



konnichiwa

Modern Japanese Street Food

Create A Plate

Choose 1 Item Per Step

STEP 1 - MEAT

Chicken	\$8
Steak	\$11
Shrimp	\$10
Tofu	\$8
Tuna	\$12
Salmon	\$12

STEP 2 - FLAVOR

Hibachi
Teriyaki
Sweet Chili

STEP 3 - RICE

White	
Fried	
Sumo	\$2

STEP 4 - VEG

Broccoli	
Mushroom	
Zucchini	
Onion	
Mixed Veg	\$1.5
Add Veg	\$1.5

BOWLS

Yakisoba やきそば

Japanese soba noodles imported from Tokyo, includes a mix of vegetables, chefs' sauce, and choice of meat
Chicken \$9/Steak \$10/Shrimp \$12/Tofu \$9

*Gyudon ぎゅうどん

Shaved steak is simmered in a broth with sliced onions, plated over white rice, topped with pickled ginger and a poached egg \$9

Poké Bowl ポーク

Raw Ahi tuna is cubed and tossed in a sesame oil sauce, mixed with seaweed and tsukemono pickled vegetables on white rice \$10

*Shoyu Ramen ラーメン

Our traditional style shoyu ramen recipe is made with a bone broth stock that is slow simmered to perfection \$12

Miso Soup みそしる

Made from scratch dashi stock and imported miso paste is used to create a rich soup with cubed tofu, wakame seaweed, and shitake mushrooms \$5

SHAREABLES & SIDES

Tomorokoshi トウモロコシ

An ear of corn brushed with glaze and char grilled until caramelized \$3

Gyoza ぎょうざ

Hand wrapped dumplings made fresh daily. Prepared pan fried, deep fried, or steamed (6) \$6

*Yakitori やきとり

Trimmed chicken portions skewered with scallions brushed with tare sauce (2) \$6

Kushiyaki 串焼き

Steak or shrimp stacked on a skewer flanked vegetables glazed with tare sauce (2) \$7/\$8

Yasai やさい

Seasoned mixed vegetables roasted until tender (3) \$5

Crab Goons まぬけ

It's our premium version of crab rangoons (6) \$6

Edamame Togarashi えだまめ

Steamed pods served with togarashi seasoning \$4

(*Availability may vary)