

# SMALL PLATES

## Edamame / Karai Edamame 8 / 9.50

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

## Black Angus Tenderloin on Skewers (2) 14.50

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

## Berkshire Pork Belly Bun (2 pcs) 15

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

## Grilled Shishito Peppers 9.50

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

## Rock Shrimp Tempura 15.50

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

## Brussel Sprouts 10.50

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

## Jidori Chicken with Teriyaki Sauce 15

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

## Karaage Chicken 11

crispy, Japanese-style fried chicken breast pieces w/ dipping sauce of lime, cilantro, house-made mayo

## Wagyu Beef Gyoza (4 pcs) 15.50

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 17.50

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) 16

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 20

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

## A5 Kobe Ishiyaki\* ('stone-cooked') (6 pcs) 39

tender Japanese Wagyu beef slices, presented with an Ishiyaki grilling stone (the ancient Japanese art of cooking on searing hot stones). First, dip each Wagyu slice in the Ishiyaki sauce, then sear each side on the stone for 3 seconds - and enjoy! (Ishiyaki sauce: a lightly seasoned sauce of umami flavors, including soy sauce, truffle oil, ponzu juice, garlic and ginger)

# ENTREES

## Salmon Teriyaki 21

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 18.50

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 10

## Negi Toro Maki\* (6 pcs) chopped fatty tuna, scallions, fresh wasabi 15

## Salmon Maki\* (8 pcs) salmon, ponzu-dressed red beets, spinach leaves, tamago (seasoned Japanese egg 'omlette') 14

## Spicy Salmon Roll\* (8 pcs) salmon, avocado, chili aioli 14.50

## Spicy Tuna Roll\* (8 pcs) tuna, cucumber, pickled daikon, nori-sesame seed sprinkles 14.50

## Spicy Yellowtail Roll\* (8 pcs) yellowtail, yuzu kosho, avocado, serrano pepper, shaved bonito 15.50

## Dynamite Roll (6 pcs) baked king crab in creamy ponzu sauce, fish roe, lime butter sauce, soy-sesame seed wrap 15.75

## California Roll (8 pcs) king crab tossed in Asian citrus aioli, cucumber, avocado, masago 15.25

## Vegetarian Roll (8 pcs) cucumber, pickled daikon, ponzu-dressed red beets, pickled gourd, spinach leaves, nori-sesame sprinkles 12.50

# NIGIRI / SASHIMI

ONE ORDER / 2 PCS

<b>Hamachi Yellowtail*</b> 12	<b>Blue Fin Tuna*</b> ( <i>maguro</i> ) 11.50	<b>Medium Fatty Tuna*</b> ( <i>chu-toro</i> ) 18
<b>Sweet Shrimp*</b> ( <i>botanebi</i> ) 14	<b>Salmon*</b> ( <i>sake</i> ) 11.50	<b>Salmon Roe*</b> ( <i>ikura</i> ) 9
<b>Freshwater Eel*</b> ( <i>unagi</i> ) 11	<b>Japanese Uni*</b> 24	<b>Japanese Mackerel*</b> ( <i>aji</i> ) 10
<b>Japanese Snapper*</b> ( <i>madai</i> ) 13	<b>Striped Jack*</b> ( <i>shima aji</i> ) 11	<b>Golden Eye Snapper*</b> ( <i>kinmedai</i> ) 14

## ABURI SUSHI

(Top Side is Flame-Seared) - ONE ORDER / 2 PCS

### WAGYU\* 23

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

### HOKKAIDO SCALLOP\* (from Japan) 17

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

### HAMACHI YELLOWTAIL\* (from Japan) 17

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

### SALMON BELLY\* 15.50

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 17.50

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 18.50

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 15.50

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

<b>Pork Chashu Slice (1 pc)</b> 2	<b>Fried Red Onions</b> 1	<b>Inari</b> ( <i>seasoned tofu skin</i> ) 1
<b>Spicy Bean Sprouts</b> 1	<b>Wood Ear Mushrooms</b> , sauteed 1	<b>Bamboo Shoots</b> ( <i>sauteed</i> ) 1
<b>Namba Butter</b> 1 <i>chilled butter ball, of seasoned, deep-fried shallots</i>	<b>Seasoned Jidori Egg*</b> ( <i>halved</i> ) 1 <i>(slightly above medium boiled)</i>	<b>Kamaboko Slices</b> 1 <i>(mildly sweetened Japanese fish cake)</i>

## SALADS / SIDES / DESSERTS

### Namba House Salad 10.50

Artisan lettuce (*tango, mizuna, frizee, green leaf*) / cucumbers, avocado, yuzu tahoon dressing

### Miso Soup *silken tofu, white & yellow miso, wakame seaweed, scallions* 7

### 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* 11

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