

APPETIZERS

Edamame 5

steamed young soybeans sprinkled with coarse salt

Seaweed Salad 5

uginori and wakame seaweed coated with sesame sauce

Squid Salad 7

boiled squid and Japanese vegetables tossed in a sesame sauce

Tuna Tower 12

spicy tuna, krab, red tobiko, avocado & sushi rice finished with tosa soy or three seasons sauce (chili aioli, sriracha, soy glaze)



K I N T A R O

CLASSIC MAKI

California 5.5 citrus krab, avocado, cucumber

Spicy California 5.5 spicy krab, avocado, jalapeño

Lazy Panther 9 spicy krab, cream cheese, avocado, crispy panko, Thai sweet chili, soy glaze

Spicy Tuna* 7 spicy tuna, cucumber, green onion

Tekka* 7 tuna

Spicy Salmon* 6 spicy salmon, cucumber

Seattle* 6 salmon, avocado, cucumber

Philadelphia 7 smoked salmon, avocado, cream cheese

Negihama* 8 yellowtail, avocado, green onion

Tempura Ebi 7 fried shrimp, avocado, cucumber, soy glaze

Unakyu 8 eel, cucumber, soy glaze

Kappa 4 cucumber

Avocado 4 avocado

COMBINATION

Rame-n-Roll 16

choice of ramen & classic maki *excludes kappa & avocado*

Classic Duet 11

choice of two classic maki *excludes tempura ebi & lazy panther*

*consuming raw protein may increase your risk of a foodborne illness

RAMEN

Tonkotsu 11

pork broth, garlic, aromatic lard or mayu, chashu, ajitama, kikurage mushroom, menma, green onion, sesame furikake
extra toppings: takana +1, benishoga +1

Miso/Karashimiso: 11

miso broth, aromatic lard, chashu, muneniku, ajitama, menma, corn, green onion, sesame furikake, fried garlic
extra toppings: parmesan +1

Paitan 11

chicken broth, herb schmaltz, muneniku, ajitama, menma, oshitashi, onion, green onion, sesame fukirake, fried leeks

EXTRAS

Chashu 3.5

Narutomaki 2

Menma 1

Yakinori 1

Muneniku 3

Ajitama 1

Moyashi 0.75

Mild Spice 0.5