

shabu shabu! 11:30 – 4:30 pm

japanese hot pot 29.
available at certain
tables only.



cook it yourself!

soy dashi and/or kombu broth,
assorted organic seasonal
vegetables, tofu, + noodles,
served with ponzu, house chili
paste + creamy sesame
dipping sauce.

add chicken meatball tsukune 6.
add thin-sliced angus beef 12.

add extras: tofu, noodles, bean sprouts, arugula,
shitake, won bok, bok choy, bowl of rice 3. each
add extra basket of organic vegetables + tofu 19.

how to shabu: bring broth to a boil, add veggies,
swish meat briefly to cook, dip into sauce. wait until
the end to add noodles, add chile sauce to enjoy the
luscious broth

grilled

nami burger + shichimi fries 16.

6 oz. wagyu beef, yakitori glaze, caramelized onions,
tucumcari asadero cheese
add beeler's bacon 2. add avocado 3.
• gluten free bun available on request

umami burger 18.

wagyu beef blended with shiitake mushrooms,
shiitake onion ragout, tempura green chile relleno
stuffed with spanish goat cheese, house-made
brioche bun, homemade pickles

smoked pork ribs 14.

sweet chile glaze, ginger pineapple red cabbage
slaw, parsley peanut sauce

fried

brussels sprouts 14.

crispy brussels sprouts, kurobuta pork belly,
yuzu juice, parmesan cheese, candied pecans

kakiage seasonal vegetables 10.

seasonal fried vegetables, wasabi salt

tori no karaage (aka fried chicken) 13.

fried chicken, spicy mayo, lemon

sweet corn kakiage 10 .

corn fritters, fresh wasabi, soy sauce

agedashi tofu 7.

tentsuyu dressing, momiji oroshi

shichimi fries 7.

russet potatoes, shichimi togarashi (7 spice blend),
yuzu aioli

kiko rodriguez, executive chef

erik cabrera, sous chef

alejandro hernandez, sous chef

mary hunt, pastry chef

cold

tsukemono seasonal pickle plate 8.

rice plate 8.

shiso onigiri, kimchi onigiri, inari sushi

izanami banbanji 14.

chicken breast, cucumbers, daikon, carrots,
avocado, mixed greens, sesame dressing
+ noodles 2. • vegetarian 12.

roasted beet + carrots salad 13.

arugula, burrata cheese, balsamic-black garlic
reduction, extra virgin olive oil, toasted pumpkin
seeds

atatakai spinach salad 13.

cremini mushrooms, bacon, crispy shallots,
cashews, warm tamari dressing

hot

seasonal soup 6.

house-made gyoza 9.

chicken, shiso, scallion, wakame

doria 16.

japanese style creamy rice, spicy kurobuta
sausage, shiitakes, spinach, butternut squash,
garlic bread crumbsor

vegetarian 13.

sake braised shimeji + oyster mushrooms 10.

tamari butter sauce, togarashi, bean sprouts

hot stone bibimbap 18.

500 degree stone bowl with mushrooms,
bean sprouts, spinach, carrots, daikon, RAW
egg, wagyu beef over rice. served with house
chili + miso pastes • vegetarian 14.

tonkotsu ramen 16.

house-made tonkotsu bone broth, chashu
pork, spinach, black garlic, carrots, grilled sweet
corn, mushrooms, noodles, bean sprouts

• substitute rice noodles for wheat noodles
+ house chili 1.

sesame ramen 16.

same ingredients as the tonkotsu ramen, with a
sesame broth
+ house chili 1.

please ask your server for recommendations if
you have any dietary restrictions.

"consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your
risk of food borne illness"

buy the kitchen a 6-pack

a great way to reward the hard-working kitchen staff. 6.