












HOT UDON

	PLAIN UDON 14 Wakame, kamaboko, & scallion
	KITSUNE UDON 15 Sweetened bean curd, scallion & kamaboko
	NIKU UDON (BEEF/PORK/CHICKEN) 20 Meat of your choice simmered with sweet soy sauce, poached egg, scallion, & nori *chicken (With bone) : excluded egg
	BEEF CURRY UDON 20 Beef, bean curd, scallion, & garlic oil *contain pork broth*
	KATSU CURRY UDON (PORK/CHICKEN) 22 Pork katsu, bean curd, scallion, & garlic oil *contain pork broth*
	TAN TAN UDON 21 Ground pork sesame flavored broth, bokchoy, chili pepper, scallion & spicy oil
	BEEF KAKITAMA UDON 20 Beef, egg drop soup, nori, & scallion
	MENTAIKO CREAM UDON 20 Creamy spicy cod roe sauce, ohba, nori, & sesame seeds
	VEGETARIAN UDON 18 Shiitake mushroom based broth, wakame, bean curd, bokchoy, tomatoes, & scallion
	KOREAN SPICY UDON 22 Beef, egg and mixed vegetables, with Korean spicy soup
	KIMCHI BACON UDON 22 Creamy spicy sauce with Bacon, mushroom, kimchi & onion

DIPPING UDON

	NIKU TSUKE UDON 21 Beef simmered with broth, wakame, kamaboko, nori, scallion, & spicy oil
	ZARU SOBA 19 Chilled buckwheat flour noodles, cold dashi, nori, scallion, & wasabi

SIDE TOPPING

- POACHED EGG
- SCALLION
- WAKAME
- RICE BOWL
- MUSHROOM
- KAMABOKO
- BOKCHOY(2PC)
- TEMPURA FLAKES

* Our udon noodles produce daily (HAND-MADE) through an overnight dough maturation

* We use Dashi (Dried fish) broth except vegetarian udon

COLD UDON

	COLD PLAIN UDON 14 Wakame, kamaboko, poached egg & scallion
	COLD KITSUNE UDON 15 Sweetened bean curd, scallion & kamaboko
	COLD NIKU UDON (BEEF/PORK/CHICKEN) 20 Meat of your choice simmered with sweet soy sauce, poached egg, scallion, & nori
	COLD TAN TAN UDON 21 Ground pork sesame flavored broth, bokchoy, chili pepper, scallion & spicy oil
	COLD VEGETARIAN UDON 18 Shiitake mushroom based broth, wakame, bean curd, bokchoy, tomatoes, & scallion

DONBURI

	GYU DON/BUTA DON 20 Rice bowl with simmered beef or pork onion, nori, ginger, poached egg, & scallion
	BEEF CURRY RICE 20 Beef curry sauce, red pickles, & rice *contain pork broth* ADD PORK/CHICKEN KATSU FOR 6
	KATSU DON (PORK/CHICKEN) 21 Rice bowl with egg, onion, nori, scallion & fried pork cutlet
	KAISEN DON (SASHIMI) 35 2pcs (tuna, salmon, yellowtail), scallop, boiled shrimp, avocado, masago, snow crab, spicy tuna, sesame seed, nori & mentaiko *ADD SMALL PLAIN UDON TO ANY DONBURI 6

TEMPURA

	PLATTER 18		SHRIMP 8
	EGGPLANT 6		SHISHITO 6
	MOCHI 6		MAITAKE 6

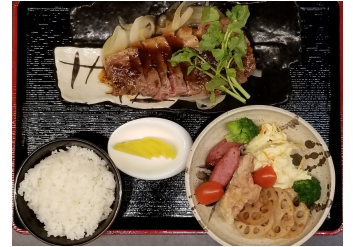
*If you have a food allergies, or special dietary requirement, please inform a staff or ask more information

*20% gratuity included for parties of 6 or more

TEISHOKU

11:30 AM- 3PM ONLY

Japanese set meal of your choice
Served with white rice



ANGUS STEAK 35
USDA prime angus steak served with grilled onion, special sauce



HAMBURG STEAK 22
Ground beef steak patty with special sauce



KATSU (PORK/CHICKEN) 22
Pork cutlet with cabbage & sauce



SASHIMI 28
2pcs (tuna, salmon, yellowtail)

***ADD SMALL PLAIN UDON 6**



Zaru Soba Set 25
Chilled buckwheat flour noodles, w 2 shrimp & 1 shishito tempura



ONIGIRI 5

- MENTAIKO
- SALMON

DESSERT

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PANNA COTTA
Hand-made milk pudding with melted brown sugar & tapioca



TAIYAKI ICE CREAM
Vanilla ice cream with fried taiyaki



Mochi Ice cream
(Choose 3 flavors)
Matcha/ Strawberry/ Vanilla chip/ passion fruit/ chocolate