

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) 12.50

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 7.50

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

Rock Shrimp Tempura 13.50

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

Karaage Chicken 9

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

Wagyu Beef Gyoza (4 pcs) 14

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) 14.50

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)

Hamachi Usuzukuri * ('thinly-sliced'), 7 pcs 17.50

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

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

ENTREES

Salmon Teriyaki 19.50

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!

Japanese Beef Curry 17

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.)

NIGIRI / SASHIMI

ONE ORDER / 2 PCS

Hamachi Yellowtail* 9.50
(from Japan)

Medium Fatty Tuna* 13
(chu-toro)

Sweet Shrimp* *(botanebi)* 12.50

Japanese Uni* 17

Blue Fin Tuna* *(maguro)* 8
(from Japan)

Salmon Roe* *(ikura)* 7
(seasoned w/sweet rice wine)

Salmon* *(sake)* 8

Japanese Mackerel* *(aji)* 8.50

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ABURI SUSHI

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

ONE ORDER / 2 PCS

WAGYU* 18.50

*sirloin, Australian truffle butter, shiso, tempura flakes, edible 24K gold flakes,
with shaves of fresh winter truffles*

HOKKAIDO SCALLOP* 14

(from Japan)

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

HAMACHI YELLOWTAIL* 14

(from Japan)

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

SALMON BELLY* 11.50

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

MAKI ROLL

Spicy Salmon Maki * (8 pcs) 12

salmon, avocado, chili aioli

Spicy Tuna Roll * (8 pcs) 12.50

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

Spicy Yellowtail Maki * (8 pcs) 14.50

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

California Roll (8 pcs) 13

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

Dynamite Roll (6 pcs) 14

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

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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 18.50

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

HAKATA CLASSIC 15

*tonkatsu 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 16

*tonkatsu 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 12.50

*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)

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

CUSTOM TOPPINGS

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

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

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

SALADS / SIDES

Namba House Salad 9

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