

# 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)** 12

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

## **Berkshire Pork Belly Bun (2 pcs)** 13

*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** 9

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

## **Wagyu Beef Gyoza (4 pcs)** 13

*house-made daily: 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 5 hrs, lightly grilled, tossed w/Japanese Worcestershire-style sauce / grilled cherry tomatoes / charcoal smoke-infused Asian citrus aioli on side*

### **Hamachi Usuzukuri\* ('thinly-sliced'), 7 pcs** 17

*Yellowtail sashimi topped with jalapeno, minced shallots, garlic slice pickled in ponzu sauce; accented with thin strips of marinated beets*

## MAKI ROLL

### **Tuna Maki\* (6 pcs)** 8

*chopped Blue Fin tuna, scallions*

### **Negi Toro\* (6 pcs)** 13

*chopped fatty tuna, scallions, fresh wasabi*

### **Spicy Salmon Maki\* (8 pcs)** 11

*salmon, avocado, chili aioli*

### **Spicy Yellowtail Maki\* (8 pcs)** 14

*yellowtail, yuzu kosho, avocado, serrano pepper, shaved bonito*

### **Dynamite Hand Roll (6 pcs)** 13

*baked king crab in creamy ponzu sauce, fish roe, lime butter sauce*

### **California Roll (8 pcs)** 10

*king crab, cucumber, avocado, masago*

*\*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** 9  
*(from Japan)*

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

**Blue Fin Tuna Belly** 16  
*(o-toro)*

**Freshwater Eel** (unagi) 7  
*(from Japan)*

**Japanese Mackerel** (aji) 8

**Blue Fin Tuna** (maguro) 7  
*(from Japan)*

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

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

**Salmon** (sake) 6

**Japanese Snapper** (madai) 9

**Uni** 14  
*(from CA)*

# ABURI SUSHI

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

ONE ORDER / 2 PCS

**WAGYU** 16

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

**HOKKAIDO SCALLOP** 13

*(from Japan)*

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

**HAMACHI YELLOWTAIL** 13

*(from Japan)*

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

**SALMON BELLY** 10

*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 tonkotsu base broth &  
fresh, hand-made noodles from Japan

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## **HOKKAIDO** 17

*tonkotsu base broth / king crab leg, calamari, shrimp, corn, scallions,  
spicy bean sprouts, subtle blend of three misos*

## **HAKATA CLASSIC** 14

*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** 15

*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** 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)*

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***(Custom Toppings for Ramen – next page)***

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## CUSTOM TOPPINGS

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

**Pork Chashu Slice (1 pc)** 2  
*braised 8 hrs*

**Inari** (*seasoned tofu skin*) 1

**Fried Red Onions** (*made daily*) 1

**Kamaboko Slices** 1  
*(mildly sweetened Japanese fish cake)*

**Wood Ear Mushrooms**, *sauteed* 1

**Spicy Bean Sprouts** 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** 7

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