

YUCHAN SHOKUDO (FLIP FOR MORE!)

SEP 2022

APPETIZERS, SMALL PLATES & SIDE ORDERS

EDAMAME えだまめ Boiled young soybeans, sea salt	6.95	PAN-FRIED GYŌZA 餃子 Meat-& vegetable-filled pot stickers, spicy house-made dipping sauce (vinegar + soy sauce + house-made <i>rāyū</i> chili oil)	9.95
MENTAI KABOCHA SQUASH FRIES 明太子カボチャ Hand-battered & deep-fried kabocha squash pieces dressed w/ house-made <i>tare</i> ; torched, house-made spicy <i>mentaiko</i> (cured spicy cod roe) mayonnaise*, <i>aonori</i> (blue seaweed flakes) garnish	9.95	CHICKEN KARA-AGE 鳥のから揚げ Classic Japanese-styled fried chicken: hand-battered pieces of leg meat, shredded cabbage, house-made garlic mayonnaise*, sesame seed garnish ~*~	13.95
BRUSSELS GARLIC SAUTÉ 芽キャベツのガーリックソテー Sautéed Brussels sprouts, <i>soboro</i> (sautéed minced chicken), house-made <i>tare</i> , roasted garlic, <i>silgochu</i> (shredded red pepper) garnish	12.95	“DONBURI” SOUP (DINE-IN ONLY) Mixed <i>dashi</i> w/ tofu, green onions & sesame	2.00
TAKOYAKI たこ焼き Fried octopus-filled pastry balls, tonkatsu sauce, house-made garlic mayonnaise*, <i>aonori</i> garnish (blue seaweed flakes), <i>katsuobushi</i> (dried cured fish shavings) garnish	9.95	RICE ご飯 One (1x) side serving of steamed white rice	2.00
		NOODLES 替え玉 One (1x) extra serving of boiled wheat & egg noodles	5.95
		RĀYŪ SAUCE ラー油 Side of house-made pepper & chili-infused oil	1.00
		KARA-MISO PASTE 辛味噌 Side of proprietary mix of spicy miso paste	1.00

DONBURI (RICE BOWL) & OTHER RICE DISHES

SPICY MENTAICO SOBORO DONBURI 11.95 辛し明太マヨネーズ&そぼろ丼 Bowl of steamed, white rice topped w/ house-made <i>soboro</i> (seasoned, sautéed minced chicken), caramelized yellow onions, flame-torched <i>mentaiko</i> (spiced pickled fish roe) mayonnaise topping*, sliced green onion garnish • complimentary <i>donburi</i> soup (on-premises dining only)	CHICKEN KATSU DONBURI 16.95 とりかつ丼 Bowl of steamed white rice drizzled w/ house-made <i>tare</i> (soy-based <i>teriyaki</i> sauce) topped w/ crispy chicken <i>katsu</i> (panko-breaded & deep-fried chicken cutlet), stir-fried cabbage & onion, soft-scrambled egg w/ <i>dashi</i> *, sliced green onion garnish • complimentary <i>donburi</i> soup (on-premises dining only)
BRUSSELS VEGETABLE DONBURI 15.95 芽キャベツ野菜丼 Bowl of steamed white rice topped w/ Brussels sprouts, fried tofu cubes & assorted vegetables (including eggplant, onions, bell peppers) all sautéed in a house-made <i>tare</i> (soy-based <i>teriyaki</i> sauce), <i>silgochu</i> (red string pepper) garnish • complimentary <i>donburi</i> soup (on-premises dining only) • +1.50 add <i>soboro</i> (sautéed minced chicken)	CHICKEN KATSU CURRY PLATTER 18.95 チキンカツカレー Platter of steamed white rice topped w/ crispy boneless chicken <i>katsu</i> (panko-breaded & deep-fried cutlet) dressed w/ <i>tonkatsu</i> sauce, house-made <i>soboro</i> (seasoned, sautéed minced chicken), pepper-spiced Japanese curry, caramelized onions, deep fried kabocha squash, sliced eggplant, sautéed red bell peppers, shishito pepper garnish

LIMITED SELECTION & AVAILABILITY DUE TO COVID-19 PANDEMIC

YES: VISA, MASTERCARD & CASH • NO DISCOVER, AMERICAN EXPRESS OR SMARTPHONE PAYMENT

18% AUTO-GRATUITY APPLIED TO PARTIES OF (5X) OR MORE

\$10.00 CORKAGE FEE PER BOTTLE • \$15.00 CAKE FEE • OUTSIDE FOOD & DRINK IS NOT ALLOWED

IN-PERSON ALCOHOL PURCHASES: MUST PRESENT VALID PHOTO ID AT TIME OF ORDERING

DUE TO SEASONALITY & CHANGING AVAILABILITY, NOT ALL INGREDIENTS ARE LISTED • MAY CONTAIN OR PRESENT THE FOLLOWING ALLERGENS DUE TO CROSS-CONTACT: DAIRY (MILK/BUTTER), EGGS, SEAFOOD (FISH), TREE NUTS (WALNUTS), WHEAT, GLUTEN, SOYBEANS, SESAME

* DENOTES RAW OR UNDERCOOKED INGREDIENTS • CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS • PLEASE INFORM US OF DIETARY ALLERGIES OR RESTRICTIONS BEFORE PLACING YOUR ORDER

Last Updated: 2022-09-19 MON

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RAMEN

NOODLES IN HOT SOUP

“TOKYO” SHOYU RAMEN 16.00

東京醤油ラーメン

JAPANESE NOODLES (wheat + egg) • **MIXED BROTH:** chicken bone stock + fish *dashi* + *shōyu* (soy sauce) base
• **MAIN PROTEIN:** sliced *chāshū* (spiced braised pork belly) • **OTHER PROTEIN:** half a house-made *aji-tsuke tamago* (seasoned soft-boiled egg*), sliced *naruto* (fishcake) • **VEGETABLES:** *menma* (seasoned young bamboo shoots), bean sprouts, sliced green onions

CHICKEN SHIO RAMEN (PORK FREE) 16.50

塩ラーメン

JAPANESE NOODLES (wheat + egg) • **MIXED BROTH:** chicken bone stock + fish *dashi* + *shio* (salt) base sesame oil • **MAIN PROTEIN:** sliced house-made *sous-vide* chicken
• **OTHER PROTEIN:** house-made *soboro* (sautéed seasoned minced chicken), half a house-made *aji-tsuke tamago* (seasoned soft-boiled egg*) • **VEGETABLES:** bean sprouts, garlic chives, sliced green onions

SPICY “TAN-TAN” RAMEN 16.95

タンタンラーメン

JAPANESE NOODLES (wheat + egg) • **MIXED BROTH:** chicken bone stock + fish *dashi* + spicy “tan-tan” base + pork extracts + house-made sesame *rāyū* (chili-infused oil) • **MAIN PROTEIN:** sliced *chāshū* (spiced braised pork belly) • **OTHER PROTEIN:** house-made *soboro* (sautéed seasoned minced chicken), half a house-made *aji-tsuke tamago* (seasoned soft-boiled egg*) • **VEGETABLES:** *kikurage* (black mushroom), bean sprouts, sliced green onions, sesame seed garnish, *silgochu* (red string pepper) garnish

PORK TONKOTSU RAMEN 18.50

豚骨ラーメン

JAPANESE NOODLES (wheat + egg) • **MIXED BROTH:** chicken bone stock + fish *dashi* + pork extracts + rendered pork bone marrow + roasted black garlic oil + minced garlic • **MAIN PROTEIN:** two (2x) slices of *chāshū* (spiced braised pork belly) • **OTHER PROTEIN:** half a house-made *aji-tsuke tamago* (seasoned soft-boiled egg*) • **VEGETABLES:** *menma* (seasoned young bamboo shoots), bean sprouts, sliced green onions, sesame seed garnish • **complimentary side of *kara-miso* (spicy chili miso paste) upon request**

RAMEN MODIFICATIONS

SUBJECT TO AVAILABILITY

EXTRA NOODLES One (1x) whole serving	5.95	STIR-FRIED CABBAGE Seasoned w/ fish <i>dashi</i> & white pepper	1.50
CHĀSHŪ (1X SLICE) Braised spiced braised pork belly	2.95	MENMA Seasoned young bamboo shoots	1.50
HOUSE-MADE SOBORO Seasoned, sautéed minced chicken	1.50	KIKURAGE Crunchy wood-ear mushrooms	1.50
HOUSE-MADE AJI-TSUKE TAMAGO* Half of a seasoned, soft-boiled egg	1.50	MOYASHI Blanched bean sprouts	1.50
NARUTO (1X SLICE) Cured fish cake <i>surimi</i> (pureed fish paste)	1.00	SLICED GREEN ONIONS Hand-cut green onions/scallions	1.50

KAKUNI (ASK FOR AVAILABILITY)

THICK-CUT BLOCKS OF FORK-TENDER, SLOW-SIMMERED PORK BELLY

OPTION A +6.50 REPLACING the ramen’s main protein	OPTION B +8.95 ADDING TO the ramen’s main protein	OPTION C +11.95 ON THE SIDE for non-ramen dishes
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NON-ALCOHOLIC BEVERAGES (FLIP FOR MORE!)

2022 SEP

AHA NATURALLY FLAVORED SPARKLING WATER, ASSORTED (12OZ CAN)	\$2.95
COCA-COLA, ORIGINAL FLAVOR (20OZ BOTTLE)	\$3.95
COCA-COLA, ZERO SUGAR (20OZ BOTTLE)	\$3.95
SPRITE, ORIGINAL FLAVOR (20OZ BOTTLE)	\$3.95
SEAGRAM'S GINGER ALE (12OZ CAN)	\$2.95
MINUTE MAID LEMONADE (20OZ BOTTLE)	\$3.95
MINUTE MADE ORANGE JUICE (12OZ BOTTLE)	\$3.95
GOLD PEAK BLACK TEA, UNSWEETENED (18.5OZ BOTTLE)	\$3.95
SWEET ICED MATCHA/MACCHA TEA (FREE REFILLS FOR ON-PREMISES ONLY)	\$3.00/PERSON
HOT GENMAICHA TEA (ROASTED BROWN RICE + GREEN TEA LEAF)	\$1.95/PERSON



ALCOHOLIC BEVERAGES (2022 SEP) (FLIP ↻ FOR MORE!)

BEER

SAPPORO "NAMA" DRAUGHT LAGER (16OZ PINT/PITCHER)	7/21
<i>Hint: one pitcher = 4x pints, so plan accordingly</i>	
SAPPORO PREMIUM BOTTLED LAGER (600ML LRG BTL)	8
<i>Refreshing balance: tart & mild bitterness from only 24 IBU + sweet light malt = refreshing finish w/ lingering note of honeyed apples</i>	
SAPPORO PREMIUM "BLACK" LAGER (650ML LRG CAN)	10
<i>Bold, flavorful lager crafted w/ roasted dark malts + refined hop bitterness = smooth & crisp, complemented by a sweet, round fullness w/ distinct coffee & chocolate flavors</i>	
ASAHI SUPER DRY LAGER (355ML SML BTL/620ML LRG BTL)	6/8
<i>Refreshingly clear & crisp (Japanese term "kara-kuchi" means "dry")</i>	
ORION "THE DRAFT" OKINAWAN LAGER (633ML LRG BTL)	8
<i>Rich, creamy foam head + malt sweetness + crisp aftertaste = appetite-stimulating goodness</i>	

UMESHU & SWEET SAKE

HAKUTSURU "UMESHU" (150ML GLASS)	6
<i>Technically a semi-sweet apricot liqueur w/ a pleasing fruity plum aroma + slightly tart, bright, and tangy notes.</i>	
IKEZO PEACH-FLAVORED "JELLY SPARKLING SAKE" (180ML GLS)	6
<i>Mellow, sweet flavor of peaches + lychee = refreshing acidity.</i>	
HAKUSHIKA "HANA KOHAKU" UME JUNMAI GINJŌ (300ML BTL)	13
<i>Refreshing blend of junmai ginjō sake + extract of Japanese apricots = mildly sweet w/ pleasant, citrus-like acidity.</i>	
KUROSAWA "NIGORI" JUNMAI (300ML BTL)	15
<i>Not your prototypical nigori: this elegant & fruity misty sake has a nose of creamsicle, star fruit, citrus & cream aromas + gentle palate of melon, star fruit, cream & hint of citrus.</i>	

SAVORY SAKE

SHIRAKABEGURA "MASU" TOKUBETSU JUNMAI (GLASS/BOX)	7
<i>A nuanced, medium-bodied sake that is smooth & complex at room temperature, w/ fruity aspects of pear compote & apple peel + notes of melon, cream & lightly salted cucumber peel.</i>	
KUROMATSU HAKUSHIKA "CHŌKARA" JUNMAI (300ML BTL)	12
<i>Distinctly dry w/ sharp & refreshing finish, making for a pleasant compliment to bolder flavors (gyoza, kara-age, breaded katsu).</i>	
"HAKKAISAN" TOKUBETSU HONJŌZŌ (300ML BTL)	18
<i>Classic sake w/ smooth & mellow taste that is always refreshing. Delicate aromas are enhanced as it gently warms to room temperature. Pairs well w/ fried foods, grilled meats, hotpot.</i>	
KUROSAWA "KIMOTO" JUNMAI (300ML BTL)	22
<i>Aromas of dried pear, spicy custard & dusty radish + soft, creamy & dried-fruit flavors = medium-bodied sake that balances great acidity against resonant, lightly peppery jicama-accented finish. Pair w/ kara-age, tempura or yakitori.</i>	
SHIRATAKI "JOZEN" 'PINK' AGED JUNMAI GINJŌ (300ML BTL)	22
<i>Carefully fermented & aged for 24x months at ice-cold temperatures, this medium-bodied sake has an elegant aroma of bright stone fruit + palate of nectarines, peaches & cherries + deep layers of increased acidity resulting in a clean mineral finish.</i>	
"DASSAI 45" JUNMAI DAIGINJŌ (300ML BTL)	25
<i>An ultra-premium sake w/ engaging palate of orange, clove & toasted malt softened by Asian pear and white stone fruit. Serve chilled for optimum results.</i>	

JAPANESE DISTILLED SHŌCHŪ

75ML (2.5OZ) GLASS / 750ML (25.36OZ) BOTTLE

* ICHIKO SEIRIN ^{NAM} (100% BARLEY)	6/50
* KAKUSHIGURA ^{NAM} (100% BARLEY)	6/50
* KAN NO KO ^{WIS} (100% BARLEY)	7/60
* AKA KIRISHIMA ^{WIS} (84% SWEET POTATO, 16% RICE)	6/50
* KURO KIRISHIMA ^{WIS} (83% SWEET POTATO, 17% RICE)	6/50
HAKUTEN HŌZAN ^{NAM} (83% SWEET POTATO, 17% RICE)	7/60
* TOMINO HŌZAN ^{NAM} (83% SWEET POTATO, 17% RICE)	7/60
* IKKOMON ^{NAM} (100% SWEET POTATO)	8/70
KIBAICHU ^{JFC} (100% UME LIQUEUR)	7/60
* KUMESAN ^{WIS} (100% AGED INDICA THAI RICE)	6/50
KURADASHI GENSHU ^{JFC} (83% SWEET POTATO, 17% RICE)	10/90
UNDILUTED "CASK STRENGTH" 37%ABV 74PROOF	
* SWEET ICHIKO YUZU ^{NAM} (BARLEY, YUZU) 375ML BTL	13/BTL
SAMPLER SET (FLIGHT OF 4X DIFFERENT 60ML POURS)	18/SET
EXCLUDING SWEET ICHIKO YUZU & KURADASHI GENSHU	

JAPANESE WHISKY/WHISKEY

60ML (2.0OZ) GLASS

100% RICE

FUKANO VAULT RESERVE #1 40.5%ABV 81PROOF	18
OHISHI 8-YR BLENDED MALT 42.2%ABV 84.4PROOF	17
EX-SHERRY SINGLE-CASK	
OHISHI 10-YR BLENDED MALT 41.7%ABV 83.4PROOF	18
EX-BRANDY SINGLE-CASK	

100% BARLEY

KURAYOSHI 3-YR PURE MALT 46%ABV 92PROOF	15
KURAYOSHI 8-YR PURE MALT 46%ABV 92PROOF	17
KURAYOSHI 8-YR SHERRY-CASK PURE MALT 48%ABV 96PROOF	21
KURAYOSHI 12-YR PURE MALT 46%ABV 92PROOF	21
KURAYOSHI 18-YR SINGLE MALT 50%ABV 100PROOF	28

ALL OTHER SERIES

TOTTORI EX-BOURBON-CASK 43%ABV 83PROOF	12
TOGOUCHI 40%ABV 80PROOF	11