

YUCHAN SHOKUDO - BEVERAGE MENU

UPDATED AUGUST 2024

NON-ALCOHOLIC

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



IMPORTED BEER

Sapporo NAMA lager, draught (on tap) <i>16oz glass -OR- 48oz pitcher</i>	7_{GLS} 21_{PCR}
Sapporo PREMIUM BOTTLED lager <i>600ml (20.25oz) large bottle</i>	8_{BTL}
Sapporo BLACK European-style dark lager <i>650ml (22oz) large can</i>	10_{CAN}
Asahi SUPER DRY rice lager <i>620ml (21oz) large bottle</i>	8_{BTL}
Orion "THE DRAFT" Okinawan lager <i>633ml (21oz) large bottle</i>	8_{BTL}
Kawaba "PEARL" unfiltered rice pilsner <i>330ml (11.16oz) large bottle</i>	10_{BTL}
Kawaba "TWILIGHT" unfiltered pale ale <i>330ml (11.16oz) large bottle</i>	10_{BTL}

IMPORTED UMESHU & SWEET SAKÉ

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

Hakutsuru "UMESHU" <i>150ml (5oz) glass, apricot liquor, single serving</i>	6_{GLS}
Ikezo "JELLY SPARKLING" <i>180ml (6oz) glass, peach-flavored, single serving</i>	6_{GLS}
Hakushika "HANA KOHAKU" junmai daiginjō <i>300ml (10oz) bottle, ume-infused</i>	13_{BTL}
Kurosawa "NIGORI" junmai <i>300ml (10oz) bottle, unfiltered</i>	16_{BTL}

IMPORTED SAVORY SAKÉ

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

Shirakabegura "MASU" tokubetsu honjōzō <i>150ml (5oz) glass in a box, room-temperature, single serving</i>	7_{GLS}
Hakushika "CHŌKARA" junmai <i>300ml (10oz) bottle, super-dry</i>	12_{BTL}
"HAKKAISAN" tokubetsu honjōzō <i>300ml (10oz) bottle, medium-bodied dry</i>	18_{BTL}
Kurosawa "KIMOTO" junmai <i>300ml (10oz) bottle, medium-bodied dry</i>	22_{BTL}
Shirataki "PINK JOZEN" aged junmai ginjō <i>300ml (10oz) bottle, full-bodied dry</i>	22_{BTL}
"DASSAI" 45 junmai daiginjō <i>300ml (10oz) bottle, full-bodied dry</i>	25_{BTL}

IMPORTED DISTILLED SPIRITS

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

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

Ichiko Seirin <i>100% barley (WIS)</i>	6_{GLS} 50_{BTL}
Kakushigura <i>100% barley, oak-age, (NAM)</i>	6_{GLS} 50_{BTL}
Kan-no-Ko <i>100% barley, oak-age, (WIS)</i>	7_{GLS} 60_{BTL}
Aka Kirishima <i>84% sweet potato, 16% rice (WIS)</i>	6_{GLS} 50_{BTL}
Kuro Kirishima <i>83% sweet potato, 17% rice (WIS)</i>	6_{GLS} 50_{BTL}
Hakuten Hōzan <i>83% sweet potato, 17% rice (WIS)</i>	7_{GLS} 60_{BTL}
Ikkomon <i>100% sweet potato (NAM)</i>	8_{GLS} 70_{BTL}
Kumesen <i>100% aged Thai indica rice (WIS)</i>	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 <i>40% abv (80 proof)</i>	11_{GLS}
Katoukichibee "Born" Shōchū, 100% rice <i>40% abv (80 proof)</i>	15_{GLS}

EST. 2014
REN. 2021



YUCHAN SHOKUDO
~ formerly Yakitori Yuchan ~

STREET ADDRESS

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SUMMER 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, *katsuoibushi* (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** **2**
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** **2**
DINE-IN ONLY)
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** **1**
辛味噌
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** **20**
チキンカツカレー
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** **17**
鳥カツ丼
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** **15**
チャーシュー丼
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** **18**
芽キャベツ野菜丼
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** **17**
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

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|--|----------|---|-----------------------|
| 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