

SMALL PLATES

Edamame / Karai Edamame 8.50 / 10

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

Black Angus Tenderloin on Skewers (2) 15

grilled with a seasoned glaze of minced garlic, ginger, sweetened shoyu; togarashi sprinkle (contains sesame seeds)

Berkshire Pork Belly Bun (2 pcs) 16

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

Grilled Shishito Peppers 10

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

Rock Shrimp Tempura 15.50

thin, crispy batter / tossed in seasoned lemon butter / dipping sauce of lime, cilantro, house-made mayo / togarashi sprinkle (contains sesame seeds), topped with alfalfa sprouts

Brussel Sprouts 11

halved, deep-fried, tossed in Asian citrus miso dressing, 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 12.50

crispy, Japanese-style fried chicken breast pieces, with a light sprinkle of togarashi on top (contains sesame seeds), with dipping sauce of lime, cilantro, house-made mayo

Wagyu Beef Gyoza (4 pcs) 16

house-made daily: pan-fried dumpling w/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 18

braised 5 hrs, lightly grilled, tossed w/Japanese Worcestershire-style sauce / light sprinkle of togarashi on top (sprinkle contains sesame seeds), grilled cherry tomatoes / charcoal smoke-infused Asian citrus aioli on side

*(*Jidori are specially bred/raised free-range, antibiotic-free, non-gmo, sustainably raised on small farms in CA)*

SMALL PLATES

Spicy Tuna Crispy Rice* (4 pcs) 16

*minced Blue Fin tuna is mixed with a flavorful aioli (contains sesame oil), minced shallots, momiji oroshi (Japanese daikon, mild red chili paste) / on top of super-crispy fried, seasoned sushi rice.
Accented w/ jalapeno slice, tobiko (egg roe)*

Hamachi Usuzukuri* ('thinly-sliced'), 7pcs 20

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

ENTREES

SALMON TERIYAKI 23

A traditional favorite, Chef Koko's way

*8 oz fillet pan-seared in Namba's teriyaki glaze, finished on the grill,
rainbow baby carrots grill-finished with touch of smoked grapeseed oil /
fresh, lightly pickled cucumber slices / served w/ warm truffle butter sauce on side
– delicious for dipping both the salmon and carrots!*

JAPANESE BEEF CURRY 18.50

An epitome of home-cooked 'comfort food' in Japan,
enjoyed by both children and adults alike

*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*

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

MAKI / ROLL

TUNA MAKI* (6 pcs) 11

chopped Blue Fin tuna, scallions

SALMON MAKI* (8 pcs) 14

salmon, ponzu-dressed red beets, spinach leaves, tamago (seasoned Japanese egg 'omlette')

NEGI TORO MAKI* (6 pcs) 15

chopped fatty tuna, scallions, fresh wasabi

SPICY SALMON ROLL* (8 pcs) 15

salmon (light seasoning contains sesame oil), avocado, topped with chili aioli, light sprinkle of sesame seeds

SPICY TUNA ROLL* (8 pcs) 15

tuna (light seasoning contains sesame oil), cucumber, pickled daikon, nori-sesame seed sprinkles

SPICY YELLOWTAIL ROLL* (8 pcs) 16

yellowtail, yuzu kosho, avocado; topped w/ serrano pepper, light sprinkle of sesame seeds, bonito flakes

DYNAMITE ROLL* (6 pcs) 15.75

baked king crab in creamy ponzu sauce, fish roe, lime butter sauce, in a thin, soft, soy-sesame seed wrap

CALIFORNIA ROLL* (8 pcs) 15.75

king crab tossed in Asian citrus aioli, cucumber, avocado, masago

VEGETARIAN ROLL* (8 pcs) 13.00

cucumber, pickled daikon, ponzu-dressed red beets, pickled gourd, spinach leaves, nori-sesame seed sprinkles

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NIGIRI / SASHIMI

(one order – 2 pcs)

Yellowtail* <i>(Hamachi)</i>	13	Japanese Uni*	24
Blue Fin Tuna* <i>(maguro)</i>	12	Medium Fatty Tuna* <i>(chu-toro)</i>	18
Sweet Shrimp* <i>(botanebi)</i>	17	Salmon* <i>(sake)</i>	12
Salmon Roe* <i>(ikura)</i>	9	Freshwater Eel* <i>(unagi)</i>	12
Japanese Mackerel* <i>(aji)</i>	12	Japanese Snapper* <i>(madai)</i>	13
Sake Harasu* <i>(salmon belly)</i>	14	Golden Eye Snapper* <i>(kinmedai)</i>	14

ABURI SUSHI

style of nigiri sushi, where the raw (shell) fish is flame-seared on top-side

(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* 17

(from Japan)

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

HAMACHI YELLOWTAIL* 17

(from Japan)

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

SALMON BELLY* 16

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

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RAMEN

(Chef Koko's signature 17-hour tonkotsu base broth)

HOKKAIDO 19.50

tonkotsu base broth, calamari, shrimp, corn, scallions, spicy bean sprouts, subtle blend of three misos

HAKATA CLASSIC 17.50

tonkotsu base broth / seasoned Jidori egg half, pork chashu slices, red ginger, wood ear mushrooms, nori, bamboo shoots, Japanese pickled plum, spicy bean sprouts, light sprinkle of sesame seeds

BEEF HAYASHI 18.50

tonkotsu 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 16.00

4-hour vegetable broth (includes organic soymilk), topped with house-made spicy cashew nuts, inari (slices of seasoned tofu skin), spicy bean sprouts, cilantro, corn, wood ear mushrooms

(kale noodles: kale, flour, salt, carbonated water, water)

Custom Ramen Toppings

Pork Chashu Slice (1 pc)	2	Fried Red Onions	1	Spicy Bean Sprouts	1
Inari (seasoned tofu skin)	1	Bamboo Shoots (sauteed)	1	Wood Ear Mushroom (sauteed)	1
Namba Butter (chilled, w seasoned deep-fried shallots)	1	Kamaboko Slices (mildly sweetened Japanese fish cake)	1	Seasoned Jidori Egg* (halved and slightly above medium-boiled)	1

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SALAD / SIDES

NAMBA HOUSE SALAD 11

artisan lettuce (tango, mizuna, frizee, green leaf), cucumbers, avocado, thin-sliced rounds of beets & radish; with a yuzu tahoon dressing

MISO SOUP 7

silken tofu, white & yellow miso, wakame seaweed, minced scallions

Steamed White Rice 2

Steamed Brown Rice 3

Truffle Butter Sauce 2

DESSERT

GREEN TEA CRÈME BRULEE 12

made in-house: delicately steamed egg custard made with real vanilla bean; infused with a subtle touch of matcha green tea; a perfectly thin, caramelized brown sugar crust
