: Recommend

PLATE

Served with miso Soup and rice

Pork Katsu Plate $15.49
Deep-fried pork cutlet with tonkatsu sauce



Pork Katsu-Ni Plate $17.49
Deep-fried pork cutlets simmered in a sweet egg sauce

Ponzu Oroshi Pork Katsu Plate $16.49
Deep-fried pork cutlet served with grated daikon radish and ponzu sauce

Chicken Katsu Plate $14.99
Deep-fried chicken cutlet with tonkatsu sauce

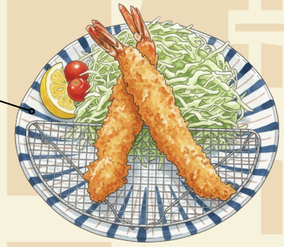


Chicken Katsu-Ni Plate $16.99
Deep-fried chicken cutlet simmered in a sweet egg sauce

Teriyaki Chicken Plate $16.49
Grilled chicken with teriyaki sauce

Ponzu Oroshi Chicken Katsu Plate $15.99
Deep-fried chicken cutlet served with grated daikon radish and ponzu sauce

Fried Jumbo Shrimp Plate $17.49
2 fried jumbo shrimp with tartar sauce and tonkatsu sauce



Fried Oyster Plate $16.99
5 pcs fried oysters with tartar sauce



Grilled Salmon Plate $16.49
Grilled salmon with grated daikon radish

Grilled Saba Mackerel Plate $16.49
Grilled Mackerel with grated daikon radish

Grilled Gindara, Black Cod Plate $18.99
Grilled Black Cod with grated daikon radish

Griiled Hokke, Atka Mackerel Plate $19.99
Grilled Atka mackerel with grated daikon radish

KID'S MEALS



Kid's Plate $11.99
Fried jumbo shrimp, and karaage chicken served with salad, fries, a kids' drink and a sweet treat.

Kid's Udon $11.49
Udon noodles and karaage chicken served with salad, fries, a kid's drink, and a sweet treat.

CURRY

Homemade vegetarian curry sauce with rice, shredded cabbage, sliced hard-boiled egg, and fukujinzuke pickles.

Spicy option is avaialble for +$1

Pork Katsu Curry $16.49
Deep-fried pork cutlet



Chicken Katsu Curry $15.99
Deep-fried chicken cutlet

Beef Curry $15.49
Sweet-savory simmered beef

Fried Oyster Curry $15.99
3pc Deep-fried Oyster

Karaage Curry $15.99
3pc Crispy fried chicken



Jumbo Fried Shrimp Curry $17.99
2pc Jumbo Fried Shrimp

Teriyaki Chicken Curry $16.49
Grilled chicken with teriyaki sauce

Pork Katsu-Ni Curry* $17.99
Deep-fried pork cutlet simmered in a sweet egg sauce



Chicken Katsu-Ni Curry* $17.49
Deep-fried chicken cutlet simmered in a sweet egg sauce



Pork Katsu curry with Omelet

Upgrade your curry to **Omu-Curry*** (Omelet Curry) for just $1.99 more!!!

BOWL

Served over rice and a side of with miso soup

Pork Katsu Don* $16.99
Deep-fried pork cutlet simmered in a sweet egg sauce



Chicken Katsu Don* $15.99
Deep-fried chicken cutlet simmered in a sweet egg sauce

Gyu Don $13.49
Thinly sliced beef simmered in a sweet and savory sauce



Gyu Don with On-tama* $14.49
Thinly sliced beef simmered in a sweet and savory sauce with soft-cooked egg

SOBA / UDON

HOT COLD

Choice of soba (buckwheat noodles) or udon (thick wheat noodles).

Ontama Soba/ Udon $10.99
Noodles served in a dashi broth with soft-boiled egg

Beef Soba/ Udon $12.99
Noodles served with dashi broth and sweet-savory simmered beef



Nikutama Soba/ Udon* $13.99
Noodles served with dashi broth, Sweet-savory simmered beef and soft-boiled egg

Pork Katsu Curry Soba/ Udon $15.99
Noodles served with curry broth and deep-fried pork cutlet

Chicken Katsu Curry Soba/ Udon $14.99
Noodles served with curry broth and deep-fried chicken cutlet

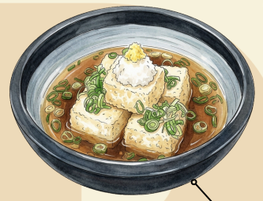
APPETIZER

Edamame $5.49
Edamame soybean with salt



Edamame Anchovy Garlic $5.99
Edamame soybean with sauteed garlic sauce

Chicken Karaage $8.49
Crispy Japanese fried chicken



Takoyaki $6.99
Fried octopus ball with savory sauce

Gyoza $6.99
Deep-fried chicken and pork dumpling

Truffle French Fries $6.99
Seasoned French fries

Agedashi Tofu $6.99
Deep-fried tofu in savory dashi broth

Fried Oyster (5 pcs) $6.99
Deep-fried oyster served with tartar sauce



Teriyaki Chicken $9.49
Grilled chicken thigh with teriyaki sauce

Fried Jumbo Shrimp $4.99
Deep-fried Jumbo Shrimp served with tartar sauce



Pork Katsu-Ni* $9.49
Deep-fried pork cutlets simmered in sweet egg sauce

Chicken Katsu-Ni* $9.49
Deep-fried chicken cutlets simmered in sweet egg sauce

*Items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

: Recommend

TONKOTSU RAMEN

Experience our rich, creamy pork bone broth simmered for 36 hours from scratch



Additional seasoned egg* +$1

Hakata $15.99
Served with pork chashu, green onion, kikurage mushroom, and red ginger

Spicy Hakata $16.99
Served with pork chashu, green onion, kikurage mushroom, and red ginger with spicy takana

Chashu Hakata $18.99
Served with extra pieces of chashu, green onion, kikurage mushroom, and red ginger

Miso $16.99
Served with ground nikumiso pork, bok choy, corn, and cilantro

Spicy Miso $17.99
Served with ground nikumiso pork, bok choy, corn, and cilantro with spicy powder

Chashu Miso $19.99
Served with ground nikumiso pork, bokchoy, corn, and cilantro with extra piece of chashu

Rich Iekei-style tonkotsu shoyu ramen with creamy pork broth and bold soy sauce flavor.

Shoyu $16.99
Served with pork chashu, green onion, spinach, and black garlic oil

Spicy Shoyu $17.99
Served with pork chashu, green onion, spinach, and black garlic oil and spicy takana

Chashu Shoyu $19.99
Served with extra pieces of chashu, green onion, spinach, and black garlic oil

DESSERT

Tempura Mochi ice cream $6.49
Crispy deep-fried mochi ice cream, served with whipped cream.

Taiyaki with Softserve $6.99
Crispy fish-shaped pastry filled with sweet red bean paste, served with soft-serve ice cream.

Green Tea Mochi Ice cream $5.99
Soft, chewy mochi filled with creamy green tea ice cream



Additonal Matcha Powder +$1

SASHIMI BOWL

Sashimi Bowl* $21.99
Tuna, yellowtail, salmon, kani kama crab over sushi rice, served with miso soup





Salmon Ikura Bowl* $19.99
Fresh salmon and ikura salmon roe over sushi rice, served with miso soup.

SUSHI ROLL

California Roll $8.99
Kanikama crab, avocado, and cucumber

Spicy Tuna Roll* $10.99
Spicy tuna and cucumber

Salmon Roll* $9.99
Salmon and cucumber

Shrimp Tempura Roll $13.99
Shrimp tempura, kanikama crab, avocado, and cucumber

Yellowtail Roll* $11.99
Yellowtail and cucumber

Dragon Roll $14.99
California roll topped with seared eel

Las Vegas Roll* $14.99
Salmon, cream cheese, crab, and avocado

Rainbow Roll* $16.99
California roll topped with tuna, yellowtail, salmon, shrimp, and avocado.

Spider Roll $17.99
Deep-fried soft shell crab, avocado, and cucumber



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TEMPURA

TEMPURA PLATE

Served with a side of rice, miso soup and tempura dipping sauce

Special Tempura Plate* $18.99
2 Shrimp, Pumpkin, Maitake Mushroom, Soft Boiled Egg, Shishito Pepper

Vegetable Tempura Plate* $17.99
Pumpkin, Onion Kakiage, Maitake Mushroom, Shishito Pepper, Soft Boiled Egg, Sweet Potato,



TENDON (TEMPURA BOWL)

Rice bowl topped with a tempura assortment and a side of miso soup



Special Tempura Bowl* $17.99
2 Shrimp, Pumpkin, Maitake Mushroom, Soft Boiled Egg, Shishito Pepper,

Vegetable Tempura Bowl* $16.99
Pumpkin, Onion Kakiage, Maitake Mushroom, Shishito Pepper, Soft Boiled Egg, Sweet Potato,

TEMPURA SASHIMI BOWL COMBO

Tempura assortment with 3 shrimp, pumpkin, and shishito peppers, served with your choice of rice bowl. Includes miso soup and tempura dipping sauce.



Small Salmon Bowl* $19.99
Salmon sashimi over sushi rice.

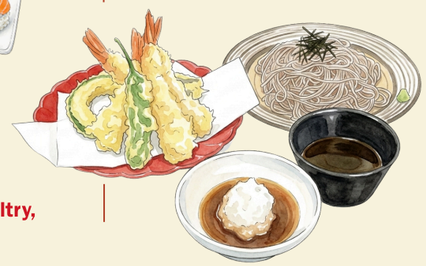
Small Tuna Bowl* $20.99
Tuna sashimi over sushi rice.

Small Salmon and Ikura Bowl* $24.99
Salmon sashimi over sushi rice with Salmon roe.



TEMPURA SOBA/ UDON COMBO

Soba (buckwheat noodles) or udon (thick wheat noodles), choice of hot or cold, served with an assorted tempura plate or tempura bowl



Assorted Tempura Plate $18.99
3 Shrimp, pumpkin, and shishito pepper. with a side of tempura dipping sauce

Small Tendon (Tempura Bowl)* $18.99
2 shrimp, pumpkin, soft boiled egg, and shishito pepper

Cocktails カクテル 8.99

TS Red Sangria サングリア ★



A refreshing blend of red wine, brandy, and orange juice, garnished with fresh orange and grapefruit.

Yuzu Sake Highball ゆず酒ハイ ★



A light and refreshing mix of chilled sake and citrusy yuzu, topped with club soda.

Calpico Sake Cooler カルピコ酒ハイ ★



Chilled sake is topped with sweet and tangy Calpico for a smooth, light, and refreshing cocktail.

High Ball ハイボール ★



A classic in Japan, it's made with whiskey and topped with club soda for a light, crisp finish.

Upgrade to Toki whisky+1.5

Upgrade to Maker's mark +1.5

Nippon Gin and Tonic ジントニック（ROKUジン使用）



A refined gin and tonic made with Japanese Roku gin, offering delicate citrus and botanical notes with a clean crisp finish.

Coconut Pineapple Splash ココナッツパインスプラッシュ（ラム酒使用）



A smooth tropical blend of coconut rum, sweet pineapple cream soda and a splash club soda

Oolong High ウーロンハイ



A light and refreshing mix of lichiko Shochu and iced Oolong tea. Smooth with a lightly earthy with a clean finish

Lemon High レモンハイ ★



The iconic Japanese Izakaya staple. Light, crisp, with citrus.

Grapefruit High グレープフルーツハイ



A crisp and sparkling grapefruit cocktail

★=Recommendations/おすすめ

Wine / Sparkling Wine ワイン

	Glass グラス	Bottle ボトル
Fairweather Red / White	7.0	28
Seasonal Selection Red / White		48
Prosecco		32
Moet & Chandon		99

Spirits



Whisky ウィスキー

Suntory Toki	9
Hibiki	20
Yamazaki12	30
Jim Beam White	8
Maker's Mark	9
Jonnie Walker Black	11
Jack Daniels	8
Macallan 12	22

Rum ラム

Bacardi White	7
Cruzan Dark	7
Malibu	8

Brandyブランデー

Hennessy VSOP	14

Iichiko Shochu 焼酎

Shot 7.45 /Bottle 48

Vodka ウォッカ

Tito's	8
Haku	9

Gin ジン

Bombay Sapphire	9
Roku	9

Tequila テキーラ

Patron	Silver	12

Liqueur リキュール

Campari	9
Kahlua	9
Cassis	7
Amaretto	8

MOCKTAILS (NON-ALCOHOLIC)
ノンアルコール

Matcha Lemonade 4.5
抹茶レモネード



Earthy matcha with house made Southern style lemonade

Yuzu Lemonade 4.5 ★
ゆずレモネード



House made Southern style lemonade with Yuzu

Blue Virgin Lemonade 3.5 ★
ブルーレモネード



Refreshing blue lemonade with fresh lemon and a maraschino cherry

Shirley Temple 3.5
シャーリーテンプル



Sprite, grenadine syrup and topped with a maraschino cherry

Melon Float 5.5
メロンフロート



Japanese Melon Ramune Soda topped with vanilla soft serve and a maraschino cherry. Also known as Melon Cream Soda in Japan!

TEA 3.5

Cold Oolong Tea ウーロン茶 （コールドのみ）

Green Tea (Hot or Cold) 緑茶（ホット・コールド）

Sparkling Water 3.5 スパークリングウォーター

SOFT DRINK ソフトドリンク

Cream Soda (Banana or Pineapple) 4.5
クリームソーダ　（バナナ味・パイナップル味）

Calpico Original 3.5
カルピコ

Ramune (Original or Melon) 3.5
ラムネ（オリジナル味・メロン味）

Lemonade 2.5
レモネード

Ginger Ale 2.5
ジンジャエール

Coke 2.5
コーラ

Diet Coke 2.5
ダイエットコーラ

Coke Zero 2.5
コーラゼロ

Sprite 2.5
スプライト

Club Soda 2.5
炭酸水



BEER ビール

	グラス Pint	ピッチャー Pitcher
Rollertown IPA Draft (Local) ローラータウンIPA（生）	8.5	34
Shiner Bock Draft (Local) シャイナー　ボック（生）	6.5	26
Sapporo Draft サッポロ（生）	7.5	30
Sapporo Light Bottle サッポロ　ライト　瓶	6.5	
Sapporo non-alcoholic サッポロ　ノンアルコール	5.0	

KOREAN SOJU 15 (bottle)
韓国ソジュ

Original
オリジナル

Peach
ピーチ

White Grape
ホワイトグレープ

Apple mango
アップルマンゴー



★=Recommendations/おすすめ

JAPANESE SAKE 日本酒

House Hot Sake (8oz 熱燗) 8.0

House Cold Sake (4oz もっきり) 8.0

Onikoroshi Shiboritate しぼりたて ★



180ml (blue pack) **8.25**
This is a light and dry sake (unpasteurized) that preserves the fresh flavor and aroma of freshly squeezed ingredients.

Onikoroshi Original Dry 元祖辛口



180ml (red pack) **8.25**
A vibrant,freshly pressed sake featuring a sharp dryness and a lively, brisk finish.

Kikusui Perfect Snow Nigori 24
菊水 パーフェクトスノー (300ml)



A rich and creamy unfiltered sake with a naturally sweet, smooth flavor.

Dassai 獺祭 Blue 50 (375ml) **29** ★



A smooth and elegant Junmai Daiginjo with fruity aromas, gentle rice sweetness, and a rich body, and clean, crisp finish.

Kubota久保田 千寿 (720ml) **60** ★



Savor the natural umami of rice with echoes of tartness and hints of sweetness. It has a pleasantly clean and crisp finish, evoking mint to this layered tanrei-karakuchi experience.