

STARTERS 前菜

Edamame

CHILLED OR STEAMED
Flaky Salt

Cucumber Sunomono

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

Seaweed Salad

Sesame Seeds, Lemon

Tuna Tostadas

Bluefin, Corn Tortilla, Charred Black Salsa,
Cilantro, Onion, Kizami Aioli

Miso Soup

Miso, Wakame, Scallion, Hondashi

Obon Edamame

Asian Chamoy, Furikake

Eggrolls

Pork or Veggie ~ Hafu Sauce

Gyoza

Pork or Veggie Dumplings ~ Pan Seared

Pork Belly

Cucumbers, Sweet Chili Sauce,
Cilantro, Sesame Seeds

Chicken Wings

Fuku or Garlic Soy ~ Jumbo Wings

Charred Shishitos

Umami Dressing, Roasted Peanuts, Lime

Bao Buns 饅頭

Taiwanese Style Steamed Buns.

Bird

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

Pork

Pork Belly, Pickles, Hoisin,
Spicy Mustard, Scallion

Shrimp

Sweet and Spicy Shrimp, Scallion,
Lime, Sesame Seeds

Obon®

Sushi • Bar • Ramen



SUSHI BAR 寿司バー

SIGNATURE ROLLS

Kaizen*

Spicy Crab, Cucumber, Avocado, Takuan,
topped with Kanpachi, Poke Sauce,
Cilantro/Jalapeño Mix

Hafu*

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

Shiro Maki*

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

Tataki Maki*

Shrimp Tempura, Cucumber, Spicy Crab Mix,
topped with Tuna "Aburi", Avocado, Tomato,
Micro Basil, Chimichurri

Neo-Genesis*

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

CRUDO

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

Bigeye Tuna*

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

CRISPY RICE

Spicy Salmon (4)

Fried Sushi Rice, Serrano, Furikake, Hafu
Sauce, Crispy Onion, Lemon Slice

Scallop (4)

Fried Sushi Rice, Kizami Mayo,
Crunchy Garlic, Micro Cilantro

Spicy Tuna (4)

Fried Sushi Rice, Jalapeño,
Avocado, Micro Cilantro

Crispy Trio (6)

A taste of all options

POKE

Choice of Tuna, Salmon, Ebi Shrimp, Yellowtail or Rainbow*

Cucumber, Jalapeño, Wakame, Avocado, Seaweed Salad, Poke Dressing, Crispy Onions, Cilantro, Sushi Rice or Mixed Greens

モダンなおまかせ

MODERN OMAKASE

Chef's choice nigiri (8) thoughtfully enhanced



RAMEN 拉麵

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 Veggie White (Mushroom Base)

Tofu, Chili Crunch, Shishito, Fresno, Chili Oil, Mushroom,
Bamboo Shoots, Scallion **Collab with @deathfreefoodie**

ADDITIONS

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



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

Street Noodles (Make It Vegan)

Spicy Yakisoba, Chicken, Egg, Cabbage, Onion, Bean Sprouts,
Cilantro, Peanuts

*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 | 2-5pm

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

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

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

Little Lily, Nigori (300ml)
Creamy, Smooth and Clean Finish

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

Sake Flight
Four Sake Varieties



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20% gratuity added to parties of 6 or more.

BEER ビール

Sapporo (draft)

Orion The Draft (12oz)

Rydeen IPA (11.15oz)

Kirin Ichiban (22oz)

Kirin Light (22oz)

Suntory Seltzer (12oz)

Rotating Beers (draft) CHECK WITH SERVER!

WINE ワイン

WHITE

Benvolio, Pinot Grigio Italy

Horologist, Sauvignon Blanc New Zealand

Novellum, Chardonnay France

RED

One Hope, Red Blend California

Grayson, Cabernet Nappa Valley

Planet Oregon, Pinot Noir Oregon

BUBBLES シャンパン

Campo Viejo, Cava Spain

カクテル

★ **Cocktails** ★



THAIGERS BLOOD

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



PINEAPPLE EXPRESS

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



BLACK TEA OLD FASHIONED

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



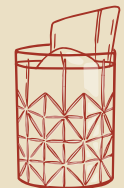
SOJU SPRITZ

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



CHILTEPIN COBBLER

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



KUNG-FU PANDAN

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

