

SMALL BITES/SHAREABLES

EDAMAME 🌱	4.95
Togarashi Salt or Sweet Chili Sauce	
FRIED TOFU 🌱	4.95
Togarashi Salt or Sweet Chili Sauce	
CHICKEN KARAAGE	6.95
Mayo & Lemon	
CALAMARI	9.95
Finadene Sauce, Fresh Lemon	
SEAWEED SALAD 🌱	4.95
Cucumber and Sesame Seeds	
TEMPURA SHRIMP	7.95
Ponzu	
GYOZA	5.95
Ponzu	
TOKYO STICKY WINGS	7.95
BEEF SHORT RIB	11.95
BEEF GYUDON BOWL	7.95
Skirt Steak, Rice, Green Onion, Pickled Ginger	
AHI POKE BOWL	11.95
Chili Garlic Soy, Green Onions, Seaweed, Cucumber, Spicy Mayo, Avocado, Bubu Arare, Furikake and Rice	
KOREAN CHICKEN SANDWICH	11.95
Fried Chicken, Korean BBQ Sauce, Asian Slaw and Gojuchang Aioli on a Bread and Potato Bun	
HOUSE SALAD 🌱	5.95
Mixed Greens, Carrots, Avocado, Toasted Sesame Seeds, Edamame, Marinated Tomato, Sesame Ginger Dressing	
DUMPLINGS (3)	8.95
Pork, Tofu or Shimp/Chicken	
SPAM MUSUBI (2)	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
KIMCHI - PAITAN RAMEN
Chashu Pork, Kimchi, Spinach, Maitake Mushrooms, Green Onion
UDON
Shrimp Tempura, Narutomaki, Shiitake Mushroom, Carrot, Green Onion
MAZEMAN RAMEN - SHORT RIB OR PORK BELLY
Maitake Mushroom, Poached Egg, Green Onion, Chili Oil, Furikake, Bubu Arare

*ALL CAN BE MADE SPICY

HEAT LEVEL 🔥 - Sweating, 🔥🔥 - Eyes Are Watering, 🔥🔥🔥 - Hiccups, 🔥🔥🔥🔥 - Need Milk, 🔥🔥🔥🔥🔥 - Please Don't

DRAGON'S FIRE BALL 2.50

Wagyu Fat, Ghost, Scorpion, Carolina Reaper, Habanero Chilies

YAKITORI

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

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

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BENTO

- APPETIZER** **12.95**
Shrimp Tempura, Gyoza, Tokyo Sticky Wings,
Rice with Green 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
- WILD CAUGHT FISH** **20.95**
Locally Sourced Fish, Green Salad, Cali Roll, Choice of
Dumpling (Chicken and Shrimp, Pork, Tofu)

EXTRA TOPPINGS

- PORK CHASHU** **4**
- LOBSTER** **9**
- BEEF SHORT RIB** **8**
- RAMEN EGG** **2**
- DUMPLINGS (2)** **6**
- TEMPURA SHRIMP (2)** **6**
- MUSHROOMS** **3**
- CORN** **1**
- BAMBOO SHOOTS** **1**
- EXTRA NOODLE** **3**
- FRIED TOFU** **2**

NIGIRI \$6.95 2 PC

- FRESHWATER EEL**
Unagi
- SALMON**
Sake
- SHRIMP**
Ebi
- MANGO**
Mango, Tajin

- TUNA**
Ahi
- YELLOWTAIL**
Hamachi
- 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
- SUBSTITUTE SOY PAPER WRAP** **2.00**

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
- TOGARASHI SMOKED SALMON
OR TUNA ROLL** **13.95**
Smoked Salmon or Tuna, Krab, Avocado, Cucumber,
Sesame, Green Onion, Eel Sauce

SAKE ON TAP

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

CLARITY 9.00

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 9.00

Enjoy Your "Campfire" Roasted Bacon and Marshmallow While We Pour You a Refreshing Sour with a Nutty Skrewball Peanut Butter Whiskey Twist.

TROPICAL MANGO 9.00

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..... 9.00

A Fresh Take on our New Mojito with Coconut Rum, Fresh Lemongrass, Mint, Lime, Soda and Ginger Beer. Lightly Sweetened, Bubbly and Refreshing.

SMOKED CUTTY FASHIONED..... 12.00

Cutty Sark Old Fashioned with Muddled Cherry, Orange, Orange Bitters, Cherry Bitters. Garnished with a Luxardo Cherry and Orange Slice. Served on a Large Rock in a Smoked Snifter.

SMOKIN' SAMURAI..... 12.00

Kikori Japanese Whiskey, Glenmorangie Scotch, Domaine de Canton, Yuzu Juice, Honey Simple. Served on a Large Rock in a Smoked Snifter.

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YAKITORI | NOODLE | CRAFT

