

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 Namba's teriyaki glaze / 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

Karaage Chicken 8

crispy Japanese fried chicken / dipping sauce of lime, cilantro, house-made mayo

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

Spicy Tuna Crispy Rice * (4 pcs) 14

Minced Blue Fin tuna is mixed with a flavorful aioli, minced shallots, momiji oroshi (Japanese daikon and mild red chili paste) / on top of super-crispy fried, seasoned sushi rice. Accented with a jalapeno slice and tobiko (egg roe)

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

SMALL PLATES

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

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

ENTREES

Salmon Teriyaki 18

A traditional favorite, Chef Koko's way

8 oz fillet pan-seared in Namba's teriyaki glaze, finished on grill/ rainbow baby carrots grill-finished with touch of smoked grapeseed oil / fresh, lightly pickled cucumber slices / served with warm truffle butter sauce on side – delicious for dipping both the salmon and carrots!

U.S. Choice Angus Ribeye Steak, 12 oz 30

Our truffle butter sauce for dipping, will transform your steak experience to a whole new level...

Grilled medium-rare with Namba's teriyaki sauce, brushed with truffle butter / slow-baked onion half, grill-finished & drizzled with yuzu miso sauce / grill-finished rainbow baby carrots / side of warm truffle butter sauce (made daily, using a pureed accent of fresh black truffles)

Japanese Beef Curry 16

An epitome of home-cooked 'comfort food' in Japan, enjoyed by both children and adults alike.

Tender sirloin cubes, carrots, potatoes and peas, in a gently seasoned curry that has a savory, subtle sweetness from caramelized onions and pureed mango.

Served next to white rice.

(No substitutions, please. Thank You.)

MAKI ROLL

Tuna Maki * (6 pcs) 8

chopped Blue Fin tuna, scallions

Negi Toro * (6 pcs) 13

chopped fatty tuna, scallions, fresh wasabi

Salmon Maki * (8 pcs) 12

*salmon, ponzu-dressed red beets, spinach leaves,
tamago (delicately seasoned Japanese egg 'omlette')*

Spicy Salmon Maki * (8 pcs) 11

salmon, avocado, chili aioli

Spicy Tuna Roll * (8 pcs) 12

tuna, cucumber, pickled daikon, nori-sesame seed sprinkles

Spicy Yellowtail Maki * (8 pcs) 14

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

Dynamite Roll (6 pcs) 13

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

California Roll (8 pcs) 12

king crab tossed in Asian citrus aioli, cucumber, avocado, masago

Vegetarian Roll (8 pcs) 10

*cucumber, pickled daikon, ponzu-dressed red beets, pickled gourd,
spinach leaves, nori-sesame seed sprinkles*

** 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

Japanese Uni 16

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 (from CA) 14

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,
with shaves of fresh winter truffles*

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 tonkatsu base broth &
fresh, hand-made noodles from Japan

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)

(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) / cucumbers, avocado, yuzu tahoon dressing

Miso Soup 5

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

Steamed White Rice 2 / **Steamed Brown Rice** 3 / **Truffle Butter Sauce** 2

DESSERTS

(made in-house)

Green Tea Creme Brulee 7

Delicately steamed egg custard, with a caramelized brown sugar crust, infused with green tea

Yuzu Cheesecake w/ Raspberry Umeboshi Sauce 11

Sublimely light-textured, accented with fresh raspberries & blackberries, topped with mango boba, and a dark chocolate disc. Side of silky raspberry-umeboshi sauce w/ the subtlest hint of sweet & sour