SAKE

Hot Sake Nihon Sakari Junmai RP 75% Smooth, clean, and dry with subtle nutty notes	10oz carafe	$16
Suigei "Drunken Whale" Tokubetsu Junmai RP 55% Dry and light with gentle rice notes	4oz glass 1.8L btl	$14 $140
Ryujin "Dragon God" Nama Genshu Ginjo RP 73% Friendly, full bodied, juicy style with hints of green apple and strawberry aromas	4oz glass 720ml btl	$16 $75
Shiokawa Yamahai Junmai Ginjo Genshu "Cowboy" RP 60% Full-bodied, deep, and savory with intense umami, a strong acidity push, and a smooth finish	4oz glass 720ml btl	$20 $100
Dassai 45 Junmai Daiginjo RP 45% Delicate on the palate, semi-dry with floral notes	4oz glass 1.8L btl	$22 $240
Kikumasamune "Kinushiro" Nigori Junmai RP 73% Silky smooth texture that is sweet and rich with a fruity aroma	4oz glass 500ml btl	$17 $50

TAHK'S SPECIALTY COCKTAIL

LYCHEE MARTINI
Vibrant sake based lychee martini $15 (N/A $11)

BEER

Sapporo 22oz $13
Kirin Ichiban 12oz $9
Asahi 22oz $12
Orion Lager 12oz $10
Athletic NA 12oz $9

WINE

Maximin Riesling 2023 Germany Off-dry and light-bodied with crisp green apple, white peach, and bright citrus	6oz glass 750ml btl	$14 $50
Botani Garnacha 2025 Spain Aromas of ripe dark fruits, rose jam, and subtle mineral undertones Fresh and juicy on the palate with bright acidity, fine tannins, and a long, graceful finish	6oz glass 750ml btl	$15 $55
Domaine Saint Vincent Brut Sparkling New Mexico	6oz glass 750ml btl	$13 $45

BEVERAGES

Mexican Coke $8
San Pellegrino $7
Japanese Sodas $7
Hot Tea "ecco true tea" pot $7
Melon seed green tea / Golden honey aroma black tea / Matcha
Coke, Diet, Sprite $4



We hope you enjoy our menu, inspired by Chef Tahk's journey to Japan in search of authentic ingredients and flavors from Tokyo, Kyoto, and Osaka. This culinary adventure inspired our selection of perfectly crafted ramen, yakitori, kushiyaki, and chicken karaage.

Savor our traditional ramen broth, thoughtfully prepared to deliver rich, authentic flavor, paired with freshly hand-cut Japanese noodles. We invite you to experience the tastes and traditions of Japan in every bite.

SMALL PLATES

Seaweed Salad
Marinated sesame seaweed with tosaka and ponzu sauce $7

Sunomono Cucumber + Tako
Marinated sliced English cucumber with sweet rice vinegar,
topped with three slices of South African Octopus and roasted sesame seeds $14

Edamame
Soybeans blanched and served with Japanese sea salt $7

Gyoza
Pork & vegetable pan seared dumplings, steamed in sake,
served with ponzu sauce (5 pcs) $10

SASHIMI & CARPACCIO

*Ahi Maguro
Sliced yellow fin tuna, rice vinegar soy sauce,
finished with Japanese Togarashi five spice
and daikon sprouts (5 pcs) $15

*Sake Masago
Sliced Scottish salmon with yuzu and
sweet soy, topped with smelt roe, chopped
shisho leaf & roasted sesame seeds (5 pcs) $15

*Hamachi Carpaccio
Thinly sliced yellow tail, topped with
Serrano peppers, habanero peppers, cilantro,
and a garlic ponzu sauce (5 pcs) $15

KUSHIYAKI STREET FOOD

Ribeye + Pepper
A-5 Wagyu ribeye with garlic miso
sweet glaze and shishito peppers (2) $22

Pork Belly + Onion
Grilled pork belly and green onions
with garlic miso sweet glaze (2) $17

Shiitake Mushroom Eggplant + Pepper
Shiitake mushrooms, shishito peppers
and Japanese eggplant with garlic miso
sweet glaze (2) $13

RAMEN & UDON

SHOYU RAMEN + PORK BELLY
Thin Cut Egg Noodle

Traditional soy broth simmered with meat bones for 7-8 hours,
braised and seared Sakura Japanese pork belly, marinated whole egg,
Shiitake mushrooms, bamboo shoots, roasted nori sheet and chopped green onions,
garnished with mild Japanese five spice (30oz bowl) $24

MISO RAMEN + CHICKEN BREAST
Thick Cut Egg Noodle

Traditional chicken broth with yellow miso,
braised and marinated local chicken breast, marinated whole egg,
bamboo shoots, roasted nori sheet and chopped green onions,
garnished with mild Japanese five spice (30oz bowl) $20

UDON + TEMPURA SHRIMP
Thick White Wheat Noodle

Traditional medium clear broth with kombu, mirin and hondashi,
2 lightly fried tempura jumbo shrimp, sliced fish cake,
roasted nori sheet, chopped green onions
garnished with mild Japanese five spice (30oz bowl) $22

VEGGIE UDON + TOFU GF
Thick Udon Noodle or Thick Ramen Egg Noodle

Traditional medium clear broth with kombu, mirin and gluten-free soy,
3 pieces of medium firm regular or fried tofu
marinated Shiitake mushrooms, blanched bok choy & spinach,
roasted nori sheet, chopped green onions (30oz bowl) $20

* Gluten-Free Udon Noodles are made from alternatives like rice flour or potato starch

CUSTOMIZE YOUR RAMEN

Bok Choy $2
Spinach $2
Fresh Garlic $1
Seasoned Egg $2
Tofu $2
Pork Belly $4
Roasted Nori $2
Green Onion $1
Bamboo Shoots $2
Shiitake Mushrooms $2
Extra Broth $5
Side of Rice $4
Extra Noodles $5

JAPANESE FRIED CHICKEN

Chicken Karaage
Chicken thighs marinated with garlic, onion, mirin, soy and black pepper for 24 hours,
lightly deep fried in corn starch and finished with Japanese sea salt and lemon (8 pcs) $18

Chef Tahk's Wings
Signature jumbo chicken wings + drums brined with buttermilk
and lightly fried with wasabi batter,
served with a side of yuzu aioli and lemon sauce (8 pcs) $18

*These items are served raw or may be cooked to order. Consuming raw or undercooked eggs, meat, and seafood may increase your risk of foodborne illness.
‡The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustaacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame.
Please notify staff for more information about these ingredients.