

FUN BITES | OTSUMAMI

- FRIED GARLIC 4
Pickled garlic, creamy miso sauce
- TAKO WASA ** 5
raw octopus with wasabi, sesame seed, negi
- TSUKEMONO 4
pickled veggies, cucumber, rakkyo, burdock root
- HIYAYAKKO 6
JPN chilled tofu, bonito, ginger, negi, seasoned soy sauce
- AGEDASHI TOFU 6.5
fried tofu, bonito, grated radish, negi, lightly seasoned soy sauce

GREEN THINGS | AOMONO

- CHILLED CUCUMBER 5
cucumber, wasabi flying fish roe, light lemon shoyu
- WAKAME 5
leafy seaweed salad, yuzu ponzu
- EDAMAME 4 / 5 / 5
sea salt | garlic | sweet chili
- CARAMELIZED BRUSSEL SPROUT 7
crispy brussel sprout, sweet corn, caramel fish sauce

FISH THINGS | SAKANA

- TAKO YAKI 8
deep fried octopus ball, seaweed, bonito, kewpie - mayo, otafuku sauce
- CALAMARI STEAK KARAAGE 8
crispy fried calamari tossed with nut, spicy sweet chili sauce
- SHRIMP TEMPURA 9
lightly battered black tiger shrimp (3pcs)
- VOLCANO SCALLOP 8
grilled scallop (3pcs), Korean chili mayo, mozzarella cheese, sweet sauce, green onion, and bonito flakes

SKEWERS | YAKITORI

- YAKITORI MIX&MATCH ANY 4 Diff. YAKITORIS 15
ANY 8 Diff. YAKITORIS 25
- CHICKEN BREAST 3
- CHICKEN HEART 3
- SPICY CHICKEN THIGH 3
- RIBEYE 4
- PORK BELLY 3

MEAT THINGS | ONIKU

- HARU'S WING 4.5
fried chicken wing(5pcs), toss with house-made spicy sweet chili sauce
- CHICKEN KARAAGE 9
Japanese style fried chicken, wasabi mayo, lemon
- PORK CHASHU YAKI 8
grilled pork belly, and pickled vegetables
- GYOZA 6
pan fried seafood, or chicken dumplings (6pcs)
- STEAMED DUMPLING 7
steamed pork and vegetable dumplings (12pcs)
- GRILLED AVOCADO 6
kizami wasabi, habanero sea salt, yuzu lemon ponzu
- SWEET POTATO TEMPURA 4
lightly battered sweet potato, tempura sauce
- CRUNCHY ENOKI TEMPURA 6
fried golden needle mushroom, tempura sauce
- SHISHITO 6
stir fried Japanese green pepper, dried anchovy, bonito flakes, habanero sea salt.

- IKA GESO KARAAGE 7
deep fried squid tentacles, kewpie mayo, lemon
- GARLIC-SAKE CLAM 13
sake steamed little neck clam, green onion, lime
- SABA SHIOYAKI 9
grilled mackerel, green onion, grated radish, lemon
- MADAI KAMA SHIOYAKI 9
grilled red snapper cheek, grated radish, lemon
- HAMACHI KAMA SHIOYAKI 14
grilled yellowtail cheek, habanero sea salt, grated - radish, lemon

- SALMON FILLET 4
- ENOKI MUSHROOM & BACON 3.5
- QUAIL EGG & BACON 3.5
- SHISHITO 2.5
- IIDAKO 4



RAMEN

TONKOTSU RAMEN

rich pork bone broth, house-made pork belly chashu, aji tamago, negi, and wood ear mushroom

WHITE 11

original donkotsu ramen, salt-based broth with a rich flavor. menma added

BLACK 12

extra-rich broth made with black garlic oil and black sesame. garlic chips and nori added

RED 12

spicy seasoning adds sweet, savory and richness to the broth. bean sprout added

BROWN 12

miso adds rich, sweet and depth to our donkotsu ramen. sweet corn added

HARU's SIGNATURE RAMEN

BULGOGI RAMEN 13

donkotsu broth, beef bulgogi, onions, napa cabbage, bean sprouts, enoki mushroom, green onion

SPICY MISO RAMEN 12

spicy miso donkotsu broth, chashu, aji tamago, green onion, bean sprouts, menma

DON KATSU RAMEN 15

choice of donkotsu broth, pork cutlet (on the side), ajitama, sweet corn, menma, green onion, mayu oil

TSUKEMEN 13

cold ramen noodle served together with a hot donkotsu dipping broth. house made pork belly chashu, aji tamago, sweet corn and nori

VEGETABLE RAMEN 10

this is a 100% vegan ramen. vegetable shoyu broth, bean sprout, negi, sweet corn, menma, and wood ear mushroom

BROTH & NOODLE 7.5

good for kids or to build your own ramen

EXTRA TOPPINGS

AJITAMA ** 1

marinated soft-boiled egg

BRUSSEL SPROUTS 1.5

MAYU 0.5

blackened garlic oil

NARUTOMAKI 1

fish cake

MENMA 0.5

marinated bamboo sprouts

KIKURAGE 0.5

wood ear mushroom

BEAN SPROUT 0.5

TOFU 1.5

NORI 0.25

BABY BOK CHOY 1.5

NAPA CABBAGE 1.5

KIMCHI 3

GARLIC CHIP 1

SWEET CORN 0.5

EXTRA NOODLE 4

EXTRA SOUP 4

PORK CHASHU (2pcs) 3

BEEF / PORK BULGOGI 6

PORK / CHICKEN KATSU 6

BOMB

LEMON YUZU KOSHO BOMB 1.5

lemon, serrano, garlic, ponzu, JPN citrus sauce

MISO BUTTER BOMB 1

miso, butter, honey

HOT CHILI BOMB 1.5

thai chili, fish sauce, ponzu



ENTREE

TERIYAKI Add small house green salad 2.0 / wakame salad 4.0

grilled protein with sauteed vegetables on a sizzling plate serve with miso soup, and rice

CHICKEN 15 SALMON 17 RIBEYE 20

BEEF BULGOGI 15 PORK BULGOGI 15

KATSU

deep fried cutlet, served with cabbage salad, rice

DON KATSU 14

pork cutlet

CHICKEN KATSU 13

chicken cutlet

CHEESE DON KATSU 15

pork cutlet stuffed with mozzarella cheese

DONBURI Add small house green salad 2.0 / wakame salad 4.0

rice bowl. served with miso soup

CHASHU DON ** 13

braised pork belly, ajitama

KATSU DON 15

panko-crusted pork cutlet, egg

KARAAGE DON 13

fried chicken with creamy wasabi, egg

BEEF BULGOGI DON 13

marinated korean beef BBQ, egg

PORK BULGOGI DON 13

spicy marinated korean pork BBQ, ajitama

UNAGI DON 16

fresh water eel with egg, and onion

** raw item

consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. especially if you have certain medical conditions