

## 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)

## 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**

**Spicy Yellowtail Maki\* (8 pcs) - yellowtail, yuzu kosho, avocado, serrano pepper, shaved bonito 12**

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

**California Roll (8 pcs) - fresh crab, cucumber, avocado, masago 10**

*\*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  
*(from Japan)*

**Horse Mackerel** (aji) 8  
*(from Japan)*

**Salmon** (sake) 5

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

**Sweet Shrimp** (botanebi) 12  
*(botan shrimp)*

**Uni** 15  
*(from Japan)*

**Medium Fatty Tuna** (chu-toro) 12

# 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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