

# TAMUJI RAMEN

## STARTERS

### Kara'age \$11

marinated fried chicken, lemon, sesame

### Edamame \$6

garlic soy or sea salt

### Waffle Fries \$9

garlic, sesame furikake, yuzu aioli

### Kurobuta Sausages \$9

spicy karashi mustard, beni shoga

### Hamachi Carpaccio \$12

fennel oil, garlic salt, ponzu, serrano, micro cilantro

### Cucumber Sunomono \$9

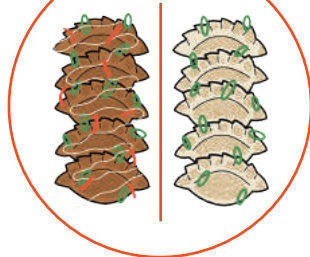
seaweed, sesame, soy ginger dressing

### DIY Spicy Tuna Handrolls \$16

tobiko, seaweed salad, rice, nori

## GYOZA

**SLOPPY**  
deep fried,  
soy, aioli,  
bonito flakes,  
green onions



**YAKI**  
griddled &  
steamed  
topped with  
green onions

### Pork Gyoza 5pc \$9 / 10pc \$15

garlic chives, cabbage, miso

### Veggie Gyoza 5pc \$9 / 10pc \$15

mushrooms, garbanzo, ginger



## BENTO BOX

### Bento Box w/ Choice of Main \$22

choice of: teriyaki salmon, teriyaki chicken, or chicken katsu  
5pc pork gyoza or veggie gyoza • salad • rice • pickles

## DONBURI RICE BOWLS

### Salmon 3 Way \$19

grilled salmon, salmon sashimi & salmon roe, rice, salad

### Chicken Katsu \$18

panko fried chicken, rice, salad, half egg

### Negi Chashu \$16

braised & minced pork, rice, salad, sesame, half egg

ADD  
STUFF!

## RAMEN & DONBURI ENHANCEMENTS

GF Noodles \$2 • Extra Egg \$2 • Extra Noodles \$2.50 • Kimchi \$1.50  
Corn \$1.50 • Shiitake Mushrooms \$2 • Tofu \$2 • Side of Steamed Rice \$4  
Chashu Pork Belly \$3 • Chicken Katsu \$4 • Spicy Shrimp \$4

A 4% surcharge is added to all checks to offset operational costs.

## RAMEN

INCLUDES: HALF EGG,  
SPINACH, GREEN ONIONS,  
BEAN SPROUTS.



### Miso Pork Ramen \$17

chashu pork belly, rich pork & chicken broth

### Oxtail Ramen \$19

sweet potato, garlic chives, sesame,  
shio chicken broth

### Chicken Ramen \$17

ground sesame chicken, corn,  
bell pepper, shoyu or paitan broth

### Veggie Ramen \$17

roasted romanesco, braised fennel,  
bell pepper, sesame miso vegetable broth

### Spicy Shrimp Ramen \$18

garlic calabrian chili oil, bamboo,  
shio chicken broth

*Ramen broths are fortified with dashi fish stock  
with the exception of the veggie ramen*

## DESSERT

### Mochi Ice Cream \$5

strawberry

### Rotating Ice Cream \$6

almond cookie

# ITANI RAMEN



## COCKTAILS

### Hana G+T \$12

roku gin, st. germain elderflower, tonic, butterfly pea flower tea

### Roku Negroni \$12

suntory roku gin, campari, montenegro, umeshu, vermouth rosso

### Shibuya Manhattan \$14

tenjaku whisky, vermouth rosso, ginger, most choice bitters

### Spiked Lemonade \$11

yuzu lemonade, choice of well spirit

### Yonsei-rita \$14

tequila, passionfruit, lychee, li hing rim. sub mezcal +1

### Haku Espresso Martini \$14

haku vodka, mr. black, boss coffee

## WINE

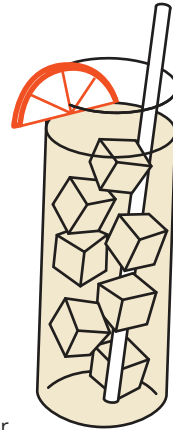
### Albarino \$10

Central Coast, CA

### McBride Sisters Sparkling Rose \$10

NV, New Zealand

### Rotating Red Wine \$10



## SAKE

### Itani Sake Flight

\$14

three staff favorites

GLASS/CARAFE

### Masumi Okuden

\$11/\$45

melon, earth-tones

### Kokuryu Kuzuryu

\$11/\$45

delicate, elegant yet complex

### Dewazakura Oka Ginjo

\$13/\$49

floral, juicy pear, melon

### Sohomare Karakuchi

\$12/\$48

clean, mellow, dry

### Kurosawa Nigori

\$8/\$36

unfiltered, fruity

### Akishika "Bambi Cup" (180ml)

\$18

dry, light, smooth

### House Hot Sake

\$8/\$15

small or large

## GENKI HAPPY HOUR

M-F 3-5:30pm • Weekend 4-5:30pm

\$3 Off All Cocktails \$4 Fieldwork IPA

\$4 Sapporo \$5 Gyoza

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## JAPANESE WHISKY

### Suntory Toki \$12 \*TRY AS A HIGHBALL\*

Hakushu, Chita Single Malt and Yamazaki Blend

### Hibiki Harmony \$23

Velvet, Oak, Intricate, Smooth

### Nikka from the Barrel \$22

Bold, Rich, Spicy

### Yamazaki 12 Year \$40

Elegant, Well-Balanced, Confident

## BEER

### Asahi Super Dry Draft \$8

### Sapporo Lager \$7

### Fieldwork IPA \$7



## NON-ALCOHOLIC

### Yuzu Lemonade \$4

### Coke, Diet Coke, Sprite \$3

### Green Tea - Hot or Cold \$3

### Boss Coffee Can \$6