

# 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> ) 18.50	<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