

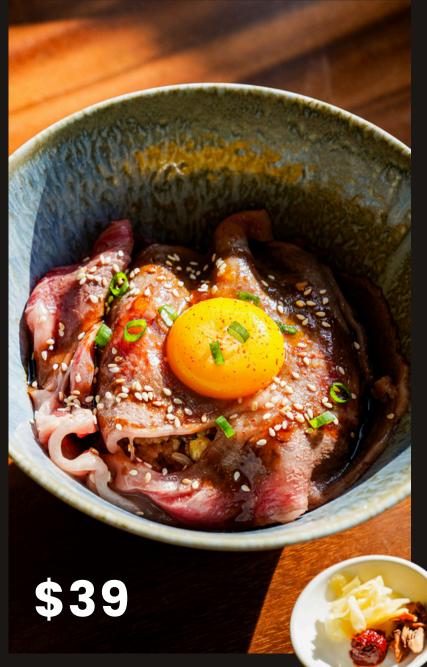
# A5 Gold Chahan

Luxurious Japanese A5 Wagyu over golden fried rice with sweet corn, onions, sesame seeds, and a shoyu egg. Rich, savory, and unforgettable.



# SUPER SAIYAN

Level up with a bold mix of
Toki Japanese whiskey, Disaronno,
blue curaçao, and a splash of lime.
Smooth, electric, and
ready to power you up.











# Sailor Moon Sake Flight

泣き虫うさぎの華麗なる変身

\$39



#### Tozai

Blossom of Peace Aromas of Marzipan. Apricot. Cherry. Soft tartness. Acidity. Slightly Sweet Smoothness.

#### Daimon

"Road to Osaka" Nigori

Hazy Nigori (not heavy at all!). Slightly Sweet. Coconut. Banana. Citrus peel. Super food friendly

# Tentaka "Hawk in the heavens"

In Japan, you can find me at yakitori bar. Funky. Old school. Nice acidity

## Kasumi Tsuru Kimoto

Chef's favorite. Superdry. Long-lasting finish. Ramen broth what?!. Quench your thirst. Oishi :)

#### Choya Yuzu

Refreshing citrus juice. Delicate. Floral Liqueur.



sparkling water

VANILLA, PEACH, ORANGE, WHITE GRAPE, MELON, APPLE



















# OREMON.

THE

\$6.99

Pikachu Mango







# **A5 GOLD CHAHAN**

#### FRIED RICE

Luxurious Japanese A5 Wagyu over golden fried rice with sweet corn, onions, sesame seeds, and a shoyu egg. Rich, savory, and unforgettable.

### **IKARI 38**

#### STEAK RAMEN

Slowed cooked beef ribs confit, in our creamy spicy miso Tonkotsu broth, Japanese thin noodles, and assorted vegetables; shallot, scallion, brussels sprouts, sweet corn, wood ear mushroom, bamboo shoot, crispy leek, bok choy, bean sprouts, garlic chips, and egg yolk. Torched tableside for the perfection of a smoky



## **PICACHU**

#### BURGER

1/2 lbs Grilled Wagyu beef patty, Chashu (Japanese braised pork belly), aioli, arugula, crispy leek, cheddar. fried Egg, fries. Served with Picachu buns



# **LOBSTER SHIO**

#### RAMEN

1.5 lbs Live Maine Lobster, seafood based, scampi, scallop oil, sweet corn, scallion, bean sprouts, shallots, brussels sprouts, spinach, wood ear mushroom, bamboo shoot, shitake mushroom, and garlic chips



#### **MAZESOBA**

Slowed-cooked Beef Short Rib, features dry-style Japanese noodles, assorted vegetables, minced pork, shallot, scallion, brussels sprouts, sweet corn, wood ear mushroom, bamboo shoot, garlic chips, and egg yolk.



# **KUROSHIO** NO KŌKI

# RAMEN 59

TRUST US, ONE BITE AND YOU'LL BE HOOKED

Elevate your ramen game with Kuroshio No Kōki Ramen



# LOCO MOCO

Half a pound grillled Snake River Farm wagyu beef patty, rice, cheddar, spinach, freid egg, garlic chip, and scallion, with homemade gravy . Served in a sizzling hot stone pot and house condiments



RAMEN

Fresh half Dungeness crab, charcoal noodles, scallop oil, sweet corn, scallion compound butter and nori seaweed

Torched for beautifully charred crust



# **CLAM DASHIO** RAMEN

Manila clam, scallops oil, dashi knob kelp broth, green onion, nori seaweed. Served with thin straight noodles

SUB CHARCOAL NOODLES +\$2







# ハッピーアワー



5 PM-6 PM MON - FRI

#### \$10 APPETIZERS

#### **Fries**

Fresh cut, garlic truffle oil

#### Karaage

Japanese fried chicken with ichimi aioli. Served with Nori seaweed and lemon.

#### Shishito

Blistered Shishito peppers, Noka spicy sauce, lemon

#### **Brussels** sprouts

Crispy Brussels sprout, shoyu, and crispy leek

#### Corn

Fresh corn ribs, cojita cheese, aioli, crispy leek, and chili dust

#### \$5 DRAFT BEER

10 oz

Asahi

Kirin

Offshoot Hazy IPA

\$9 SAKE CUP

#### CUP Akishika Bambi Junmai (180 ml)

Drinkable without thinkable. Watermelon rind. Rice cereal. Clean finish

#### CUP Nishinoseki Daruma Junmai (180 ml)

SWEET. Drinkable cold or on the rock ~ your choice

# \$10 HIGHBALL

with ultra-premium sparkling water

#### Toki Highball

Toki Suntory Whisky

#### Yuzu Highball

Japanese Yuzu Liqueur

#### Passionfruit Highball

Tequila Silver, Passion Fruit & Orange Juice

#### Mojito Highball

Double-Aged Rum, Mint Leaf, Lime to Taste

## Roku Highball

Roku Japanese Gin-Infused Butterfly Pea Flowers, Japanese Yuzu Liqueur

#### Ume Hi

iichiko Shochu Barley, Choya Plum Wine, Rice Vinegar, Lemon

#### Hibiscus Lychee Highball

Ketel One Vodka-Infused Hibiscus, Lychee Liqueur, Lemon to Taste

#### Japanese Melon Highball

Haku Japanese Vodka, Melon Liqueur, Lemon, Simple

#### CocoNana Highball

Absolut Elyx Luxury Vodka Coconut Fat Washed, Briottet Crème de Banane Liqueur

# MENII



NO. 1 RAMEN IN OAKLAND & THE BAY AREA

#### **APPFTI7FRS**

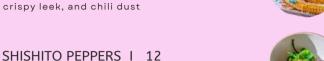
#### CHICKEN KARAAGE | 16

Japanese fried chicken with ichimi aioli. Served with Nori seaweed and lemon.



#### CORN I 14

Fresh corn ribs, cotija cheese, aioli, crispy leek, and chili dust





# BRUSSELS SPROUTS | 16

Crispy Brussels sprout, shoyu, and crispy leek

Blistered Shishito peppers, Noka spicy sauce,



#### TRUFFLE FRIES I 14

Garlic truffle oil, chimichurri, crispy leek, ichimi aioli



# KAKUNI I 14

Slow-cooked pork belly in soy sauce glaze, melt-in-your-mouth Kakuni (Japanese Braised Pork Belly). Japanese rice, scallion, and garlic chips.



#### GYOZA I 14

Choice of: Deep-fried or Pan-Seared

\*10 mins prep time\*\*

Handmade Japanese Kurobuta heritage pork gyoza, cabbage, garlic, and chive



#### CHASHU PORK BUN I 14

Steamed lotus buns filled with seared pork belly, sweet soy sauce, and thinly sliced scallion topped with crispy leek



#### GARLIC SHOYU BEEF JERKY 1 16

Housemade beef jerky seasoned with garlic powder, Shoyu, crispy leek, and sesame Served with ichimi aioli & lemon

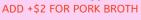


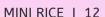
#### KIDS MENU

For children under 8 years of age



Dry style Japanese Noodles, chashu, sweet corn, and soft-boiled egg





Japanese Rice, minced pork, and soft-boiled egg.





- . PLEASE LET US KNOW ABOUT YOUR DIETARY RESTRICTIONS/ ALLERGIES BEFORE ORDERING
- . CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
- . 20% GRATUITY INCLUDED FOR PARTIES OF 6 OR MORE
- . 25 CENTS/ TOGO BOX
- CORKAGE FEE: \$25/BOTTLE (750ML). 2 BOTTLES MAX/TABLE

#### **RAMFN**

#### CLASSIC TONKOTSU | 18.95

Our unique style of ramen consists of an extremely rich, fatty pork broth, bean sprouts, spinach, scallion, wood ear mushroom, bamboo shoot, soft egg yolk, Nori seaweed, tender pork Chashu belly that melts in the mouth, and our housemade noodle with smooth and bouncy texture to give you the best ramen experience.



#### BLACK GARLIC TONKOTSU | 19.95

Black Garlic Tonkotsu with braised pork belly slices, marinated soft-boiled egg, spinach, wood ear mushroom, bamboo shoot, scallion, beansprouts, and Nori seaweed. Served with thin straight noodles to compliment the rich broth.

SUB CHARCOAL NOODLES +\$2

#### SPICY MISO RAMEN I 19.95

Our creamy spicy miso Tonkotsu broth topped with spicy ground pork, sweet corn marinated soft-boiled egg, bamboo shoot, wood ear mushroom, spinach, bean sprouts, scallion, and Nori Seaweed topped with Noka chili paste. Served with thin straight noodles to compliment the rich broth.



#### TOFU RAMEN | 18.95

Knob Kelp and veggie-based broth topped with marinated soft tofu, brussels sprouts, bean sprouts, bamboo shoots, scallion, spinach, shallot, shitake mushroom, sweet corn, crispy leek, and truffle oil served with thin straight noodles.



#### GYOZA RAMEN I 19.95

Homemade Japanese Kurobuta heritage pork steamed gyoza with cabbage, garlic, and chive, in knob kelp and veggie-based broth, truffle oil, topped with wood ear mushroom, red onion, green onion and nori seaweed

SUB CHARCOAL NOODLES +\$2

#### SHOYU RAMEN I 25

Slow-cooked to perfection, beef confit, in knob kelp and veggie-based broth, truffle oil, topped with wood ear mushroom, red onion, green onion and nori seaweed

SUB CHARCOAL NOODLES +\$2

#### CLAM DASHIO RAMEN I 24

Manila clam, scallops oil, dashi knob kelp broth, green onion, nori seaweed. Served with thin straight noodles

SUB CHARCOAL NOODLES +\$2

# **EXTRA TOPPINGS**

GREEN ONION	2	FRIED ONION	2
SPICY BOMB	2	BRUSSELS SPROUTS	4
SWEET CORN	2	GARLIC CHIPS	2.5
BAMBOO SHOOT	2	GROUND PORK	6
SPINACH	2	JAPANESE RICE	4
WOOD EAR MUSHROOM	2	AIOLI/ SPICY AIOLI	2
CHASHU (2)	7	CLASSIC BROTH	8
BEAN SPROUTS	2	NOODLES	8
SOFT BOILED EGG	4	CHARCOAL, EMERALD SPIRULIN	JA, PINK

- . BRING-IN-DESSERT FEE: \$2.5/PERSON
- . WE'RE HONORED YOU CHOSE TO CELEBRATE WITH US. WE CAN NOT PROVIDE

#### COMPLIMENTARY DESSERTS

- . 90 MINUTES PER SEATING AS A COURTESY TO LATER RESERVATIONS
- PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE
- . NOT RESPONSIBLE FOR LOST OR DAMAGED ARTICLES OR FEELINGS

# **BEVERAGES**

Coke/ Diet Coke	4
Q tonic/ ginger ale/ club soda	4
Saratoga, Utah (12oz) Sparkling/ Mineral	6.5
Bundaberg ginger beer	5
Ramune original	6
Melon cream soda	6
Itoen Oi Ochoa Iced green tea	5
Red Bull	7
Original/ Sugar Free/ Watermelon/ Tropical	

# HOUSE -MADE SPARKLERS 7

Hibiscus - Yuzu Sparkler Orange - Passion Fruit Sparkler Mint - Lime Sparkler

## HOT TEA 5.5

Yamamotoyama Genmaicha Fresh Leaf Tea - Fresh mint

Hibiscus Tea - vibrant ruby-red herbal & honey +2 extra honey

# **COCKTAILS**

Nōka Ranger 17

"We are the Super Sentai! We will kick your axx!!" SPICY/ Tropical/ Super Rangers mug Nōka Tequila infused chili. Passion Fruit. Agave. Lime. Shichimi umami salt



Call Me Shoyu Warrior 17

Strong yet gentle/Smoky martini/ Pour over a big rock Del Maguey Mezcal. Dry vermouth. Ancho Reyes Chile Liqueur. Red Sweety Drop Peppers



Pussy Kat 21

You're so fine, you blow my mind. Absolut Elyx Luxury Vodka Coconut Fat Washed. Briottet Crème de Banana Liqueur. Monin Cupcake. Lime Served in one-of-a-kind copperware

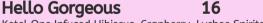
Served in one-of-a-kind copperware

REQUIRE A CREDIT CARD OR ID DEPOSIT;

UNAUTHORIZED TAKE-HOME GLASSWARE WILL BE CHARGED AT MP

Paper Crane 17
This symbolizes eternal happiness & good ly

This symbolizes eternal happiness & good luck/ Boozy/Straight up Roku Gin infused Butterfly pea flower. Yuzuri liqueur. Gifford Pamplemousse grapefruit. Lemon oil



Ketel One Infused Hibiscus. Cranberry. Lychee Spirits. Lemon



#### Aburi Old Fashioned 17

House Chashu Toki Washed Whiskey. Black Walnut Bitter. Toasted Caramel Syrup.



#### Blossom Bliss 17

Yuzu Liquor, Aperol, Brut Sparkling, Lemon Oil, Fresh Orange Wheel



#### Sailor Senshi 17

Clarified Milk Punch with Double-Aged Rum, Campari, Sweet Vermouth, Malt, Mint tea



## BEER

DRAFT 7

Asahi

10 OZ

Kirin

Offshoot Hazy IPA

#### CAN/BOTTLE 9

Yo-Ho Belgian white ale, Japan Yona yona pale ale, Japan Kyoto Matcha IPA, Japan

# SAKF

Kasumi Tsuru Kimoto hot/cold 15/75 Chef's favorite. Superdry. Long-lasting finish. Ramen broth what?!. Quench your thirst. Oishi :)

**Tentaka "Hawk in the heavens" hot/cold 17/80** In Japan, you can find me at yakitori bar. Funky. Old school. Nice acidity

**Tozai Blossom of Peace** cold 14/65 Plum-infused sake with aromas of almond and marzipan. Rich fruity flavors of plum, apricot, and cherry

Daimon "Road to Osaka" Nigori hot/cold 14/65
Hazy Nigori (not heavy at all!). Slightly sweet.
Coconut. Banana. Citrus peel. Super food friendly

Watari Bune 55 (300 ml) 50 Sugoi!!! ("This is so good!"). Clean & Light. Complex. Fresh flowers. Tropical fruits

Hakkaisan Tokubetsu Junmai (300 ml) 32 Elsa's favorite as it is elegant like snowflakes on the tongue

**CUP Akishika Bambi Junmai (180 ml)**12
Drinkable without thinkable. Watermelon rind. Rice cereal.
Clean finish

**CUP Nishinoseki Daruma Junmai (180 ml)** SWEET. Drinkable cold or on the rock ~ your choice

# **SPIRITS**

NEAT / ROCKS
Q TONIC/ GINGER ALE / CLUB SODA / COKE +2

VODKA	
Haku Vodka	12
Ketel One	12
Absolut Elyx	14
GIN	
Nikka Coffey	14
Roku	16
Monkey 47	17
RUM	11
Bacardi	
Plantation Double Age	12
TEQUILA/ MEZCAL	
El Jimador Silver	12
Don Julio Blanco	14
Del Maguey Vida	14
WHISKEY	
Bullet Bourbon	12
Bullet Rye	12



JAPANESE WHISKEY

Nikka Yoishi Single Malt

Nikka Miyagikyo Single Malt

Suntory Toki

Hibiki Harmony

Suntory Hakushu

Yamazaki 12



14

25

28

28

38

42

