

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

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

Hamachi Yellowtail* 12	Blue Fin Tuna* (<i>maguro</i>) 11.50	Medium Fatty Tuna* (<i>chu-toro</i>) 18
Sweet Shrimp* (<i>botanebi</i>) 16.50	Salmon* (<i>sake</i>) 11.50	Salmon Roe* (<i>ikura</i>) 9
Freshwater Eel* (<i>unagi</i>) 11	Japanese Uni* 24	Japanese Mackerel* (<i>aji</i>) 10
Japanese Snapper* (<i>madai</i>) 13	Striped Jack* (<i>shima aji</i>) 11	Golden Eye Snapper* (<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

tonkatsu base broth, 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

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