

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

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

Karaage Chicken 9

crispy, Japanese-style fried chicken breast pieces w/ 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

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

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

ENTREES

Salmon Teriyaki 19.50

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

Japanese Beef Curry 17

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.

MAKI ROLL

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

Negi Toro* (6 pcs) chopped fatty tuna, scallions, fresh wasabi 13

Salmon Maki* (8 pcs) salmon, ponzu-dressed red beets, spinach leaves, tamago (seasoned Japanese egg 'omlette') 12

Spicy Salmon Maki* (8 pcs) salmon, avocado, chili aioli 12

Spicy Tuna Roll* (8 pcs) tuna, cucumber, pickled daikon, nori-sesame seed sprinkles 12.50

Spicy Yellowtail Maki* (8 pcs) yellowtail, yuzu kosho, avocado, serrano pepper, shaved bonito 14.50

Dynamite Roll (6 pcs) baked king crab in creamy ponzu sauce, fish roe, lime butter sauce 14

California Roll (8 pcs) king crab tossed in Asian citrus aioli, cucumber, avocado, masago 13

Vegetarian Roll (8 pcs) cucumber, pickled daikon, ponzu-dressed red beets, pickled gourd, spinach leaves, nori-sesame seed sprinkles 10

NIGIRI / SASHIMI

ONE ORDER / 2 PCS

Hamachi Yellowtail* 9.50

Sweet Shrimp*(botanebi) 12.50

Freshwater Eel* (unagi) 7

Blue Fin Tuna* (maguro) 8

Salmon* (sake) 8

Japanese Uni* 17

Medium Fatty Tuna* (chu-toro) 13

Salmon Roe* (ikura) 7

Japanese Mackerel* (aji) 8.50

ABURI SUSHI

ONE ORDER / 2 PCS

WAGYU* 18.50

A5 sirloin, Australian truffle butter, shiso, tempura flakes, edible 24K gold flakes, with shaves of fresh winter truffles

HOKKAIDO SCALLOP* (from Japan) 14

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

HAMACHI YELLOWTAIL* (from Japan) 14

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)

RAMEN

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

Pork Chashu Slice (1 pc) 2

Spicy Bean Sprouts 1

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

Fried Red Onions 1

Wood Ear Mushrooms, sauteed 1

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

Inari (seasoned tofu skin) 1

Bamboo Shoots (sauteed) 1

Kamaboko Slices 1
(mildly sweetened Japanese fish cake)

SALADS / SIDES / DESSERTS

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

Green Tea Creme Brulee 8

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

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