

FROM SOUL TO BOWL



VEGAN FRIENDLY

Made with 100% Vegetables



GLUTEN FREE OPTION AVAILABLE

We Can Serve as Gluten Free Upon Request. Soups, Sauces, Toppings May Differ from Its Original. Please Ask Your Servers.

TAPAS 前菜

EDAMAME [SALTED / GARLIC / SPICY GARLIC] 4.75 (V) (GF)

枝豆 Simply Salted / Sautéed with Seasoned Garlic and Soy Sauce / Spicy Sauce to the Garlic Edamame

GYOZA [PORK / FRIED SPINACH (V)] 5.50

餃子 Pork Dumplings / Fried Spinach Vegan Dumplings. Comes with Original Gyoza Sauce.

GARLIC SHISHITO 5.50 (V) (GF)

ニンニク獅子唐辛子 Shishito Pepper, Seasoned Garlic, Soy Sauce, and Spicy Sauce.

CHICKEN KARAAGE 5.95

鳥の唐揚げ Marinated Chicken, Fried Japanese Karaage Style. Spicy Aioli or Wasabi Mayo on the Side.

TAKO BALLS 5.95

タコ焼き a.k.a. "TAKOYAKI" Japanese Ball Shape Dumplings. Octopus, Cabbage, Bonita Flakes, Takoyaki Sauce, and Spicy Aioli.

ADAMS PAPAS 6.95

アダムの父 Seasoned Fries with Pork Belly Chashu, Bacon, Green Onions, Spicy Aioli, and Teriyaki Sauce. Micro Cilantro on Top.

FIREBALL 7.50

火の玉 Krab, Cream Cheese, Jalapeño Inside. Tempura Fried, Masago Caviar, Green Onions, Sesame Seeds, Eel Sauce, and Spicy Aioli.

MONKEY BALLS 7.50

猿のお手玉 White Mushroom stuffed with Spicy Tuna. Tempura Fried, Masago Caviar, Green Onions, Sesame Seeds, and Yuzu Ponzu Sauce.

RAMEN BURRITO [CHICKEN / PORK BELLY / TOFU (V)] 8.75

ラーメンブリトー Nozaru Style Burrito. Choice of Protein, Ramen Noodle, Seasoned Fries, Avocado, Green Onions. Teriyaki Sauce, and Spicy Aioli. Wrapped in Flour Tortilla.

CRISPY CALAMARI 8.50

イカフライ Seasoned Fried Calamari Rings with Spicy Aioli.

JIDORI WINGS 8.95

地鶏の手羽先 Free Range Chicken Wings. Caramelized with Soy Sauce. Wasabi Ranch on the Side.

CRISPY SALMON 'N FRIES 10.50

鮭のフライとポテト揚げ Tempura Battered Fried Salmon with Seasoned Fries. House Made Tartar Sauce on the side.

SALAD BOWLS サラダ

SEAWEED SALAD 5.50 (V) (GF)

海藻サラダ Marinated Seaweed Salad, Spring Mix. Sesame Seeds, Yuzu Ponzu Sauce on Top.

PROTEIN SALAD 9.95

筋肉サラダ Choice of Japanese BBQ Ribeye or Panko Fried Chicken Katsu, Spring Mix, Corn, Grape Tomatoes, Marinated Quail Eggs, Creamy Sesame Dressing on Side.

RAINBOW POKE SALAD 11.95 (GF)

虹色ポケサラダ Tuna, Salmon, Yellowtail, Albacore, Spring Mix, Masago Caviar, Green Onions with Original Poke Dressing and Spicy

RICE BOWLS 丼物

POKE BOWL [TUNA / SALMON / YELLOWTAIL] 9.95 (V) (GF)

ポケ丼 Choice of Fish, Masago Caviar, Avocado, Seaweed Salad, Green Onions on Rice. Original Poke Sauce and Sliced Lemon on Top.

CHICKEN KATSU BOWL 8.50

鶏カツ丼 Japanese Style Fried Chicken on Rice. Green Onions, Quail Eggs, Teriyaki Sauce, Spicy Aioli on Top.

CHASHU BOWL [CHICKEN / PORK BELLY] 8.50 (GF)

焼豚丼 Slow Cooked Chicken Breast or Pork Belly Chashu on Rice. Green Onions, Quail Eggs, and Japanese Teriyaki on Top.

KARAAGE BOWL 8.50

鳥唐揚げ丼 Japanese Style Fried Chicken on Rice. Green Onions, Quail Eggs, Teriyaki Sauce, and Spicy Aioli on Top.

SUSHI ROLLS 巻き寿司

SPICY REESE 11.50 (GF)

辛口リース君 Spicy Tuna, Avocado Inside. Topped with Fresh Salmon, Micro Cilantro, Sesame Seeds, Original Poke Sauce.

SUNSET FELTON 11.50

フェルトンの夕日 Spicy Tuna, Avocado Inside. Topped with Tuna, Sliced Jalapeño, Spicy Miso Sauce.

HAMACHI GARLIC (GF) 10.95

鱈大蒜 Krab, Avocado Inside. Topped with Yellowtail, Masago, Green Onions, Garlic Ponzu Sauce.

CHUCK 11.95

チャックさん Shrimp Tempura, Krab, Avocado Inside. Topped with Spicy Tuna, Crunchy, Eel Sauce, Spicy Aioli.

RED NINJA 10.50 (GF)

赤忍者 Krab, Avocado Inside. Topped with Spicy Tuna, Cilantro, Sesame Seeds, Yuzu Ponzu Sauce.

GRIZZLY BUSINESS 11.95

グリズリービジネス Tempura Shrimp, Krab, Avocado Inside. Topped with Albacore, Masago, Green Onions, Original Poke Sauce.

SASSY LELA 11.50 (GF)

生意気リーラちゃん Spicy Tuna, Avocado Inside. Topped with Yellowtail, Sliced Jalapeño, Spicy Sauce.

CHRONIC TOWN 11.95

やみつき街 Krab, Tempura Shrimp, Avocado, Inside. Topped with Tuna, Crunchy, Eel Sauce.

JOHN ADAMS 10.50 (GF)

ジョン・アダムス Krab, Avocado Inside. Topped with Salmon, Green Onions, Yuzu Ponzu Sauce.

BRUCE LEE 11.95

ブルース・リー Tempura Shrimp, Krab, Avocado Inside. Topped with Seared Salmon, Bonito Flakes, Garlic Ponzu Sauce.

CALIFORNIA 5.50

カリフォルニア巻き Krab, Avocado.

SPICY TUNA 6.50 (GF)

辛味鯖巻き Spicy Tuna, Avocado.

CRUNCHY 8.50

てんかす海老天巻き Tempura Shrimp, Krab,

AVOCADO 4.50 (V) (GF)

アボカド巻き Fresh Avocado.

CHICKEN BROTH 🐔

Made with Selected Chicken Breast Bones. Slow Cooked Daily for Several Hours to Seal All the Chicken Umami Flavor into Clear Chicken Broth.

PORK BROTH 🐷

Following The Traditional Style of Making Tonkotsu Pork Broth in Japan, Cook Pork Bones for Over 15 hours in High Heat to Create Thick Creamy Pork Broth.

VEGGIE BROTH 🌿

Made with 100% Fresh Vegetables. Lightly Roasted All the Vegetables in Oven with Avocado Oil, then Cooking for Several Hours to Extract All the Flavors into the Broth.

RAMEN BOWLS

自家製拉麵

NOODLE OPTIONS

Original / Spinach (+1) / Gluten Free Brown Rice (+2)



DONKEY KONG

15.95 🐷 x 🐔

肉盛り特製拉麵 Sliced Ribeye, Pork Belly Chashu, Bacon Bits, Marinated Eggs, Corn, Roasted Garlic Chips, Korean Kimchi. (Add Extra Meat +2.50)



TONKOTSU CHICKEN

12.50 🐷 x 🐔

牛肉鳥豚拉麵 Sliced Ribeye, Corn, Green Onions, Marinated Egg, Korean Kimchi.



ADAMS BELLY (SOUPLESS)

11.95

混ぜ拉麵 Pork Belly or Chicken Chashu, Bacon, Poached Egg, Bamboo Shoots, Corn, Green Onions, Lemon, Black Pepper.



JIRO STYLE

15.95 🐷

ラーメン二郎風 Ramen Jiro Inspired. Double Pork Belly Chashu, Mega Portion of Bean Sprouts, Baby Bok Choy, Black Mushroom, Seasoned Garlic, Green Onions, Marinated Quail Eggs.



ANGRY APE

12.50 🐷

辛味噌鶏ガラ拉麵 Spicy Miso, Choice of Pork Belly or Chicken Chashu, Green Onions, Baby Bok Choy, Corn, Marinated Egg, Roasted Garlic Chips.



TOKYO CHICKEN

11.95 🐔 GF

懐古的鶏ガラ拉麵 Pork Belly or Chicken Chashu, Corn, Baby Bok Choy, Green Onions, Bamboo Shoots, Roasted Seaweed, Marinated Egg.



TONKOTSU HEIGHTS

11.95 🐷 GF

豚骨拉麵 Pork Belly or Chicken Chashu, Bamboo Shoots, Green Onions, Black Mushrooms, Roasted Seaweed, Marinated Egg. (Add Spicy Miso +0.50)



SPICY HEIGHTS

12.50 🐷 GF

[Mild / Medium / Hot / Volcano] 豚骨辛味噌拉麵 Hot Spices, Pork Belly or Chicken Chashu, Green Onions, Black Mushrooms, Bamboo Shoots, Roasted Garlic Chips, Marinated Egg.



BLACK HEIGHTS

13.50 🐷 GF

黒豚骨拉麵 Black Roasted Garlic Oil, Double Pork Belly or Chicken Chashu, Bacon Bits, Corn, Black Mushrooms, Marinated Egg.



RED GORILLA

14.95 🐷

豚骨辛味噌噌拉麵 Spicy Miso, Fried Chicken Katsu, Bean Sprouts, Corn, Seasoned Garlic Paste, Green Onions, Uncut Marinated Egg.



POKE RAMEN (SOUPLESS)

12.95 GF

ポケ拉麵 Soupless Nozaru Style Poke Ramen. Tuna, Salmon, Yellowtail, Albacore, Masago Caviar, Spring Mix, Seaweed Salad, Spinach Ramen Noodle.



YUZU VEGGIE

11.95 🌿 V GF

柚子塩野菜拉麵 Fried Tofu, Baby Bok Choy, Grape Tomatoes, Avocado, Corn, Green Onions, Sliced Lemon.



ANGRY VEGGIE

12.50 🌿

辛味噌野菜拉麵 Spicy Miso, Fried Tofu, Green Onions, Baby Bok Choy, Bamboo Shoots, Corn, Grape Tomatoes, Black Mushrooms, Roasted Garlic Chips, Fried Shishito Pepper, Thin Sliced Dried Chili.

KIDS MENU

お子様メニュー

KIDS RAMEN

[CHICKEN 🐔 / PORK 🐷 / VEGGIE 🌿] 7.50

お子様拉麵 Tofu, Corn, Quail Eggs with Chicken Chasu.

KIDS RICE BOWL

[CHICKEN KATSU / KARAAGE] 5.50

お子様丼 Chicken Katsu or Chicken Karaage on Kids Size Rice Bowl.