus miso dressing, w/bacon pieces, topped with candied walnuts

Jidori* Chicken with Teriyaki Sauce 13

chicken breast baked with teriyaki glaze / butter-baked garlic cloves / finely-shredded carrots, daikon, micro-cilantro in Asian vinaigrette

Grilled Shitake Mushrooms 8

brushed w/ grapeseed oil, grilled, tossed in wafu Japanese-style seasoned butter, topped with red shiso

Wagyu Beef Gyoza (4 pcs) 12

house-made, pan-fried dumplings with seasoned sirloin, cabbage, scallions /drizzled with yuzu tahoon sauce on top / double-tiered dipping sauce of black truffle paste on bottom, and ponzu sauce

*(*Jidori are specially bred/raised free-range, antibiotic-free, non-gmo, sustainably grown on small farms in CA)*

SMALL PLATES

Grilled Octopus 15

braised 5hrs, lightly grilled, tossed w/Japanese Worcestershire-style sauce / grilled cherry tomatoes
/ charcoal smoke-infused Asian citrus aioli on side

Blue Fin Tuna Tataki* (8 pcs) 13

caramelized red onions, ponzu sauce, chili daikon, topped with garlic chips (made daily)

Yellowtail and Salmon Tartare* 18

chopped yellowtail and salmon, yuzu soy, house-made rice cracker, scallions, fish roe

MAKI ROLL

Tuna Maki* (6 pcs) - chopped Blue Fin tuna, scallions 8

Negi Toro* (6 pcs) - chopped fatty tuna, scallions, fresh wasabi 12

Spicy Salmon Maki* (8 pcs) - salmon, avocado, chili aioli 9

Dynamite Hand Roll (4 pcs) - baked king crab in creamy ponzu sauce, fish roe, lime butter sauce 12

**consuming raw, under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

NIGIRI / SASHIMI

ONE ORDER / 2 PCS

Hamachi Yellowtail 7
(from Japan)

Blue Fin Tuna 6
(maguro)

Blue Fin Tuna Belly 16
(o-toro)

Freshwater Eel (unagi) 7

Horse Mackerel (aji) 8

Salmon (sake) 5

Salmon Roe (ikura) 5
(seasoned w/sweet rice wine)

Sweet Shrimp (botanebi) 12
(botan shrimp)

Uni 16
(from Japan)

Striped Bass (suzuki) 5

ABURI SUSHI

style of nigiri sushi, where the raw (shell) fish is partially grilled on top

ONE ORDER / 2 PCS

WAGYU 15

sirloin, Australian truffle butter, shiso, tempura flakes, edible 24K gold flakes

HOKKAIDO SCALLOP 12

imported from Japan

topped first with whipped truffle tofu butter, then drizzled w/Japanese pickled plum butter, mentaiko (fish roe), Japanese ginger, shiso

HAMACHI YELLOWTAIL 12

topped with fresh Uni pureed with butter, black tobiko (fish roe), yuzu skin

SALMON BELLY 9

seared with soy-seasoned black truffle oil / topped with seasoned tobiko & ikura (fish roes)

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R A M E N

Chef Koko's signature 17-hour broth & fresh, hand-made noodles imported from Japan

PERSONAL SIZE RAMEN

Hokkaido Ramen 16

tonkotsu base broth / king crab leg, calamari, shrimp, corn, scallions, spicy bean sprouts

Hakata Classic Ramen 13

tonkotsu base broth / seasoned Jidori egg half, pork chashu slices, red ginger, wood ear mushrooms, nori, bamboo shoots, Japanese pickled plum, spicy bean sprouts

Beef Hayashi Ramen 14

tonkotsu base broth / thin-sliced Black Angus sirloin sauteed in shoyu sauce of minced garlic, ginger, seasoned Jidori egg half, spicy bean sprouts, shitake mushrooms, corn

Vegan Ramen 12

4-hour vegetable broth (includes soy milk), topped with house-made spicy cashew nuts, inari (slices of seasoned tofu skin), spicy bean sprouts, cilantro, corn, wood ear mushrooms
(noodles: kale, flour, salt, carbonated water, water)

(Custom Toppings for Ramen – next page)

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CUSTOM TOPPINGS

Duck Chashu Slices (3 pcs) 2
steamed 3 hrs, smoked applewood finish

Inari (seasoned tofu skin) 1

Kamaboko Slices 1
(mildly sweetened Japanese fish cake)

Spicy Bean Sprouts 1

Pork Chashu Slice (1 pc) 2
braised 8 hrs

Fried Red Onions (made daily) 1

Wood Ear Mushrooms, sauteed 1

Bamboo Shoots (sauteed) 1

Seasoned Jidori Egg (halved) 1
(slightly above medium boiled)

Namba Butter 1
chilled butter ball, of seasoned, deep-fried shallots

SALADS / SIDES

Namba House Salad 8

Artisan lettuce (tango, mizuna, frizee, green leaf) / carrots, cucumbers, avocado / yuzu tahoon dressing

Miso Soup 5

silken tofu, white & yellow miso, wakame seaweed, scallions

Steamed White Rice 2 / **Steamed Brown Rice** 3

DESSERTS

Green Tea Creme Brulee 6

made in-house / steamed egg custard, caramelized brown sugar crust, infused with green tea

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