

# THE NAMBA DIFFERENCE

Cooking, is a labor of love, and Food nourishes the body, mind & spirit.  
So we commit ourselves to giving you our best, by starting with the best.

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## Our Ramen Broth

It took Chef Koko one year, to create his signature 17-hour broth

*Various bone parts are each simmered in separate batches, for a requisite time.*

*It's then combined, for a final simmer.*

*A proprietary method is used, to then measure the precise ratio of protein, gelatin and water.*

*Every final batch of broth, must achieve a specific ratio.*

*This broth cannot be duplicated elsewhere.*

*Only for you. Only at Namba.*

## Our Sushi Fish

Fresh Fish. Never Frozen. Hand-Cut, In-House

*Japan's geographical traits and ecosystem, is known to produce the highest quality seafood.*

*With the exception of our Salmon (sourced from Norway, Scotland),*

*our fish comes from the world-renown Tsukiji fish market, in Tokyo, Japan.*

*The fish is handpicked by buyers the same morning it comes in,*

*and shipped out same day, overnight by air to the U.S.*

*At Namba, we procure the whole fish, which is then skillfully hand-cut by Chef.*

*(for the tuna fish only, we procure large loin sections)*

## Our Promise

*We never cook, freeze, defrost, and reheat anything.*

*Ingredients and dishes are prepped and made fresh, every day, for you.*

# 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*

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# 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!*

( \*\* fillet is hand-cut, in-house, from the whole, fresh fish\*\* )

## **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*

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**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*

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**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)

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

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## Custom Ramen Toppings

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

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