

## SMALL BITES/SHAREABLES

<b>EDAMAME</b> 🌱	4.95
Togarashi Salt or Sweet Chili Sauce	
<b>FRIED TOFU</b> 🌱	4.95
Togarashi Salt or Sweet Chili Sauce	
<b>CHICKEN KARAAGE</b>	6.95
Mayo & Lemon	
<b>SEAWEED SALAD</b> 🌱	4.95
Cucumber and Sesame Seeds	
<b>TEMPURA SHRIMP</b>	6.95
Ponzu	
<b>GYOZA</b>	5.95
Ponzu	
<b>TOKYO STICKY WINGS</b>	7.95
<b>BEEF SHORT RIB</b>	11.95
<b>AHI POKE BOWL</b>	11.95
Chili Garlic Soy, Green Onions, Seaweed, Cucumber, Spicy Mayo, Avocado, Bubu Arare, Furikake and Rice	
<b>KOREAN CHICKEN SANDWICH</b>	11.95
Fried Chicken, Korean BBQ Sauce, Asian Slaw and Gojuchang Aioli on a Bread and Potato Bun	
<b>HOUSE SALAD</b> 🌱	5.95
Mix Greens, Carrots, Avocado, Toasted Sesame Seeds, Edamame, Marinated Tomato, Sesame Ginger Dressing	
<b>DUMPLINGS (3)</b>	8.95
Pork, Tofu or Shimp/Chicken	
<b>SPAM MUSUBI (2)</b>	4.95

## NOODLES 13.95

### TORI - CHICKEN KATSU RAMEN

Chicken Katsu, Ramen Egg, Green Onion, Corn

### OISHII - MISO RAMEN 🌱

Mushrooms, Ramen Egg, Bamboo Shoots, Green Onion, Corn and Furikake

### RONIN - SPICY CURRY RAMEN 🔥

Beef Short Rib, Ramen Egg, Spinach, Green Onion, Bean Sprouts and Fried Shallot

### NARUTO - SHOYU RAMEN

Chashu Pork, Narutomaki, Mushrooms, Spinach, Green Onion, Ramen Egg and Sesame Seeds

### GAIJIN - TONKOTSU

Chashu Pork, Ramen Egg, Green Onion, Bean Sprouts, Bamboo Shoots, Sesame Seeds and Fried Shallot

### SAIMIN

Char Sui Pork, Spam, Narutomaki, Ramen Egg, Green Onion

### UDON

Shrimp Tempura, Narutomaki, Shiitake Mushroom, Carrot, Green Onion

\*ALL CAN BE MADE SPICY

## YAKITORI

<b>CHICKEN THIGH</b>	6.95
<b>PORK BELLY</b>	6.95
<b>SHISHITO PEPPER</b> 🌱	4.95
<b>SHIITAKE MUSHROOM</b> 🌱	4.95
<b>SKIRT STEAK</b>	10.95
<b>KUROBUTA SAUSAGES</b>	8.95
<b>PRAWNS</b>	13.95
<b>LOBSTER TAIL</b>	16.95
<b>WAGYU</b>	19.95
<b>YAKITORI BOWL</b>	15.95

Choice of: Skirt Steak, Chicken Thigh or Maitake Mushroom  
Rice, Avocado, Cucumber, Ramen Egg and Furikake

## BENTO

**APPETIZER . . . . .12.95**

Shrimp Tempura, Gyoza, Tokyo Sticky Wings,  
Rice and Seaweed Salad

**CHICKEN KATSU . . . . .12.95**

Rice, Gyoza, Green Salad, Edamame and Katsu Sauce

**KOREAN SHORT RIB . . . . .16.95**

Mushrooms, Rice, Green Salad, Shrimp Tempura  
and Kurobuta Sausage

**SURF & TURF YAKITORI. . . . .19.95**

Skirt Steak and Lobster Yakitori, Ahi Poke,  
Rice, Mushrooms and Shishito Peppers

## EXTRA TOPPINGS

**PORK CHASHU . . . . .4 MUSHROOMS . . . . . 3**

**LOBSTER . . . . . 9 CORN . . . . . 1**

**BEEF SHORT RIB . . . . . 8 BAMBOO SHOOTS . . . . . 1**

**RAMEN EGG . . . . . 2 EXTRA NOODLE . . . . . 3**

**DUMPLINGS (2) . . . . . 6 FRIED TOFU . . . . . 2**

**TEMPURA SHRIMP(2) . . . . . 6**

## NIGIRI \$6.95 2 PC

**FRESHWATER EEL**

Unagi

**TUNA**

Ahi

**SALMON**

Sake

**YELLOWTAIL**

Hamachi

**SHRIMP**

Ebi

**ALBACORE**

Shiro Maguro

## HANDROLLS

**SPICY TUNA . . . . . 5.95**

Spicy Tuna, Avocado, Cucumber

**CALIFORNIA . . . . . 3.95**

Krab, Avocado, Cucumber

**PHILLY . . . . . 5.95**

Cream Cheese, Salmon, Avocado, Cucumber

**SPICY YELLOWTAIL . . . . . 6.95**

Spicy Yellowtail, Cucumber, Avocado

**CALI LOBSTER . . . . . 10.95**

Maine Lobster, Cucumber, Avocado

**SALMON SKIN . . . . . 4.95**

Salmon Skin, Cucumber

## ROLLS 6 - 8 PC

**CALIFORNIA ROLL . . . . . 6.95**

Krab, Avocado, Cucumber

**SPICY TUNA ROLL 8.95**

Spicy Tuna, Cucumber

**SPICY YELLOWTAIL . . . . . 9.95**

Spicy Yellowtail, Cucumber, Avocado

**PHILLY ROLL . . . . . 8.95**

Cream Cheese, Salmon, Avocado, Cucumber

## ROLLS 6 - 8 PC // CONTINUED

**SALMON SKIN ROLL . . . . . 7.95**  
Salmon Skin, Cucumber

**TEKKA MAKI - 6 PC. . . . . 5.95**  
Tuna

**KAPPA MAKI - 6 PC . . . . . 4.95**  
Cucumber

**SHRIMP TEMPURA ROLL . . . 8.95**  
Shrimp Tempura, Cucumber, Avocado, Spicy Mayo,  
Radish Sprouts

**FUTOMAKI . . . . . 8.95**  
Asparagus, Yamagobo, Avocado, Cucumber, Tomago

## SPECIALTY ROLLS

**JAMUL ROLL . . . . . 11.95**  
Spicy Tuna, Salmon, Krab, Avocado, Fried

**AHI POKE . . . . . 11.95**  
Tuna, Avocado, Cucumber, Spicy Mayo

**LOBSTER ROLL . . . . . 14.95**  
Maine Lobster, Avocado, Cucumber, Masago

**RAINBOW ROLL. . . . . 12.95**  
Tuna, Salmon, Ebi, Krab, Avocado, Cucumber

**BAJA ROLL . . . . . 11.95**  
Yellowtail, Jalapeno, Cilantro, Cucumber, Lemon

**SPIDER ROLL. . . . . 14.95**  
Deep Fried Soft Shell Crab, Krab, Avocado,  
Cucumber, Masago

**RED DRAGON ROLL . . . . . 12.95**  
Shrimp Tempura, Cucumber, Spicy Tuna, Tobiko,  
Green Onions, Spicy Mayo

**SENSEI ROLL . . . . . 13.95**  
Blue Crab, Avocado, Cucumber, Seared Albacore,  
Ginger Ponzu, Green Onion

**CATERPILLAR ROLL. . . . . 11.95**  
Eel, Cucumber, Avocado

**CRUNCHY ROLL . . . . . 11.95**  
Shrimp Tempura, Krab , Cucumber, Avocado,  
Crunchy Tempura Flakes, Eel Sauce

## SAKE LIST

**SETTING SUN RONIN CLEAR JUNMAI GINJO**  
4 oz Glass - \$10 8 oz Decanter - \$18

Hints of banana and clove. Handcrafted right here in San Diego from California grown rice.

**HANA PINEAPPLE SAKE**

4 oz Glass - \$10 8 oz Decanter - \$18

Semi sweet, with intense pineapple flavor and aroma. Pairs well with grilled meats.

## HAPPY HOUR

Enjoy \$2 off select Small Bites & Shareables the first 2 hours of every day.

## BEER

See our chalkboard for rotating craft beer selections.

# SETTING SUN SAKE \$12

## 12OZ BOTTLE

### **RONIN CLEAR: 14% ABV**

A West Coast craft interpretation of a classic Junmai Ginjo. Banana and bubble gum aroma, a full Junmai body, with a pleasant acidity and alcohol balance. Lingering hints of melon and rice sweetness.

### **RONIN CLOUDY: 14% ABV**

This West Coast craft interpretation of a Nigori goes down as smooth as ever. It's filtered and retains some rice in suspension, giving it a silky body and a perceived sweetness.

### **PHG: 8% ABV**

Clean and refreshing with infused flavors of pomegranate, floral hibiscus notes, and green tea to add depth and length to the finish.

### **HOPPY: 12% ABV**

A deliciously refreshing sake dry-hopped with Citra hops. Bright citrusy aroma. Tangerine, mango, and herbaceous, dank hop flavors.

# SEASONAL

### **ARIZONA BAE: 8% ABV**

An easy-drinking session sake infused with sweet peaches and balanced with earthy matcha green tea.

# COCKTAILS \$9

### **CLARITY**

Delicately balanced pour of Hana Pineapple Sake, Orange Flower Water and White Cranberry. Alter your clarity by introducing the accompanying cranberry liquor lollipop into the mix.

### **FIRESIDE**

Enjoy your "campfire" roasted bacon and marshmallow while we pour you a refreshing sour with a nutty Screwball Peanut Butter Whiskey twist.

### **TROPICAL MANGO**

Sail away with this taste of the tropics! A blend of Kikori Whiskey, mango, cream of coconut, pineapple, lime with a dash of tiki bitters to tie it all together. Enjoy this delightful cocktail in our Kikori Kitty glass which will also bring you good fortune.

### **LEMON GRASS COCONUT MOJITO**

A fresh take on our new Mojito with coconut rum, fresh lemongrass, mint, lime, soda and ginger beer. Lightly sweetened, bubbly and refreshing.

### **RED LOTUS**

Smooth and rejuvenating flavors with Han Vodka, lychee and cranberry make this cocktail perfect for relaxing in the sun.

### **SHISO PRETTY**

This cocktail goes down easy and leaves an impression. Extracting the essence of Shiso, along with Titos Vodka and sweetened lime juice make this simple and delicious.

LOFT 94  
YAKITORI | NOODLE | CRAFT

