



CHILLED APPETIZERS

7 Spice Seared Ahi Tuna* \$11.95 **HOT**
Quickly seared rare tuna rubbed in 7 Spice

Cucumber Salad \$3.95
Sliced cucumbers in ponzu sauce

Jalapeño Hamachi Sashimi* \$11.95 **HOT**
Hamachi, masago, habanero masago, jalapeño, cilantro

Seaweed Salad \$5.95
Assortment of marinated seaweed

Simon Sashimi Salad* \$18.95
Chef's choice of seven piece sashimi over Ika & Tako salad & cucumbers, with ponzu sauce & sesame seeds

HOT APPETIZERS

Agemono Oysters \$6.95
Panko-breaded oysters

Agedashi Tofu \$4.95
Fried tofu with sweet tempura sauce

Appetizer Sampler \$9.95 (Mix & Match 3)
Crab Cakes, Cream Cheese Wontons, Fried Oysters, Coconut Shrimp, Ika Tempura, Lobster Wontons, House Made Gyoza

Baked Scallops or Mussels \$5.95
Scallops or mussels baked in a sweet or spicy sauce

Beef Sashimi* \$8.95 **HOT**
Thinly sliced steak seared rare with Thai peppers, ginger, nira, sesame seeds

Coconut Shrimp \$6.95
Tempura shrimp served with orange marmalade

Crab Cakes \$7.95
Kani, smoked salmon, mozzarella cheese, jalapeños

Cream Cheese Wontons \$6.95
Kani Kama, scallions, cream cheese, garlic

Edamame \$5.95 **GF**
Steamed soy beans with sea salt

Eggrolls \$2.95
Stuffed with pork, vermicelli noodles, vegetables

SOUPS & SALADS

Miso Soup \$2.95 **GF**
Cup of soup with seaweed, tofu, scallions

Japanese Onion Soup \$2.95
Cup of soup with mushrooms & fried onions

House Salad \$2.95
Lettuce, red cabbage, tomatoes, chow mein noodles

Sunomono \$6.95
Tako, Ebi, seaweed, cucumbers, ponzu sauce

Tako or Ika Salad \$6.95
Marinated Tako or Ika, cucumbers, ponzu sauce, chili paste, scallions, sesame seeds

Tuna Avocado Tartare* \$11.95
Maguro & avocado, topped with wasabi tobico, Uzura, sprouts

Tsukemono \$3.95
Japanese pickles, pickled burdock, ao-kappa, daikon

West Coast Salad \$6.95
Kani Kama, Ebi, seaweed salad, cucumber, spicy sauce, tempura crunch, 7 spice

Fried Kama \$6.95
Yellowtail, sea bass, salmon, or ocean trout collar served with teriyaki, shioyaki, or sweet & sour sauce

Hot Crab & Cheese Dip \$6.95
Blend of crab & four cheeses

House Made Gyoza \$5.95
Sautéed shrimp, salmon, or pork dumplings

Ika Tempura (Fried Calamari) \$5.95
Panko-breaded calamari

Lobster Wontons \$6.95
Lobster, spinach, mozzarella, Parmesan cheese

Sambal Chicken \$5.95
Fried chicken tossed with chili vinegar sauce

Samurai Eggroll Trio \$4.95
Sampler of three eggrolls: salmon, shrimp, chicken

Spicy Samurai Bowl \$5.95 **HOT GF**
Baked shrimp, scallops, or mussels over sushi rice

Tempura Sampler
Vegetable \$5.95 • Shrimp or Combo \$6.95

Tempura Soft-Shell Crab \$7.95
Fried soft-shell crab

Wicked Shrimp \$6.95
Panko-breaded shrimp served with sweet chili sauce

Grilled Chicken Salad \$7.95
Lettuce, mandarin oranges, red cabbage, tomatoes, chow mein noodles. Substitute Grilled Steak* \$11.95

Seafood Salad \$5.95
Ebi, Kani Kama, on a bed of lettuce, red cabbage, tomatoes, chow mein noodles

*Consuming raw or undercooked food may increase your risk of foodborne illness.

NIGIRI & SASHIMI SPECIALTIES | SOUP & SALAD INCLUDED

Avocado Sashimi* \$18.95

Kani, Sake, Maguro, Escolar, Ebi, avocado

Chirashi* \$22.95

Chef's choice sashimi over sushi rice & Japanese pickles

Deluxe Sashimi Combo* \$28.95

Maguro, Sake, Hamachi, Tako, Ika Sashimi

Geisha Nigiri Platter* \$18.95

Chef's choice 7 pieces of nigiri

Samurai Nigiri Platter* \$22.95

Chef's choice 10 pieces of nigiri

Yokohama* \$24.95

Chef's choice 5 piece nigiri, 3 tempura shrimp, one roll (California, Philadelphia, Spicy)

Catch of the Day Sashimi Platter* \$24.95

Choice of 3 fish sashimi

Each additional fish \$5.95

Extra for Ama Ebi, Toro, Uni

O-Makase Sashimi* \$28.95

O-makase is the Japanese tradition of letting the chef choose your order. The chef will choose 5 of the daily best selections. A must try for the adventurous foodie!

NIGIRI* & SASHIMI* A LA CARTE

Aburi Toro <i>Seared Fatty Tuna</i> GF \$9 / \$18	Toro <i>Fatty Tuna</i> GF \$9 / \$18
Ama Ebi <i>Raw Sweet Shrimp</i> GF \$12 / \$12	Masago <i>Caplin Roe</i> GF \$4 / na
Ankimo <i>Monk Fish Liver</i> GF \$7 / \$14	Masu <i>Ocean Trout</i> GF \$7 / \$14
Ebi <i>Marinated Sweet Shrimp</i> GF \$4 / na	Sake <i>Fresh Salmon</i> GF \$5 / \$10
Escolar <i>Super White Tuna</i> GF \$7 / \$14	Sea Scallops GF \$8 / \$16
Hamachi <i>Yellowtail</i> GF \$7 / \$14	Smoked Salmon GF \$6 / \$12
Ika <i>Squid</i> GF \$5 / \$10	Tako <i>Octopus</i> GF \$7 / \$14
Ikura <i>Salmon Roe</i> GF \$9 / na	Tamago <i>Japanese Egg</i> GF \$4 / na
Inari <i>Sweet Fried Tofu</i> \$4 / na	Tobico <i>Flying Fish Roe</i> \$6 / na
Kaibaishira <i>Bay Scallops</i> GF \$5 / na	(Wasabi, Habanero, Citrus)
Kani <i>Snow Crab</i> GF \$6 / na	Unagi <i>Fresh Water Eel</i> \$8 / na
Kani Kama <i>Imitation Crab</i> \$3 / na	Uni <i>Sea Urchin</i> GF market price
Kuro Maguro <i>Bluefin Tuna</i> GF \$8 / \$16	Uzura <i>Quail Egg</i> GF \$1 / na
Maguro <i>Yellowfin Tuna</i> GF \$7 / \$14	White Meat Fish GF \$7 / \$14
	(Sea Bass, Snapper, Flounder)

HAND ROLLS

10/7* \$7.95

Maguro, Sake, Kani, masago, cucumber, avocado, sprouts

Alaskan* \$6.95

Sake, Kani, masago, avocado

Jessica* \$6.95

Sake, Kani, masago, scallions, sesame seeds, spicy sauce (no rice)

Kani* \$5.95

Kani, cucumber, sprouts, masago

Negi Toro* \$9.95

Minced Toro mixed with scallions

Spicy* \$7.95 HOT GF

Choice of Maguro, Sake, Hamachi, or Escolar with cucumber, scallions, sprouts, spicy sauce

Uni* \$14.95 HOT

Uni, kaiware, cucumber, habanero masago

Hand Roll Combination* \$17.95

Choice of three hand rolls. Extra for Negi Toro. Uni Handroll excluded.

HOT Denotes a spicy item

GF Denotes a Gluten-Free item

FUJI'S SPECIALTY ROLLS

Big "O"* \$14.95 HOT

Kani, Ebi, habanero masago, fried asparagus; topped with Escolar, 7 spice, scallions, evil sauce, George sauce

Brendon \$15.95 HOT

Fried soft-shell crab, Kani, asparagus, avocado; rolled in tempura crunch; topped with Unagi, scallions, sesame seeds, x-spice, eel sauce

Brookside* \$11.95 HOT

Lobster salad, fried shrimp, cream cheese, lemon, cucumber; topped with Sake

Caterpillar* \$13.95

Unagi, Kani, cucumber, tempura crunch; topped with avocado, masago, eel sauce, sesame seeds

C.K.* \$17.95

Lobster salad, crab cake, asparagus; topped with Maguro, Hamachi, Sake, Unagi, avocado, eel sauce, sesame seeds

Dragon* \$14.95 HOT

Sake, lobster salad, fried shrimp, asparagus; topped with spicy tuna tartare & scallions

Hot Molly* \$13.95 HOT

Kani, fried shrimp, cream cheese, cucumber; topped with Maguro, avocado, evil sauce, citrus vinaigrette, 7 spice

Hung* \$14.95 HOT

Kani, fried shrimp, asparagus; topped with Maguro, Hamachi, Sake, avocado, spicy sauce

Incredi-Roll* \$15.95 HOT

Sake, crab cake, cream cheese, asparagus, sprouts, evil sauce; rolled in tempura crunch; topped with Unagi, scallions, sesame seeds, George sauce, eel sauce

J-Z* \$13.95 HOT

Maguro, fried soft-shell crab, cream cheese, avocado, asparagus; rolled in tempura crunch, 7 spice, x-spice

Kazu* \$13.95

Kani, fried shrimp, avocado, asparagus; rolled in masago; topped with Unagi, eel sauce, sesame seeds

Kendall* \$11.95 HOT

Kani, fried shrimp, masago, asparagus; topped with seared Maguro, sriracha, sesame seeds

Mr. Anderson* \$13.95 HOT

Lobster salad, fried shrimp, avocado, cilantro, asparagus, x-spice; rolled in tempura crunch & 7 spice; topped with Hamachi & lime juice

Nobu's 5 Fish Roll* \$16.95 HOT

Lobster salad, fried shrimp, avocado, cucumber, evil sauce; topped with Aburi Toro, Ankimo, Shime Saba, sea scallops, sea bass; garnished with Mentaiko, poke sauce, eel sauce, ginger, shishito peppers, scallions, tempura crunch, sesame seeds

Nishiki Maki \$11.95

California Roll double-layered with Ebi, smoked salmon, avocado

Oishii Maki* \$14.95 HOT

Crab cake, fried shrimp, fried asparagus, avocado, spicy sauce; topped with seared Maguro, tempura crunch, scallions, George sauce, evil sauce

Perfect 10* \$11.95 HOT

Lobster salad, fried shrimp, cucumber, cream cheese; topped with Maguro, avocado, spicy sauce

Rainbow \$15.95

California Roll double-layered with Unagi, smoked salmon, avocado, eel sauce, sesame seeds

Rapture* \$14.95 HOT

Soft-shell crab, Kani, asparagus, avocado, jalapeño; rolled in tempura crunch; topped with Escolar, Ume plum sauce, George sauce, eel sauce, scallions, sesame seeds

Ryu* \$15.95 HOT

Kani, masago, fried shrimp, cucumber, asparagus, avocado; topped with Maguro, Escolar, Hamachi, Sake, cilantro, sesame seeds, citrus vinaigrette, evil sauce

Satori Maki \$11.95 HOT

Unagi, grilled Tai, Kani, fried soft-shelled crab, cucumber, evil sauce; garnished with tempura crunch, George sauce, eel sauce

Selwa* \$14.95

Kani Kama, Maguro, avocado, fried shrimp; rolled in masago; topped with Unagi, eel sauce, sesame seeds

Slammin' Salmon* \$14.95 HOT

Crab cake, lobster salad, asparagus, cucumber; rolled in masago; topped with Sake, Ikura, scallions, x-spice

Southside* \$15.95 HOT

Kani, fried shrimp, cucumber, avocado, masago, asparagus; topped with Maguro, Sake, Unagi, scallions, sesame seeds, evil sauce, eel sauce

Vu Roll* \$13.95

Kani & avocado double-layered with Hamachi, Maguro, Sake, avocado, masago, sesame seeds

HOT-TOPPED MAKIMONO

9-1-8 \$24.95

Kani, fried shrimp, fried asparagus; rolled in tempura crunch; topped with lobster tail baked in lemon garlic cream sauce

Disco* \$14.95 HOT

Kani, fried shrimp, avocado; rolled in masago; topped with baked shrimp, Kaibaishira, x-spice

Volcano* \$14.95 HOT

Kani, fried asparagus; rolled in masago; topped with spicy baked Kaibaishira, mussels, crawfish

Euphoria \$15.95

Kani, fried shrimp, asparagus; rolled in tempura crunch; topped with baked crawfish, shrimp, mussels, Kaibaishira in butter cream sauce

Kill Bill* \$27.95 HOT

Lobster salad, crab cake, fried shrimp, asparagus; topped with Maguro, Hamachi, spicy baked mussels, crawfish, scallops; garnished with spring greens, seaweed salad, Kani Kama, burdock, tempura crunch, cucumber, jalapeño, tomato, cilantro

SUSHI PARTY BOATS

Battleship Boat* \$90

3 rolls under \$20, 14 pieces of chef's choice nigiri, 15 pieces of chef's choice sashimi

Come On Over Boat* \$50

Southside, Ninja, Kazu, Oishii Maki rolls

Sushi Lovers Boat* \$40

Lobster, Kendall, Volcano, Chaz rolls

Boat of the Month* \$50

Ask your server about our monthly boat special!

Build Your Own Boat* \$65

Your choice of five rolls under \$20

Add 5 pieces of nigiri* (chef's choice) \$10

Add 7 pieces of sashimi* (chef's choice) \$10

SUSHI BURRITOS | A NEW CUSTOMER FAVORITE. THEY ARE AS DELICIOUS AS THEY SOUND!

Kurabu Burrito* \$9.95

Tempura fried soft-shell crab, Maguro, avocado, scallions, cucumber, George & eel sauce, soy paper

Umamirrito* \$8.95

Fried Shrimp, masago, avocado, cucumber, sprouts, green onions, Japanese mayo, eel sauce, soy paper

Nobu-rrito \$9.95 HOT

Unagi, lobster salad, fried shrimp, avocado, cream cheese, cucumber, evil sauce, soy paper

Southwest Chicken Burrito \$8.95 HOT

Panko-fried chicken, avocado, pickled jalapeño, cream cheese, x-spice, soy paper

Customize your burrito with your favorite fillings. Burritos start at \$2.95, which includes the sushi rice & soy paper wrapping. Let your inner chef shine! Remember, you create it; you eat it.

CREATE YOUR OWN BURRITO OR ROLL & ADDITIONS

Sushi Rice Base	\$2.95	Prime Tuna*	\$2.95	Sesame Seeds	\$0.50
Brown Rice Base	\$3.50	Toro*	\$5.95	Tempura Crunch	\$0.25
Fish*	\$1.95	Unagi	\$2.95	Tempura Shrimp	\$1.50
Ama Ebi*	\$12.00	Uni*	market price	Additional Sauces	\$0.25
Ebi Shrimp	\$1.50	Soft Shell Crab	\$5.95	<i>Evil, George, Ponzu, Shioyaki, Spicy Mayo, Teriyaki, X-Spice, Yuzu Vinaigrette</i>	
Fried Calamari	\$1.50	Masago*	\$0.95		
Ikura*	\$9.00	Tobico*	\$0.95		
Kuro Maguro*	\$2.95	Vegetable	\$0.95		

Interested in more Gluten-Free options?

We have Gluten-Free tempura batter. Ask your server for more details. Additional charges for substitutions.

KITCHEN ENTRÉES | SOUP & SALAD INCLUDED. SUBSTITUTE FRIED RICE FOR STEAMED RICE ONLY \$1.00

12 oz Certified Angus NY Strip* \$17.95

Choice of teriyaki or shioyaki steak served with white or brown rice & seasonal vegetables

Grilled Atlantic King Salmon \$13.95

Choice of teriyaki or shioyaki salmon served with white or brown rice & seasonal vegetables

Grilled Tilapia \$9.95

Choice of teriyaki or shioyaki tilapia served with white or brown rice & seasonal vegetables

Flame Grilled Chicken \$9.95

Choice of teriyaki or shioyaki chicken served with white or brown rice & seasonal vegetables

Tempura Plate \$7.95

Assortment of fried vegetables served with white or brown rice & seasonal vegetables.

Add shrimp, or a shrimp & vegetables combo for \$3

Fried Rice \$5.95 cup (no soup or salad) / \$9.95 bowl

Stir fried rice with vegetables, eggs, & your choice of chicken, pork, or shrimp

Vegetarian Fried Rice \$3.95 cup / \$7.95 bowl

Stir fried rice with vegetables & eggs

Japanese Curry \$7.95

Vegetable curry served with white or brown rice

Fried Chicken or Pork \$9.95 (available sautéed)

Fried Beef \$11.95 (available sautéed)

Rice Bowl \$9.95

Traditional Japanese dish with sautéed vegetables; simmered in a mildly sweet sauce; baked with an egg; served over rice with your choice of protein:

Tori Don (Fried Chicken)

Oyaki Don (Sautéed Chicken)

Katsu Don (Fried Pork)

Gyu Don Steak* (with rice noodles, no egg)

Tori Katsu \$10.95

Panko-breaded chicken served with white or brown rice & seasonal vegetables

Ton Katsu \$10.95

Panko-breaded pork served with white or brown rice & seasonal vegetables

Stir Fry Noodles \$7.95

Choice of soba, udon, or egg noodles, red ginger, bean sprouts, cabbage, carrots, green onions

Chicken or Pork \$9.95 • Steak or Shrimp \$14.95

Soba Noodle Soup \$8.95

Soba noodles (Buckwheat), shiitake mushrooms, carrots, broccoli, tempura shrimp. *Only salad included*

Nabeykai Udon Soup \$7.95

Udon noodles, kani kama, tempura shrimp, broccoli, soft-boiled egg, shiitake mushrooms. *Only salad included*

Chicken or Seafood \$9.95 *Only salad included*

- Still Hungry? Make Your Kitchen Entrée a Combo (please only pick one) -

1. Three tempura shrimp for \$3.95
2. One California, Philadelphia, or Spicy Roll for \$3.95
3. An order of House Made Gyozas for \$4.50

Can't make up your mind? Try a bento box. It's an excellent way to try little bit of everything.

Mini Bento Box \$11.95 | Edamame, fresh fruit, & two options below:

Agedashi Tofu • Tempura shrimp & vegetables • One roll from the Geisha Meal

Two piece of nigiri or three piece of sashimi (Maguro, Sake, or Hamachi)

Tako or Ika Salad • Teriyaki or Shioyaki (Chicken, Steak, or Salmon)

Bento Box \$13.95 | Appetizer trio, edamame, fresh fruit, & two options below:

Agedashi Tofu • Tempura shrimp & vegetables • One roll from the Geisha Meal

Two piece of nigiri or three piece of sashimi (Maguro, Sake, or Hamachi)

Tako or Ika Salad • Teriyaki or Shioyaki (Chicken, Steak, or Salmon)

KYOTO TOCHIGI DINNER FOR TWO \$15.95

Choose two dinner options. Extra for substitutions. \$2.50 surcharge for these meals to go.

Kyoto Dinner

Teriyaki chicken, tempura vegetables, steamed rice, three tempura shrimps, soup & salad

Tochigi Dinner

Teriyaki chicken, tempura vegetables, steamed rice, California Roll, one piece Ebi nigiri, soup & salad

Like & follow us to be the first to know about our monthly specials.  

GEISHA MEAL | 1 ROLL \$6.95, 2 ROLLS \$9.95, 3 ROLLS \$13.95 (SOUP OR SALAD WITH 2+ ROLLS)

Big Willie HOT

Kani Kama, fried shrimp, avocado, cream cheese, evil sauce, tempura crunch

Calamari HOT

Ika tempura, seaweed salad, cucumber, avocado, x-spice, lemon

California (\$4.95 each)

Kani Kama, avocado, sesame seeds or masago

Dead Head HOT

Smoked salmon, mozzarella, jalapeño, tempura-fried

Futo Maki

Kani Kama, cucumber, burdock, kampyo, tamago

Henry* HOT

Kani, Sake, fried shrimp, cucumber, avocado, spicy sauce; rolled in sesame seeds

Hurricane

Marinated Ika, cucumber, burdock, sprouts

I.J.*

Hamachi, Sake, masago, lemon, sprouts, cucumber

I.R.S.* HOT GF

Maguro, asparagus, cream cheese, sprouts, scallions, cucumber, spicy sauce

Jamie* HOT

Maguro, Kani, fried shrimp, sprouts, cucumbers, scallions, spicy sauce

Kani*

Kani, cucumber, sprouts, masago

Lobster HOT

Lobster salad, fried shrimp, avocado, cucumber, spicy sauce; rolled in sesame seeds or masago*

Ninja* HOT

Sake, crab cake, cucumber, cream cheese, spicy sauce, scallions; rolled in sesame seeds

Old-Fashioned* GF

Choice of Maguro, Sake, Hamachi, Escolar

Philadelphia GF

Smoked salmon, avocado, cream cheese

Salmon Skin

Baked salmon skin, cucumber, burdock, sprouts

Spicy* HOT GF

Choice of Maguro, Sake, Hamachi, Escolar, or Kani with cucumber, scallions, sprouts, spicy sauce

Sweet Eel

Unagi, cucumber, sprouts, eel sauce, sesame seeds

Tempura Maki HOT

Kani Kama, Hamachi, carrots, scallions, 7 spice

Tornado

Tako, cucumber, burdock, sprouts

Veggie (\$3.95 each)

Avocado, cucumber, asparagus, kampyo, or daikon

Veggie Buster HOT

Carrots, cucumber, scallions, seaweed salad, daikon, avocado, asparagus, cream cheese, lemon, x-spice

WARRIOR MEAL | 1 ROLL \$9.95, 2 ROLLS \$15.95, 3 ROLLS \$21.95 (SOUP OR SALAD WITH 2+ ROLLS)

AI GF

Soft-shelled crab, Kani, Ebi, avocado, spicy sauce

Chaz

California; topped with Unagi, eel sauce, sesame seeds

Crazy Linda* HOT

Maguro, Sake, Kani Kama, Ebi, avocado, cucumber, scallions, spicy sauce, masago

Las Vegas* GF

Soft-shelled crab, Hamachi, Maguro, avocado

Love* HOT

Maguro, lobster salad, fried shrimp, asparagus, cucumber, scallions, cream cheese, evil sauce, strawberries

Michelle* HOT

Sake, Hamachi, Kani, cucumber, scallions, spicy sauce, tempura crunch; rolled in sesame seeds

Phone Doctor* HOT

Sake, crab cake, avocado, jalapeño, cream cheese; rolled in tempura crunch; topped with scallions, x-spice, eel sauce

Rockefeller* HOT

Maguro, masago, tempura crunch, cream cheese, x-spice; topped with Ebi

Ryan* HOT

Kani, Maguro, Hamachi, Sake, masago, fried shrimp, avocado, asparagus, cucumber, scallions

Spicy Huy* HOT

Sake, Kani, fried shrimp, cream cheese, cucumber, ginger, evil sauce

Spider

Soft-shelled crab, cucumber, burdock, sprouts

Sweet Daddy HOT

Fried shrimp, lobster salad, asparagus, cucumber; topped with Ebi; baked with x-spice, tempura crunch, George sauce

Tenkasu*

Kani, Sake, cream cheese, avocado; flash fried; topped with habanero masago, scallions, tempura crunch, George sauce, eel sauce

Tiger Eye

Smoked salmon & Ika; tempura-fried

Tres Tres Sakana*

Hamachi, Kani, fried shrimp, avocado, spicy sauce; rolled in sesame seeds

Tulsa*

Maguro, Hamachi, fried shrimp, avocado

ADDITIONAL CHARGES FOR SUBSTITUTIONS



TONKOTSU RAMEN \$7.95

Pork broth, chashu, red ginger, green onions, soft-boiled egg, bean sprouts, bamboo shoots



SHOYU RAMEN \$7.95

Soy broth, chashu, bamboo shoots, soft-boiled egg, spinach, green onions



MISO RAMEN \$7.95

Miso broth, chashu, corn, soft-boiled egg, bean sprouts, bamboo shoots, green onions

- Still Hungry? Make Your Ramen Meal a Combo -
(please only pick one)

1. Three tempura shrimp for \$3.95
2. One California, Philadelphia, or Spicy Roll for \$3.95
3. An order of House Made Gyozas for \$4.50

CREATE YOUR OWN RAMEN (BROTH & NOODLES \$4.95)

PICK YOUR BROTH
miso • pork • soy

CHOOSE STYLE OF NOODLE
al dente • soft

ADD TOPPINGS
get creative!



RAMEN TOPPINGS

BUTTER	\$.50	CORN	\$.50	FIRM TOFU	\$1.00
CHILI OIL	\$1.00	GREEN ONIONS	\$.50	CHASHU (pork)	\$2.50
FRIED GARLIC	\$.50	KIMCHI	\$2.00	CHICKEN	\$2.50
FRIED ONION	\$.50	KIRURAGE (mushroom)	\$1.00	SOFT-BOILED EGG	\$1.50
BAMBOO SHOOTS	\$1.00	SEAWEED	\$.50	Personalize our signature ramen bowls with your favorite toppings to create your own masterpiece!	
BEAN SPROUTS	\$.50	SPINACH	\$2.00		

Chef Nobu grew up in Japan working in his family's Ramen shop. He is excited & proud to introduce his family's tradition of Ramen to Tulsa.