

SMALL FIRST BITES (ALA CARTE)

Good for one but great to share! Experience our different flavors.

VEGETARIAN

Cold Tofu \$4

soft tofu, katsuo bonito, grated ginger & green onions with our special sauce.

Nagaimo Tofu Natto \$8

Made with aloha soft tofu, natto (fermented soy beans), slices of mountain yam, topped with thin shaved katsuo bonito, green onions and our special sauce

BBQ Spiced "Hapa" Fries \$7

Sweet potato & regular french fries lightly dusted with bbq spices and served with a house made dipping sauce.

Edamame Hummus \$6

An asian twist on the Mediterranean hummus with soybeans, sesame paste, and garlic served with flatbread

Papaya & Jalapeno Dip \$7

Pickled Green Papaya, Jalapeno, Cilantro, and a touch of gorgonzola cheese. You wont be able to stop eating it.

Vegetable Spring Rolls (3 pc) \$4

Each additional pc \$1.25

Served with our special spring roll sauce.

CHICKEN & PORK

Anda-dog \$5

Crispy andagi batter surrounding a turkey hot dog. Served with our three mustard sauce.

Shoyu Pork Andagi (ea) \$3

Crispy andagi batter surrounding a shoyu pork filling. Served with a shoyu pork sauce.

Crispy "Okonomiyaki" Gyoza(5 pc) \$6

Chicken & cabbage stuffed gyoza wrapper fried crisp. Topped with our special sauce, shaved katsuo & shredded nori.

SEAFOOD

"Naked" Spicy Ahi Poke Musubi \$8

Our poke layered on a bed of furukake rice and drizzled with a spicy aioli

Maguro Natto Market

Made with ahi, natto (fermented soy beans), sliced nagaimo (mountain Yam), katsuo bonito, and green onions.

Crab & Artichoke Won Tons (4 pcs) \$6

Each additional pc \$1.50

Won ton wrappers filled with Imitation crab, artichoke, onions, parmesan cream cheese filling, fried crispy & drizzled with a soy vinaigrette

Korean Spiced Ahi Poke Market

Made to order with ahi, onion, sesame oil, Marukin shoyu, green onions and crispy cucumbers mixed with our house made Korean Sauce.

Local Shoyu Ahi Poke Market

Made to order with ahi, Hawaiian salt, onion, sesame oil, Marukin shoyu, green onions and crispy cucumbers.

Tempura Shrimp (2 pc)& Chips \$8

Large Shrimp lightly dipped in our tempura batter & fried crisp. served with vegetable chips

SALADS

We Cut Fresh Romaine lettuce instead of using pre-cut bagged lettuce.

House Garden Salad Sm \$5

Our fresh cut sweet romaine , shredded carrots, cabbage. Served with our soy vinaigrette

Lg \$8

Asian Tofu Salad Sm \$7

Our fresh cut sweet romaine , shredded carrots, cabbage, tomatoes tofu.

Lg \$10

Add Grilled Chicken \$5

SHARED BITES (ALA CARTE)

Order a couple of shared bites and try something different or make it a complete meal

VEGETARIAN

Add Chicken or Pork To Our Yaki Soba or Miso Eggplant \$2

🔥(Turn up the heat a bit and ask for it spicy with our house made chili garlic paste)

Okinawan "Style" Yaki Soba \$8
Fresh made thick soba noodles pan fried with cabbage, onions & carrots seasoned with salt, pepper, shoyu and a touch of oyster sauce.

Miso Eggplant and Tofu \$10
Eggplant, Tofu & Vegetables sautéed in a slightly sweet miso sauce. Ask for it extra spicy if you can handle it!

CHICKEN / PORK / BEEF

Bubu Arare Karaage Chicken \$8
Chicken pieces marinated in our special sauce, lightly battered in cornstarch & Bubu arare.

Grilled Soy Miso Chicken \$8
Our chicken is marinated in Marukin Shoyu & Awase Miso, then grilled. Simple but delicious!

Okinawan Shoyu Pork Soba Pasta \$10
Our signature shoyu pork sautéed with onions, & mustard cabbage, tossed with fresh soba and topped with a shoyu pork & butter sauce.

Garlic Fried Pork Chops \$10
1 lb of pork chops seasoned with our secret garlic mix, lightly floured, fried crispy and drizzled with our soy vinaigrette.

Local Style Braised Shoyu Pork \$8.5
A twice cooked process that makes this pork fork tender and simmered in a Marukin Shoyu and dashi broth.

Petite Petite Braised Short Ribs \$12
Braised for hours until chopstick tender with carrots, onions, celery, and a touch of Petite Petite wine.

SEAFOOD

Grilled Salmon Loco Moco \$12
Grilled Salmon patty on a bed of yukari furikake rice, drizzled with a light soy glaze

Chef's Catch of the Day Market
Check out our Chefs Creation

Mochiko Style Fish Bites \$9
Marinated in Thai rice flour, Shoyu, sugar and a touch of mirin. Fried to a nice crispy caramel color. No one else makes!!!

Tempura Shrimp Club don(3 pc) \$11
Large shrimp tempura on a bed of furikake rice topped with avocado, bacon, house namasu and a garlic wasabi aioli. No where else!!

MAKE IT ANY SHARED BITE
A MEAL \$5 MORE

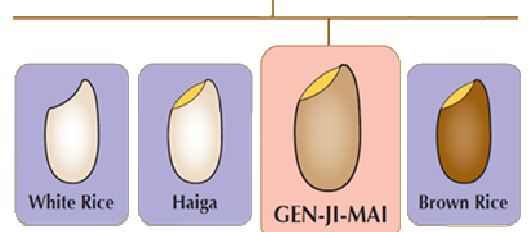
Looking for a complete meal?. Our meal consists of a small garden salad, soup of the day, & choice of Medium Grain white or Gen-Ji-Mai brown rice.



What Is Gen-Ji-Mai Brown Rice?

is a Premium Medium Grain Brown Rice that is lightly polished, leaving a product that is not only superior in taste to ordinary Brown rice, but one that also cooks more quickly. Since 100% of the rice germ (HAIGA) and much of the healthy bran layer are left intact, **GEN-JI-MAI™** is much more nutritious than ordinary milled White rice (see chart).

***Service Charge of 17% for Parties of 8 or more**



RAMEN & SOBA WITH A TWIST \$7.50

Best Tasting Around And Garnished With Our Famous Shoyu Pork!
You Won't Get It Like This Anywhere Else!

HOW DO I ORDER?!?...

① PICK WHICH FRESH NOODLES YOU WANT!!

🍜 Okinawan Soba (Thick)

Thick like udon noodles with the texture of ramen noodles. Soba comes with our famous shoyu pork, fish cake, green onions and ginger

🍜 Tokyo Style Ramen (Thin)

Ramen comes with our famous shoyu pork, fish cake, stir fry vegetables and green onion

② PICK WHICH BASE YOUR IN THE MOOD FOR!!

🍜 Shoyu Dashi

A light shoyu style base just like that served in Tokyo

🍜 Miso Dashi

Flavored with Awase Miso

🍜 Ton Ton Dashi

A creamy rich full flavored broth made from boiling of the pork bone

🔥 (Turn up the heat a bit and ask for it spicy with our house made chili garlic paste)

⊗ We do NOT Add MSG To Our Food To Enhance The Flavor.

KEIKI MENU \$8.50 (UP TO 9 YRS OF AGE)

(Being a parent I am always concerned about feeding my son good tasting food that is not full of artificial additives, I hope your child enjoys it as much as mine does.)

*All Items Served With Choice of Fries, White or Brown Rice,
A Soft Drink, Fruit and a Mini Andagi*

Bubu Arare Karaage Chicken

Chicken pieces marinated in our special sauce, lightly battered in cornstarch & Bubu arare.

Grilled Soy Miso Chicken

Our chicken is marinated in Marukin Shoyu & Awase Miso, then grilled. Simple but delicious!

Andagi-Dog

Turkey hotdog wrapped in our famous andagi batter and fried crispy

Mochiko Style Fish Bites

Marinated in Thai rice flour, Shoyu, sugar and a touch of mirin. Fried to a nice crispy caramel color. The best around!!!

SIDE ITEMS

House made Kim Chee	\$3
Plain Fries	\$4.5
White / Brown Rice	\$2.5
Vegetable Spring Rolls (ea)	\$1.25

SOFT DRINKS

Soft Drinks (bottomless) Signature Iced tea,	
Coke, Diet, Sprite, Fruit Punch	\$2.5
Bottled Water	\$1.75
Bottled Drinks	\$2.25