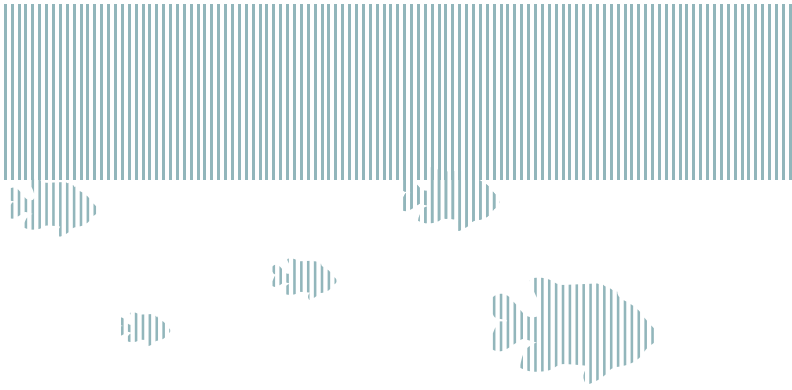


LA JOLLA COVE, CALIFORNIA



SAKE

FILTERED SAKE

- HOT GEKKEIKAN CLASSIC || 13% ABV · 300ML BOTTLE · \$
- DEWAZAKURA "IZUMI JUDAN" GINJO || 17.5% ABV · 720ML BOTTLE · \$
- ASABIRAKI "SUIJIN" JUNMAI || 16.5% ABV · 300ML BOTTLE · \$
- SUIGEI TOKUBETSU JUNMAI || 15.5% ABV · 300ML BOTTLE · \$
- SUEHIRO "KEN" DAIGINJO || 15.9% ABV · 720ML BOTTLE · \$
- DASSAI "45" JUNMAI GINJO || 16% ABV · 300ML BOTTLE · \$
- MASUMI "SHIRO" JUNMAI GINJO || 16% ABV · 720ML BOTTLE · \$
- KUROSAWA JUNMAI KIMOTO || 15% ABV · 300ML BOTTLE · \$
- TEDORIGAWA YAMAHAI JUNMAI || 16% ABV · 720ML BOTTLE · \$
- KIKUSUI JUNMAI GINJO || 15% ABV · 300ML BOTTLE · \$

UNFILTERED SAKE

- KIKUSUI PERFECT SNOW NIGORI || 21% ABV · 300ML BOTTLE · \$
- SHO CHIKU BAI NIGORI || 15% ABV · 300ML BOTTLE · \$
- YUKI NIGORI STRAWBERRY || 10% ABV · 375ML BOTTLE · \$

SPARKLING SAKE

- HAKUTSURU AWAYUKI || 5.5% ABV · 300ML BOTTLE · \$
- SHO CHIKU BAI MIO SPARKLING SAKE || 5% ABV · 300ML BOTTLE · \$

FLAVORED SAKE

- HANA FUJI APPLE || 8% ABV · 375ML BOTTLE · \$
- HANA WHITE PEACH || 8% ABV · 375ML BOTTLE · \$
- HANA LYCHEE || 8% ABV · 375ML BOTTLE · \$

RAMEN & BUNS

RAMEN BOWLS

RAMEN or NOODLE COMBO: ORDER ANY RAMEN or NOODLES, ADD 6oz RIBEYE STEAK FOR ONLY \$7. LIMITED TO 20 ORDERS PER DAY

GARDEN PARTY *vegan*
vegan creamy coconut veggie broth / spinach noodles / topped with steamed tofu, black garlic oil, broccoli, corn, sesame seeds, scallions || \$

CRISPY CHICKIE
classic tonkotsu broth / topped with classic tonkotsu broth / topped with panko breaded chicken cutlet, brussels sprouts, bamboo shoots, 1/2 ramen egg, black garlic oil || \$

HARU
classic tonkotsu broth / topped with chicken chashu, steamed tofu, bamboo shoots, kale, sesame seeds, scallions, truffle oil || \$

FLYING PIG
shoyu sesame tonkotsu broth / topped with pork belly, brussels sprouts, fried garlic, sesame seeds, scallions || \$

CHARACTER BUNS

NO MIX AND MATCH

COW
ground beef, carrot, shiitake || 2PC · \$

PIG
pulled pork, caramelized onion || 2PC · \$

CHICKEN
chicken, onion, mozzarella || 2PC · \$

ME SO HOT!
spicy peanut tonkotsu broth / topped with ground pork, brussels sprouts, bean sprouts, 1/2 ramen egg, peanuts, sesame seeds, scallions || \$

HIGH NOON
spicy chicken broth / topped with chicken chashu, shiitake mushroom, bamboo shoots, 1/2 ramen egg, sesame seeds, scallions || \$

KIMCHI
spicy chicken broth / topped with pork belly, steamed tofu, 1/2 ramen egg, bean sprouts, sautéed kimchi, sesame seeds, scallions || \$

BUNNY
nutella || 2PC · \$

KOALA
strawberry n' cream || 2PC · \$

UNICORN
ube || 2PC · \$

WINE

REDS

- FREAKSHOW CABERNET SAUVIGNON || \$ GLASS · \$ BOTTLE
- BLUE OCEAN / HARUMAMA MERLOT || \$ GLASS · \$ BOTTLE
- BLUE OCEAN / HARUMAMA CABERNET SAUVIGNON || \$ GLASS · \$ BOTTLE

WHITES

- JUSTIN SAUVIGNON BLANC || \$ GLASS · \$ BOTTLE
- KIM CRAWFORD SAUVIGNON BLANC || \$ GLASS · \$ BOTTLE
- BLUE OCEAN / HARUMAMA CHARDONNAY || \$ GLASS · \$ BOTTLE
- SONOMA-CUTRER CHARDONNAY || \$ GLASS · \$ BOTTLE
- COPPOLA PINOT GRIGIO || \$ GLASS · \$ BOTTLE

SPARKLING

- FLOR PROSECCO || \$ GLASS

ROSÉ

- BLUE OCEAN / HARUMAMA ROSÉ || \$ GLASS · \$ BOTTLE

JAPANESE PLUM

- PLUM GEKKEIKAN || 12% ABV · \$ GLASS · \$ BOTTLE

LA JOLLA

specialty drinks

3 SAKE FLIGHT
Masumi "Shiro" Junmai Ginjo, Tedorigawa Yamahai Junmai, Dewazakura "Izumi Judan" Ginjo || 2OZ EACH · \$

BLUE OCEAN / HARUMAMA SAKE BOMB
traditional hot sake, sapporo || \$

TOKYO PEACH
sake, peach syrup, lemonade, club soda || \$

THE COASTAL
sake, sweet lime juice, club soda, mint || \$

SOUTHERN SWITCH
sake, iced tea, lemonade || \$

CHERRY BLOSSOM
sake, lemon lime soda, grenadine || \$

SUNSET SALUTATION
sparkling sake cocktail || \$
CHOOSE FLAVOR: PASSION FRUIT, HIBISCUS, PEACH

J POP WHITE PEACH
bubbly canned cocktail, sweet peach flavor || 6% ABV · 12OZ · \$

J POP LYCHEE
bubbly canned cocktail, sweet lychee flavor || 6% ABV · 12OZ · \$

20% gratuity will automatically be applied to parties of 6 or more. Consuming raw or undercooked meat, fish, shellfish, poultry or eggs may increase your risk of food borne illness. Please alert your server if you have any food allergies.

RAMEN TOPPINGS

ADD ADDITIONAL TOPPINGS TO YOUR BOWL OR SUBSTITUTE ITEMS AT EXTRA COST.

TOPPINGS

- bamboo shoots
- bean sprouts
- black garlic oil
- bok choy
- broccoli
- brussels sprouts
- corn
- fried garlic
- kale
- kimchi
- peanuts
- shiitake

EXTRAS & SIDES

- extra broth
- extra noodles

PROTEIN

- chicken chashu
- pork belly
- ground pork
- bulgogi beef
- panko chicken cutlet
- tofu
- ramen egg

NOODLE SUBS

- ramen noodles
- spinach noodles *vegan*
- gluten-free noodles
- udon noodles

DRINKS

HAKUREI SPARKLING WATER
Japanese crisp sparkling water || \$

SAN PELLEGRINO
sparkling mineral water || \$ SMALL BOTTLE · \$ LARGE BOTTLE

CALPICO
milk-based non-carbonated soft drink || \$
CHOOSE 1 FLAVOR: ORIGINAL, STRAWBERRY, LYCHEE, WHITE PEACH

FOUNTAIN DRINK
pepsi, diet pepsi, dr. pepper, mist twist, unsweetened iced tea, classic lemonade || \$

MIXED SOFT DRINK
arnold palmer, cherry pepsi, shirley temple || \$

RAMUNE
Japanese marble soda || \$
ASK FOR SEASONAL FLAVORS

REFRESHER
craft carbonated drink || \$
ASK FOR SEASONAL FLAVORS

GREEN TEA
classic loose leaf green tea || \$
CHOOSE TEA TYPE: HOT, COLD

ON DRAFT

BEER

SUNTORY PREMIUM MALT
Suntory Brewery || 4.9% ABV · 16OZ · \$

SAPPORO
Sapporo Brewery || 4.9% ABV · 16OZ · \$

TREEVANA IPA
Burgeon Beer Brewery || 4.7% ABV · 16OZ · \$

ORDERVILLE HAZY IPA
Modern Times Brewery || 6.5% ABV · 16OZ · \$

HARD KOMBUCHA

BOOCHCRAFT STRAWBERRY LEMONADE HARD KOMBUCHA
Boochcraft Brewery || 7% ABV · 16OZ · \$

BOTTLED

BEER

ECHIGO
Echigo Brewery || 5% ABV · 11OZ · \$

KIRIN LIGHT
Kirin Ichiban Brewery || 3.2% ABV · 20OZ · \$

ORION
Orion Brewery || 5% ABV · 20OZ · \$

BAO BAO BUNS

NO MIX AND MATCH
ADD EXTRA SAUCE +1

PORK BELLY
pork chashu, hoisin BBQ sauce, cabbage slaw with yuzu aioli, pickled cucumbers, cilantro, fried-garlic || 2PC · \$

CRUNCHY SHRIMP
tempura shrimp, sweet & spicy unagi sauce, cabbage slaw with yuzu aioli, pickled cucumber, onion chip || 2PC · \$

SPAM
grilled spam, cabbage slaw with yuzu aioli, pickled cucumbers, tempura crunch || 2PC · \$

KARAAGE CHICKEN
japanese fried chicken (J.F.C), spicy mayo, cabbage slaw with yuzu aioli, pickled cucumbers, onion chip || 2PC · \$

TO-GO BUN BOXES

TAKE-OUT & STEAM AT HOME ONLY
NO MIX AND MATCH

SAVORY CHARACTER BUN PARTY BOX
pig, chicken, cow || 2PC EACH · \$

SWEET CHARACTER BUN PARTY BOX
bunny, koala, unicorn || 2PC EACH · \$

MIX CHARACTER BUN PARTY BOX
pig, bunny, chicken || 2PC EACH · \$



SUSHI

nigiri + sashimi

ALBACORE *"tombó"*
2PC NIGIRI · \$
5PC SASHIMI · \$

BLUEFIN TUNA *"hon maguro"*
2PC NIGIRI · \$
5PC SASHIMI · \$

TUNA *"maguro"*
2PC NIGIRI · \$
5PC SASHIMI · \$

FATTY TUNA *"tara"*
2PC NIGIRI · \$
5PC SASHIMI · \$

FRESH WATER EEL *"unagi"*
2PC NIGIRI · \$
5PC SASHIMI · \$

SALMON *"sabi"*
2PC NIGIRI · \$
5PC SASHIMI · \$

KING SALMON *"masunosuke"*
2PC NIGIRI · \$
5PC SASHIMI · \$

YELLOWTAIL *"hamachi"*
2PC NIGIRI · \$
5PC SASHIMI · \$

SMELT EGG *"masago"*
2PC NIGIRI · \$

SEA URCHIN *"uni"*
2PC NIGIRI · \$
4PC SASHIMI · \$

POKE BOWLS

*SUBSTITUTIONS AVAILABLE AT EXTRA COST
EXTRA SAUCE +\$*

POWER PROTEIN POKE

tuna + rice / edamame, avocado, krab, corn, cucumber, jalapeño, sweet onion, scallions, furikake, chef blend, masago, crispy garlic, tempura crunch, garlic mustard sauce || \$

SUPERHERO POKE

salmon + rice / topped with avocado, corn, krab, watermelon radish, sweet onion, scallion, furikake, crispy garlic, masago, tempura crunch, poke sauce || \$

MAINS

*SUBSTITUTIONS AVAILABLE AT EXTRA COST
EXTRA SAUCE +\$*

SKILLETS

CRISPY CHICKEN KATSU

panko breaded cutlet, sautéed vegetables with soy glaze, rice, furikake, side katsu sauce || \$

CHICKEN TERIYAKI

grilled boneless chicken breast, sautéed cabbage, sautéed vegetables with soy glaze, rice, furikake, teriyaki sauce || \$

SALMON TERIYAKI

sautéed cabbage, sautéed vegetables with soy glaze, rice, furikake, teriyaki sauce || \$

RIBEYE TERIYAKI

sautéed cabbage, sautéed vegetables with soy glaze, rice, furikake, teriyaki sauce || \$

BULGOGI FRIES

bulgogi beef, french fries, glass noodles, teriyaki sauce, vegetable mix, shiitake mushroom / topped with green onion, mozzarella cheese, white sesame || \$

MAMA'S NOODLES

*****RAMEN or NOODLE COMBO: ORDER ANY RAMEN or NOODLES, ADD 6oz RIBEYE STEAK FOR ONLY \$7. LIMITED TO 20 ORDERS PER DAY*****

DRUNKEN NOODLE

****contains peanuts** // pan fried rice noodle, wok tossed veggies, peanuts, chicken bulgogi / drizzled with gochujang sauce || \$

BULGOGI BEEF UDON

beef broth, bulgogi beef, caramelized onion, green onion, sesame seeds || \$

VEGETABLE PAN-FRIED NOODLES

****contains peanuts** // broccoli, carrots, fried-garlic, pickled cucumbers, scallions, zucchini, black sesame seeds, scallions || \$

YAKISOBA

broccoli, tomatoes, zucchini, sesame seeds, scallions || \$
ADD CHICKEN +\$

SPECIALTY ROLLS

*SUBSTITUTIONS AVAILABLE AT EXTRA COST
EXTRA SAUCE +1*

ALBACORE DELIGHT

IN: albacore + krab + miso mix, cucumber, tempura crunch
TOP: albacore, avocado, green onion, chili oil, ponzu || \$

DRAGON

IN: krab, avocado, cucumber
TOP: eel, eel sauce, bonito || \$

HAWAIIAN

IN: blue crab
TOP: tuna, garlic mustard dressing || \$

MARINE BOY

IN: spicy tuna, cucumber
TOP: salmon, avocado, spicy mayo || \$

RAINBOW SPIDER

IN: soft shell crab, krab, avocado, cucumber
TOP: tuna, salmon, albacore, walu, shrimp, wasabi drop, tobiko trio || \$

SUMMER ROLL *no rice*

IN: tuna, salmon, albacore, krab, avocado, masago
OUT: wrapped in cucumber, ponzu, spicy mayo || \$

YELLOWTAIL JALAPEÑO

IN: yellowtail, cucumber, green onion
TOP: jalapeño, avocado, garlic mustard dressing || \$

CHEF SPECIALTY

IN: tempura shrimp, krab, avocado, cucumber
TOP: spicy tuna, spicy mayo, eel sauce || \$

CRUNCH SALMON

IN: tempura salmon, krab, avocado, cream cheese, cucumber, gobo root
TOP: tempura crunch, eel sauce || \$

CRUNCH SHRIMP

IN: tempura shrimp, krab, avocado, cucumber
TOP: tempura crunch, eel sauce || \$

DYNAMITE *deep-fried*

IN: deep-fried california roll
TOP: baked langoustine, spicy mayo, eel sauce, masago, chef blend || \$

PADRES

IN: tempura shrimp, krab, cucumber
TOP: chopped soft shell crab, avocado, spicy mayo, eel sauce, chef blend || \$

BLUE CRAB

IN: blue crab
OUT: soy paper || \$

SURF-TURF

IN: tempura shrimp, krab, avocado, cucumber
OUT: filet mignon, spicy seafood dressing, masago, chef blend || \$

CLASSIC ROLLS

*SUBSTITUTIONS AVAILABLE AT EXTRA COST
EXTRA SAUCE +\$*

CALIFORNIA

IN: krab, avocado, cucumber || \$

SPICY TUNA

IN: spicy tuna, cucumber, dill, shallot || \$

VEGETABLE

CHEF'S CHOICE

sushi specials

BLUE OCEAN / HARUMAMA OMAKASE BOX

chef's tasting of assorted sashimi + salads || \$

LA JOLLA

contemporary sushi

BLUEFIN CARPACCIO

bluefin sashimi, ponzu, black truffle oil, jalapeño, black salt, yuzu || \$

SCREAMING YELLOWTAIL

yellowtail sashimi, ponzu, olive oil, crispy garlic, cherry tomato, sweet onion || \$

RICE CRUNCH ALBACORE

rice crunch, albacore, julienne onion, avocado, soy mustard, chili oil || 3pc · \$

RICE CRUNCH SPICY TUNA

rice crunch, spicy tuna, mango marsarpone puree, spicy mayo || 3pc · \$

BITES

*WE DO NOT SERVE APPETIZERS IN THE
TRADITIONAL SENSE (BITES ARE
SERVED WHEN READY).*

EXTRA SAUCE +1

JAPANESE OYSTERS

seasonal oysters, ponzu, green onion, masago || 4PC · \$

GRILLED HAMACHI KAMA

side of house salad with vinaigrette
lemon dressing and yuzu ponzu sauce
|| \$

GRILLED SALMON KAMA

side of house salad with vinaigrette
lemon dressing and yuzu ponzu sauce
|| \$

CALAMARI TEMPURA

side yuzu aioli || \$

CRISPY CRAB WONTONS

crab + cream cheese filling, side sweet
chili sauce || \$

FRIED RICE

jasmine rice, egg, green onion,
sesame seeds || \$

ADD CHICKEN, GROUND PORK +\$

FRIED PORK POTSTICKERS

pork + vegetable filling, topped with
sesame seeds, side dipping sauce || \$

VEGGIE EGG ROLLS

carrot, chestnut, bean sprouts, vermicelli,
sweet chili sauce || 3PC · \$

STEAMED VEGGIE POTSTICKERS

tofu + vegetable filling, set in chili-garlic
stock sauce, topped with sesame seeds,
taro chips, chef blend || \$

TAKOYAKI

octopus + vegetable / topped with
katsuo-bushi, takoyaki sauce || 4PC · \$

KARAAGE CHICKEN

side yuzu aioli || \$

CORN CHEESE

roasted sweet corn, mozzarella, green
onion, garlic chip || \$

CRUNCHY FILO DOUGH SHRIMP

side sweet chili sauce || \$

SALADS

EXTRA SAUCE +\$

SPICY SASHIMI SALAD

organic greens, sashimi, massago || \$

SEAWEED SALAD

wakame seaweed, ponzu, watermelon
radish, sesame seeds, chef blend || \$

CUCUMBER NOODLE SALAD

cucumber noodles, edamame, tomato,
watermelon radish, apple cider
vinegar, dijon honey mustard dressing,
black sesame seeds, micro chef blend
|| \$

SIDES

MISO SOUP || \$

WHITE RICE || \$

STEAMED EDAMAME || \$

SPICY GARLIC EDAMAME || \$

EXTRAS

ELEVATE YOUR ROLL

SUBSTITUTE BLUE CRAB || \$

FRESH CHOPPED WASABI || \$

EXTRA SAUCES

