

RAMEN 12.95

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

*ALL CAN BE MADE SPICY

SPECIALTY SOUPS 12.95

SAIMIN

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

BÚN BÒ HUÊ

Sliced Beef, Chashu Pork, Smoked Ham Hock, Lemon Grass

UDON

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

EXTRA TOPPINGS

PORK CHASHU	3	MUSHROOMS	3
LOBSTER	8	CORN	1
BEEF SHORT RIB	7	BAMBOO SHOOTS	1
RAMEN EGG	2	EXTRA NOODLE	3
FRIED TOFU	2	TEMPURA SHRIMP(2) .	4

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.

COLADA MON'

Let your palate party...Caribbean style. Coconut, dark chocolate, ginger, and banana liquors will definitely help set the tone.

LEMON MERENGUE PIE

Enjoy this dessert cocktail made with Henneberry Old Fashioned Whiskey, lemon juice and agave nectar. Topped with a dollop of our house made merengue, torched before your eyes and finished with a bruleed angostura crisp.

ICED GREEN TEA LATTE

Don't tell Starbucks, we improved this "latte" by spiking it with Tito's vodka, cream of coconut, and matcha green tea. Garnished with a matcha Pocky stick.

YAKITORI

CHICKEN THIGH	5.95
PORK BELLY	5.95
SHISHITO PEPPER	4.95
SHIITAKE MUSHROOM	4.95
SKIRT STEAK	8.95
PRAWNS	12.95
LOBSTER TAIL	14.95
WAGYU	18.95
YAKITORI BOWL	12.95

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

SMALL BITES/SHAREABLES

EDAMAME	4.95
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Togarashi Salt or Sweet Chili Sauce

FRIED TOFU	4.95
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Togarashi Salt or Sweet Chili Sauce

CHICKEN KARAAGE	6.95
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Mayo & Lemon

SEAWEED SALAD	4.95
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Cucumber and Sesame Seeds

TEMPURA SHRIMP	6.95
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Ponzu

GYOZA	5.95
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Ponzu

TOKYO STICKY WINGS	6.95
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BEEF SHORT RIB	10.95
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AHI POKE BOWL	10.95
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Chili Garlic Soy, Green Onions, Seaweed, Cucumber, Spicy Mayo, Avocado, Bubu Arare, Furikake and Rice

KOREAN FRIED CHICKEN SANDWICH	10.95
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Fried Chicken, Korean BBQ Sauce, Asian Slaw and Gojuchang Aioli on a Bread and Cie Charcoal Bun

HOUSE SALAD	5.95
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Mix Greens, Carrots, Avocado, Toasted Sesame Seeds, Edamame, Marinated Tomato, Sesame Ginger Dressing

DESSERTS

MOCHI ICE CREAM (3 PIECES)	4.95
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Mint Chip, Cookie & Cream, Chocolate, Vanilla, Strawberry, Green Tea

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.

TOZAI SNOW MAIDEN JUNMAI NIGORI

300 ml Bottle - \$25

Bright and fresh rice flavor, accented by honeydew and melon. Creamy, full bodied texture. Pairs well with spicy food and poke.



LOFT 94

YAKITORI | NOODLE | CRAFT

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.

VIDEO GAMES

See your server to enjoy a round of Xbox or Nintendo Switch.