

LIMITED TIME
SEASONAL
MENU

日本の味

FLAVORS
OF JAPAN
2021



Gyu-Kaku
Japanese BBQ



**Tonkotsu Ramen
with Kakuni Chashu**
\$11.00

Upgrade to
DOUBLE CHASHU **+\$4**

Rich pork bone broth with ramen noodles. Topped with Kakuni Chashu, boiled egg, chopped green onions and red bell peppers, and a dash of sesame seeds. Served with crunchy garlic oil on the side.



Spicy Miso Yaki Udon
\$10.00

Select
Spiciness

Zero +\$0	Spicy +\$0	Super +\$0.25	Krazy +\$0.50
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Thick udon noodles stir-fried in our special spicy miso sauce. Includes sliced mushrooms, onions, broccoli, shredded cabbage, chopped red bell peppers and green onions. Topped with bonito flakes and a dash of sesame seeds.



**Chicken Katsu with
Spicy Tartar Sauce**
\$9.00

A crispy fried chicken cutlet topped with spicy tartar sauce with chopped boiled eggs. Serve on a bed of spicy shredded cabbage salad.



BBQ Beef Sushi Roll \$10.00

Grilled Bistro Hanger Steak in Miso marinade rolled up with mixed greens, red bell peppers, and mayo. Wrapped with white rice and nori seaweed. Served with hot & spicy sauce on the side.

**Fried Chicken Karaage
Sushi Roll \$9.00**

Fried Chicken Karaage rolled up with cucumbers, red bell peppers, and wasabi mayo. Wrapped with white rice and nori seaweed. Served with a dab of wasabi on the side.



**Gyu-Kaku Mochi-Boba
with Brown Sugar Milk**

*Contains soybeans and dairy
*Please ask a server for availability

\$7.00

Delicious chewy mochi with Kuromitsu, a Japanese brown sugar syrup, and milk on ice is a sweet and refreshing treat!