

## SMALL PLATES

### Edamame / Karai Edamame 6 / 7.50

*steamed soybeans, salt / smoked soy sauce, garlic, ginger, chili (medium-spicy), micro Asian mix*

### Black Angus Tenderloin on Skewers (2) 13

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

### Berkshire Pork Belly Bun (2 pcs) 13.50

*pork is in a low-heat marinade for 24 hrs / steamed bun filled with lettuce, pickled cucumbers, hoisin sauce*

### Grilled Shishito Peppers 8.50

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

### Rock Shrimp Tempura 14

*thin, crisp batter / tossed in seasoned lemon butter / dipping sauce of lime, cilantro, house-made mayo / topped with alfalfa sprouts*

### Brussel Sprouts 9.50

*halved, deep-fried, tossed in Asian citrus miso dressing, w/bacon pieces, topped with candied walnuts*

### Jidori Chicken with Teriyaki Sauce 13

*chicken breast grilled with Namba's teriyaki glaze / finely-shredded carrots, daikon, micro-cilantro in Asian vinaigrette*

### Karaage Chicken 9.50

*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 16

*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) 15

*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 18

*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 17.50

*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 9

### Negi Toro Maki\* (6 pcs) chopped fatty tuna, scallions, fresh wasabi 14

### Salmon Maki\* (8 pcs) salmon, ponzu-dressed red beets, spinach leaves, tamago (seasoned Japanese egg 'omlette') 13

### Spicy Salmon Roll\* (8 pcs) salmon, avocado, chili aioli 13.50

### Spicy Tuna Roll\* (8 pcs) tuna, cucumber, pickled daikon, nori-sesame seed sprinkles 13.50

### Spicy Yellowtail Roll\* (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, soy-sesame seed wrap 14.75

### California Roll (8 pcs) king crab tossed in Asian citrus aioli, cucumber, avocado, masago 14.25

### Vegetarian Roll (8 pcs) cucumber, pickled daikon, ponzu-dressed red beets, pickled gourd, spinach leaves, nori-sesame sprinkles 11.50

# NIGIRI / SASHIMI

ONE ORDER / 2 PCS

<b>Hamachi Yellowtail*</b> 10.50	<b>Blue Fin Tuna*</b> ( <i>maguro</i> ) 9.50	<b>Medium Fatty Tuna*</b> ( <i>chu-toro</i> ) 14.50
<b>Sweet Shrimp*</b> ( <i>botanebi</i> ) 12.50	<b>Salmon*</b> ( <i>sake</i> ) 9	<b>Salmon Roe*</b> ( <i>ikura</i> ) 8
<b>Freshwater Eel*</b> ( <i>unagi</i> ) 9.50	<b>Japanese Uni*</b> 22	<b>Japanese Mackerel*</b> ( <i>aji</i> ) 9
<b>Japanese Snapper*</b> ( <i>madai</i> ) 11		

# ABURI SUSHI

Top Side is Lightly Seared - ONE ORDER / 2 PCS

**WAGYU\*** 21.50

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

**HOKKAIDO SCALLOP\*** (*from Japan*) 15.50

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

**HAMACHI YELLOWTAIL\*** (*from Japan*) 15

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

**SALMON BELLY\*** 13

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

# RAMEN

**HOKKAIDO** 19.50 *\*(temporarily out of our preferred king crab supply – extra shrimp will be substituted instead)*

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

**HAKATA CLASSIC** 16.50

*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** 17.50

*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** 14

*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

**Fried Red Onions** 1

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

**Spicy Bean Sprouts** 1

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

**Bamboo Shoots** (*sauteed*) 1

**Namba Butter** 1

*chilled butter ball, of seasoned, deep-fried shallots*

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

**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** *silken tofu, white & yellow miso, wakame seaweed, scallions* 5

**Steamed White Rice** 2

**Steamed Brown Rice** 3

**Truffle Butter Sauce** 2

**Green Tea Creme Brulee** *made in-house / delicately steamed egg custard, with a caramelized brown sugar crust, infused with green tea* 9

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