

EST. 2014
REN. 2021



YUCHAN SHOKUDO
~ formerly Yakitori Yuchan ~

STREET ADDRESS

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EXTENDED 2024 HOURS (L.O. = LAST ORDER)

MON ~ THU: 500PM ~ 1000PM (L.O. 945PM)
FRI ~ SAT: 1200PM ~ 1100PM (L.O. 1045PM)
SUN: 1200PM ~ 1000PM (L.O. 945PM)

Must present **acceptable valid photo ID** for alcohol purchases • **Maximum** four-way split check per party • We accept VISA, MC, AMEX, Discover, cash, and mobile payment (**NO** PayPal, Venmo, Ca\$hApp, or cryptocurrency) • **18% auto-gratuity** applied to parties of five or more; **20% auto-gratuity** applied to parties of eight or more • **\$10 corkage fee** per bottle • **\$15 cake fee** • **Outside food & drink** is not allowed • **Restrooms** are for paying customers only

APPETIZERS

- EDAMAME | えだまめ** \$7
Boiled young soybeans, sea salt
- KABOCHA SQUASH FRIES | カボチャ** \$10
Hand-battered & deep-fried pieces of kabocha squash, house-made *tare* (sauce) drizzle, *anori* (blue seaweed flakes) garnish
- BRUSSELS GARLIC SAUTÉ** \$14
芽キャベツのガーリックソテー
Sautéed Brussels sprouts, house-made *tare* (sauce), roasted minced garlic, *soboro* (simmered minced chicken), *silgochu* (red string pepper) garnish
- TAKOYAKI (6pc) | たこ焼き** \$10
Fried octopus-filled pastry balls, *tonkatsu* sauce drizzle, house-made garlic mayonnaise* drizzle, *anori* (blue seaweed flakes) garnish, *katsuo-bushi* (dried, smoked skipjack tuna fish shavings) garnish
- KAKI-FURAI (4pc) | 広島カキフライ** \$14
(4x) battered, panko-breaded & deep-fried oysters from Hiroshima, Japan w/ sweet & tangy *tonkatsu* sauce drizzle; shredded cabbage salad, house-made garlic-mayonnaise* drizzle, sesame seed garnish
- IKAGESO-AGE | いかげそ揚げ** \$15
Japanese-style calamari of tender young squid (battered, breaded & deep-fried legs & tentacles), *anori* (blue seaweed flakes) garnish
+\$1 side of dipping sauce (house-made garlic mayonnaise* OR house-made spicy garlic-mayonnaise*)
- PAN-FRIED GYŌZA | 餃子** \$10
Meat- & vegetable-filled pot stickers, house-made spicy dipping sauce (soy, seasoned vinegar, house-made *rāyū* chili-infused oil)
- CHICKEN KARA-AGE | 鳥のから揚げ** \$15
Japanese-style boneless, skin-on fried chicken: hand-battered & deep-fried chicken leg meat (thigh & drumstick); shredded cabbage salad, house-made garlic-mayonnaise* drizzle, sesame seed garnish
+\$1 side of dipping sauce (house-made garlic mayonnaise* OR house-made spicy garlic-mayonnaise*)

SIDE ORDERS

- RICE | ご飯** \$3
One (1x) serving of steamed white rice
- RAMEN NOODLES | 替え玉** \$6
One (1x) serving of boiled wheat & egg ramen noodles (tossed in chicken oil)
- “DONBURI” SOUP DINE-IN ONLY** \$2
One (1x) bowl of mixed *dashi* (broth) w/ tofu cubes, green onions & sesame seeds
- JAPANESE CURRY | カレー** \$2
Bowl of Japanese-style pepper curry
- NORI (6PC) | 海苔** \$2
Dried seaweed laver sheets

SAUCES

- RĀYŪ | ラー油** \$1
Side of house-made pepper & chili-infused oil
- KARA-MISO PASTE 辛味噌** \$1
Side of house-made spicy fermented miso paste
- GARLIC MAYONNAISE** \$1
Side of house-made garlic mayonnaise*
- SPICY GARLIC MAYONNAISE** \$1
Side of house-made spicy garlic mayonnaise*
- SPICY SRIRACHA** \$1
Side of garlic-chili-vinegar sauce

RICE

PLATES & DONBURI (BOWLS)

- CHICKEN KATSU CURRY PLATTER チキンカツカレー** \$20
Platter of steamed white rice topped w/ crispy boneless chicken *katsu* (panko-breaded & deep-fried cutlet) dressed w/ *tonkatsu* sauce • pepper-spiced Japanese curry, house-made *soboro* (seasoned, sautéed minced chicken), caramelized onions, deep fried *kabocha* squash, sautéed red bell peppers, *shishito* pepper garnish
- CHICKEN KATSU DONBURI 鳥カツ丼** \$18
Bowl of steamed white rice drizzled w/ house-made *tare* (soy-based *teriyaki* sauce), topped w/ stir-fried cabbage, simmered yellow onions in soft-scrambled egg w/ *dashi**, topped w/ crispy chicken *katsu* (panko-breaded & deep-fried chicken cutlet) || sliced green onion garnish • complimentary *donburi* soup (on-premises dining only)
- PORK BELLY CHĀSHŪ DONBURI チャーシュー丼** \$17⁵⁰
Bowl of steamed white rice drizzled w/ house-made *tare* (soy-based *teriyaki* sauce), topped w/ lightly charred cubes of *chāshū* (spiced simmered pork belly) • house-made garlic mayonnaise* dressing, sliced green onion & sesame seed garnish • complimentary *donburi* soup (on-premises dining only)
- BRUSSELS VEGETABLE DONBURI 芽キャベツ野菜丼** \$18
Bowl of steamed white rice topped w/ Brussels sprouts, deep-fried tofu cubes & assorted vegetables (including, but not limited to *kabocha* squash, yellow onions, red bell peppers) all stir-fried in a house-made *tare* (soy-based *teriyaki* sauce) • *silgochu* (red string pepper) garnish • complimentary *donburi* soup (on-premises dining only)
+\$2 add *soboro* (seasoned, sautéed minced chicken)

NOODLES (INCL. RAMEN SOUPS)

RAMEN = JAPANESE EGG-&-WHEAT NOODLES + HOT BROTH BUILT UPON FOUNDATIONAL BONE STOCK (CHICKEN & FISH DASHI)

- “TOKYO” SHOYU RAMEN | 東京醤油ラーメン** \$18
BROTH: foundational bone stock + *shōyu* soy sauce base • **MEATS:** half a house-made *aji-tsuke tamago* (seasoned soft-boiled egg*), sliced *chāshū* (spiced braised pork belly), sliced *naruto* (fishcake) • **VEGETABLES:** bean sprouts, sliced green onions, *menma* (seasoned young bamboo shoots)
- SPICY “TAN-TAN” RAMEN | 辛いタンタンラーメン** \$18
BROTH: foundational bone stock + spicy “tan-tan” base + pork extracts + house-made sesame *rāyū* (chili-infused oil) • **MEATS:** half a house-made *aji-tsuke tamago* (seasoned soft-boiled egg*), sliced *chāshū* (spiced braised pork belly), house-made *soboro* (sautéed seasoned minced chicken) • **VEGETABLES:** bean sprouts, sliced green onions, *kikurage* (crunchy wood-ear mushrooms) • **GARNISH:** *silgochu* (red string pepper), sesame seeds • **1x** free half-order of *rāyū* available upon request
- CHICKEN SHIO BUTTER RAMEN | 塩バターラーメン** \$19
BROTH: foundational bone stock + *shio* (salt) base + butter + minced garlic • **MEATS:** half a house-made *aji-tsuke tamago* (seasoned soft-boiled egg*), sliced house-made sous-vide chicken, house-made *soboro* (sautéed seasoned minced chicken) • **VEGETABLES:** bean sprouts, sliced green onions, garlic chives • **GARNISH:** fried garlic chips, sesame seeds
- PORK “TONKOTSU” RAMEN | 豚骨ラーメン** \$19
BROTH: foundation bone stock + pork extracts + rendered pork bone marrow + minced garlic + roasted black garlic oil • **MEATS:** half a house-made *aji-tsuke tamago* (seasoned soft-boiled egg*), two slices of *chāshū* (spiced braised pork belly) • **VEGETABLES:** bean sprouts, sliced green onions, *menma* (seasoned young bamboo shoots) • **GARNISH:** sesame seeds • **1x** free half-order of *kara-miso* available upon request

RAMEN MODIFICATIONS

- | | | | |
|--|------------|---|-------------------------|
| AJI-TSUKU TAMAGO
Half of a seasoned, soft-boiled egg | \$2 | MOYASHI
Blanched bean sprouts | \$2 |
| CHASHU (1 SLICE)
Braised spiced pork belly | \$3 | SLICED GREEN ONIONS
Hand-cut green onions (scallions) | \$2 |
| SOUS-VIDE CHICKEN
Slow-poached boneless chicken | \$3 | MENMA
Seasoned young bamboo shoots | \$2 |
| NARUTO (1 SLICE)
Cured <i>surimi</i> (pureed fish paste) | \$1 | KIKURAGE
Crunchy wood-ear mushrooms | \$2 |
| SOBORO
Seasoned, sautéed minced chicken | \$2 | STIR-FRIED CABBAGE
Seasoned w/ white pepper & fish <i>dashi</i> | \$1⁵⁰ |

*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 ORDERING

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

YUCHAN SHOKUDO - BEVERAGE MENU

Updated November 2024

NON-ALCOHOLIC

Topo Chico sparkling mineral water 15.5oz bottle, original flavor	\$5
Seagram's ginger ale 12oz can, original flavor	\$3
Coca-Cola 12oz can, original flavor	\$3
Coca-Cola Zero-Sugar 12oz can, sugar-free formula	\$3
Sprite 12oz can, original flavor	\$3
Fanta orange soda 12oz can, original flavor	\$3
Minute Maid lemonade 12oz can, original flavor	\$3
Minute Maid 100% orange juice 12oz bottle, 100% Vitamin C	\$4
Minute Maid 100% apple juice 12oz bottle, 100% Vitamin C	\$4
Minute Maid cran-apple raspberry blend 12oz bottle, 25% juice, 100% Vitamin C	\$4
Gold Peak black tea 18.5oz bottle, unsweetened	\$4
Sweet iced maccha tea (free refill) on-premises only	\$4/DRINKER
"Genmaicha" hot tea (free refill) on-premises only	\$2/DRINKER



IMPORTED UMESHU & SWEET SAKÉ

Fermented from rice, approx. 5% ~ 13% abv

Hakutsuru "UMESHU" 150ml (5oz) glass, apricot liquor	\$6 GLS
Ikezo "JELLY SPARKLING" 180ml (6oz) glass, peach-flavored	\$6 GLS
Hakushika "HANA KOHAKU" junmai daiginjō 300ml (10oz) bottle, ume-infused	\$13 BTL
Kurosawa "NIGORI" junmai 300ml (10oz) bottle, unfiltered	\$16 BTL

IMPORTED SAVORY SAKÉ

Fermented from rice, approx. 15% ~ 17% abv

Shirakabegura "MASU" tokubetsu honjōzō 150ml (5oz) glass in a box, room-temperature	\$7 GLS
Hakushika "CHŌKARA" junmai 300ml (10oz) bottle, super-dry	\$12 BTL
"HAKKAISAN" tokubetsu honjōzō 300ml (10oz) bottle, medium-bodied dry	\$18 BTL
Kurosawa "KIMOTO" junmai 300ml (10oz) bottle, medium-bodied dry	\$22 BTL
Shirataki "PINK JOZEN" aged junmai ginjō 300ml (10oz) bottle, full-bodied dry	\$22 BTL
"DASSAI" 45 junmai daiginjō 300ml (10oz) bottle, full-bodied dry	\$25 BTL
Tama No Hikari "CLASSIC" junmai ginjō 720ml (24oz) bottle, medium-bodied dry	\$45 BTL

IMPORTED DISTILLED SPIRITS

Shōchū, whiskey/whisky, etc. starting at 24%+ abv

Shōchū: 75ml (2.5oz) glass -OR- 750ml (25oz) bottle

Ichiko Seirin 100% barley (NAM)	\$6 GLS	\$50 BTL
Kakushigura 100% barley, oak-age, (NAM)	\$6 GLS	\$50 BTL
Kan-no-Ko 100% barley, oak-age, (WIS)	\$7 GLS	\$60 BTL
Aka Kirishima 84% sweet potato, 16% rice (WIS)	\$6 GLS	\$50 BTL
Kuro Kirishima 83% sweet potato, 17% rice (WIS)	\$6 GLS	\$50 BTL
Ikkomon 100% sweet potato (NAM)	\$8 GLS	\$70 BTL
Kumesen 100% aged Thai indica rice (WIS)	\$6 GLS	\$50 BTL

Shōchū Flight (Sampler Set)
(4x) different 60ml (2oz) pours

\$18 FLIGHT (SET)

High Proof Spirits: 60ml (2oz) glass

Togouchi blended whisky, aged 3+ years 40% abv (80 proof)	\$11 GLS
Katoukichibee "Born" Shōchū, 100% rice 40% abv (80 proof)	\$15 GLS

MOSTLY IMPORTED BEER (★ USA-MADE)

★ Sapporo NAMA lager, draught (on tap) 16oz glass -OR- 48oz pitcher	\$7 GLS \$21 PCR
★ Sapporo PREMIUM BOTTLED lager 600ml (20.25oz) large bottle	\$8 BTL
Asahi SUPER DRY rice lager 620ml (21oz) large bottle	\$8 BTL
Orion "THE DRAFT" Okinawan lager 633ml (21oz) large bottle	\$8 BTL
Kawaba "PEARL" unfiltered rice pilsner 330ml (11.16oz) large bottle	\$10 BTL
Kawaba "TWILIGHT" unfiltered pale ale 330ml (11.16oz) large bottle	\$10 BTL