

STARTERS 前菜

COLD

Edamame
CHILLED OR STEAMED
Flaky Salt

Cucumber Sunomono
Cilantro, Pickled Fresno, Sesame Seeds, Crispy Garlic, White Onion

Tuna Tostadas
Bigeye Tuna, Furikake Aioli, Soy Chili Crunch, Onion, Cilantro

Edamame Hummus
Tahini, Chili Oil, Pickles, Fried Nori, Carrot, Cabbage

Seaweed Salad
Sesame Seeds, Lemon

HOT

Miso Soup
Miso, Wakame, Scallion, Hondashi

Obon Edamame
Asian Chamoy, Furikake

Eggrolls
Hafu Sauce
Pork or Veggie

Gyoza
PAN SEARED
Pork or Veggie Dumplings

Crispy Calamari
Mixed Greens, Miso Vinaigrette, Chili Threads

Pork Belly
Cucumbers, Sweet Chili Sauce, Cilantro, Sesame Seeds

Chicken Wings
Fuku or Garlic Soy

Charred Shishitos
Umami Dressing, Roasted Peanuts, Lime

サクサクライス寿司
Crispy Rice ★
Spicy Tuna (4)
Fried Sushi Rice, Jalapeño, Avocado, Micro Cilantro

Spicy Salmon (4)
Fried Sushi Rice, Serrano, Furikake, Hafu Sauce

Scallop (4)
Fried Sushi Rice, Kizami Mayo, Crunchy Garlic, Micro Cilantro

Crispy Trio (6)
A taste of all options

Modern Sashimi 刺身

Bigeye Tuna*
Seared Tuna, Cucumber, Jalapeño, Micro Cilantro, Yuzu, Pepper, Ponzu, Chive Oil

Yuzu Yellowtail*
Yuzu, Chive Oil, Yuzu Kosho, Orange Zest, Crispy Ginger, House Soy, Micro Cilantro

Spicy Octopus Crudo*
Lemon, Kizami, Togarashi Ponzu, Serrano, Chili Oil

Bao Buns 饅頭

Taiwanese Style Steamed Buns. A la Carte.

Bird
Fried Chicken, Spicy Fuku Sauce, Pickles, Kewpie, Scallion

Pork
Pork Belly, Pickles, Hoisin, Spicy Mustard, Scallion

Spam
Spam, Spicy Mayo, Kimchi, Scallion, Pickles

Shrimp
Sweet and Spicy Shrimp, Scallion, Sesame Seeds, Lime

Jackfruit
Gochujang BBQ, Cabbage, Cilantro, Pickles

ポケボウル
Poke*
Tuna, Salmon, Ebi Shrimp, Yellowtail or Rainbow*
Cucumber, Jalapeño, Wakame, Avocado, Seaweed Salad, Poke Dressing, Crispy Onions, Cilantro, Sushi Rice or Mixed Greens

Obon
Sushi • Bar • Ramen

LARGE PLATES メインコース

Fried Rice
Carrot, Onion, Broccolini, Soy, Egg, Sesame Seeds, Scallion
Chicken | Spam & Kimchi | Steak | Shrimp

Chicken Teriyaki
Chicken Thigh, Broccolini, Onions, Beech Mushrooms, Sesame, Rice

Kanto Beef
Flank Steak, Broccolini, Onions, Savory Sweet Glaze, Crispy Garlic, Rice

Salmon Teriyaki
Roasted Salmon, Asparagus, Onion, Beech Mushrooms, Sesame, Rice

Braised Short Rib Donburi
Beech Mushrooms, Kizami, Caramelized Onion Rice, Scallion, Crispy Shallot, 64° Egg, Demi-Glace

Katsu Chicken Curry
Golden Japanese Curry, Rice, Carrot, Onion, Mushroom, Chili Crunch

Sticky Pork Ribs
Spicy Gochujang BBQ, Pickles, Rice

Street Noodles (Make It Vegan)
Spicy Yakisoba, Chicken, Egg, Cabbage, Onion, Bean Sprouts, Cilantro, Peanuts

Yellowtail or Salmon Kama
Miso Glazed, Chili Crunch Slaw, Togarashi Ponzu, Rice

RAMEN 拉麺

OBON* (Spicy Red Miso + Chicken)
Spicy Ground Chicken, Pork Belly, Bonito, Beech Mushrooms, Fresno, Scallion, Garlic Oil, 64° Egg

TONKOTSU* (Pork Bone)
Pork Belly, Pork Shoulder, Bamboo, Scallion, Chili Oil, 64° Egg

ORIGINAL* (Soy + Pork Bone)
Pork Belly, Pork Shoulder, Bean Sprouts, Fresno, Scallion, Garlic Oil, 64° Egg

DEATHFREE Collab with @deathfreefoodie Veggie White (Mushroom Base)
Tofu, Chili Crunch, Shishito, Fresno, Chili Oil, Mushroom, Bamboo Shoots, Scallion

ADDITIONS

Spice Bomb	Beech Mushrooms	Spicy Ground Chicken
Broccolini	Tofu	Pork Belly
Bean Sprouts	*64° Egg	Pork Shoulder
Corn	Jackfruit	Shrimp
Bamboo Shoots		

SUSHI BAR 寿司バー

SIGNATURE ROLLS

Kaizen*
Spicy crab, Cucumber, Avocado, Takuan, topped with Kanpachi, Poke Sauce, Cilantro/Jalapeño Mix

Shiro Maki*
Spicy Yellowtail Roll, topped with Avocado, White Fish, Yuzu, Scallion, Cucumber, Shiso & Sesame Seeds

Salmon & Asparagus*
Spicy Crab, Avocado, Tempura Asparagus inside, topped with Salmon, Lemon Slices, Hot Tempura Flakes, Eel Sauce & Chili Garlic Crunch

Hafu*
Spicy Tuna Roll topped with Salmon, Onion, Hafu Sauce, Furikake, Cucumber, Cilantro and Wasabi Oil

Tataki Maki*
Shrimp Tempura, Cucumber, Spicy Crab Mix, topped with Tuna “Aburi”, Avocado, Tomato, Micro Basil, Chimichurri

The Strip*
Ebi Shrimp + Cream Cheese Roll Tempura Fried, topped with Spicy Crab Mix, Crispy Onion, Scallion, Eel Sauce

Fukushu Roll*
Spicy Salmon Roll topped with Spicy Tuna, Serrano, Spicy Mayo, Cucumber, Sriracha and Rice Pearls

Neo-Genesis*
Spicy Salmon, Cucumber, Avocado, Julienne Jalapeños, topped with Korean Fluke, Yuzu, Chile Sesame Ponzu, Cilantro, Sriracha, Tajin

モダンなおまかせ
MODERN OMAKASE
Chef's choice nigiri (8) thoughtfully enhanced

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness especially if you have certain medical conditions. Enjoy!

20% gratuity added to parties of 6 or more.

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ハッピーアワー

★ Happy Hour ★

Monday - Sunday | 4-6pm

SAKE & SOJU 日本酒と焼酎

Sho Chiku Bai Shirakabegura, Junmai Kimoto (4oz) (8oz) (btl)
Full-bodied, Smooth, Velvety

Amabuki Yamahai, Junmai (180ml)
Crisp, Slightly Dry Finish

Obon Sake, Junmai Ginjo (4oz) (8oz) (btl)
Smooth, Dry-to-Sweet Finish

Born Gold Muroka, Junmai Daiginjo (4oz) (8oz) (btl)
Aromatic, Sweet Melon and Chestnuts

Sho Chiku Bai Nigori Silky Mild, Nigori (4oz) (8oz) (btl)
Creamy, Rich, Sweet

Obon Pineapple Sake (4oz) (8oz) (btl)
House Infused Pineapple

Obon Watermelon Soju (4oz) (8oz) (btl)
House Infused Watermelon

Little Lily Nigori (btl)
Creamy, Smooth and Clean Finish

Jinro Soju (4oz) (8oz)
Crisp, Mineral, Clean Finish

House Sake (4oz) (8oz)
Aromatic, Toasted Nuts

Sake Flight
Four Sake Varieties



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BEER ビール

Coors Light (draft)

Sapporo (draft)

Orion The Draft (12oz)

Kirin Ichiban (22oz)

Kirin Light (22oz)

Michelob Ultra (12oz)

Lucky Cat White Ale (11.15oz)

Rydeen IPA (11.15oz)

Koshihikari Echigo Red Ale (12oz)

Suntory Seltzer (12oz)

Rotating Beers (draft) CHECK WITH SERVER!

WINE ワイン

WHITE

Benvolio, Pino Grigio Italy

Moroki, Sauvignon Blanc New Zealand

RED

If You See Kay, Red Blend Paso Robles

Grayson Cabernet Nappa Valley

BUBBLES シャンパン

Campo Viejo Cava Spain

カクテル

★ Cocktails ★



PINEAPPLE EXPRESS

A fun spin on a pineapple daiquiri, topped with a pineapple cream foam



THAIGERS BLOOD

A sweet and spicy margarita with flavors of juicy blood orange and notes of Thai basil



KUNG-FU PANDAN

A tropical and unique vodka cocktail highlighting pandan and notes of bergamot and shiso



SOJU SPRITZ

A light and refreshing spritz with an effervescence of watermelon, lychee, and hibiscus



J-TOWN SHANDY

A rum based light and citrusy shandy with Orion Beer



CHILTEPIN COBBLER

A gin cocktail with a fruity yet tart finish, and a hint of spice



BLACK TEA OLD FASHIONED

Boozy, with a semi-sweet creamy mixture of milk tea and honey, topped with our house-made activated charcoal bitters



PUNCH BOWL

*Minimum 2 people

A sweet and creamy, yet refreshing vodka and sake punch bowl with flavors of strawberry and lychee.