



DRINK SPECIALS 7

House Sake Carafes \$5.00

Beer and Shot \$5.00

Green Tea shot and a can of Hopwell "Lil' Buddy" Pilsner

Hibiscus Refresher \$5.00

Blanco Tequila, Hibiscus, Lime

Spiked House Made Lemonade \$5.00

Vodka, Grapefruit Liqueur and our House Made Flavored Lemonade

Kirin Ichiban & Sapporo Draft Beers \$5.00

All Mocktails \$5.00

Ima Sangria \$20.00

Serves 4

FIVE DOLLAR FOOD SPECIALS 5

Steamed Bao Buns \$5.00

kimchi, thai basil, cucumber, hoisin, scallion, pickled ginger choice of: smoked pork belly, char siu chicken or togarashi tofu (vegetarian)

Kimchi Yakisoba Noodles \$5.00

pan-fried ramen noodles, kimchi, szechuan black bean, garlic, ginger, scallion, nori

Miso Sesame Cucumbers \$5.00

persian cucumber, miso-ginger sauce, sesame (df, v)

Tokyo Street Fries \$5.00

crispy garlic, sesame, nori, umami sauce, scallion, sambal ketchup (v)

Togarashi Rice Crisp Chicharrones \$5.00

SHARE 10

steamed edamame \$6.00

edamame • chilis • lemon • sesame oil • sea salt

house pickle plate \$6.00

sweet & spicy house pickled veggies

miso sesame cucumbers	\$7.00
crispy persian cucumbers • miso-ginger sauce • sesame	
Tokyo street fries	\$7.00
crispy garlic • sesame • nori • umami sauce • scallion • sambal ketchup	
crispy fried yams	\$10.00
olive oil poached & flash fried • spiced pepitas • vegan Szechuan XO sauce • scallion	
spicy tuna + rice crisps	\$15.00
ground Ahi tuna • sesame rice crisps • cucumber • daikon radish • lemon	
glazed broccolini	\$10.00
sweet & tangy black garlic sauce • crispy garlic • sesame seeds	
shrimp & scallion dumplings	\$10.00
chili-black vinegar sauce • lemon	
karaage chicken bites	\$12.00
crispy fried chicken thigh • house pickles • furikake mayo • lemon	
togarashi tofu bites	\$12.00
crispy tofu • togarashi • house pickles • black vinegar chili sauce • lemon	

RICE BOWLS 7

golden curry	\$16.00
silky curry sauce • cauliflower • edamame • pickled ginger • crispy shallot & garlic	
boombap	\$16.00
fried egg • pickled shiitake • kimchi • house pickles • napa slaw • pepito chili sauce • nori	
crispy chicken don	\$17.00
karaage crispy chicken thigh • house pickles • Kewpie slaw • furikake mayo sauce • lemon • chili threads • nori	
spicy tuna don	\$18.00
ground ahi tuna • masago • kewpie • house pickles • napa slaw • yuzu ponzu sauce • lemon • nori	
teriyaki salmon	\$18.00
salmon fillet • salmon roe • house pickles • napa slaw • shiso • house teriyaki sauce • nori	
unagi-don	\$18.00
bbq glazed eel • house pickles • avocado • napa slaw • shiso • nori	
crispy tofu don	\$17.00
karaage crispy tofu • house pickles • togarashi • Kewpie slaw • furikake mayo sauce • lemon • chili threads • nori	

YAKI UDON 5

yaki butter udon	\$16.00
pan-fried udon • trumpet mushroom • shredded nori • sesame-butter sauce	

curry yaki udon	\$16.00
pan-fried udon • silky curry sauce • bean sprouts • cauliflower • edamame • pickled ginger • pickled red fresno pepper	
spicy Szechuan yaki udon	\$16.00
pan-fried udon • vegan XO sauce • baby corn • black mushroom • fresh herbs	
teri-yaki udon	\$16.00
pan-fried udon • ginger teriyaki sauce • baby corn • shiitake mushroom • pickled red fresno pepper • black sesame	
chilled sesame-ginger udon	\$15.00
sesame-ginger dressing • cucumber • radish • kimchi • nori • shiso • basil • mint • green onion • lemon	

UDON SOUP ⁴

miso udon	\$17.00
miso-dashi broth • roasted tofu • soft egg • smoked trumpet mushrooms • garlic oil	
spicy pork udon	\$17.00
toasted chili bone broth • smoked pork loin • soft egg • garlic oil • chili thread	
curry udon	\$17.00
silky curry broth • soft egg • pickled ginger • garlic oil	
forest udon	\$17.00
porcini mushroom-dashi broth • roasted tofu • trumpet & wood ear mushroom • rosemary • garlic oil	

RAMEN ⁶

forest ramen	\$17.00
porcini mushroom & veggie broth • roasted tofu • trumpet mushroom • wood ear mushroom • rosemary • sesame garlic oil	
shoyu ramen	\$17.00
CHOICE OF SESAME CHICKEN OR SMOKED PORK LOIN roasted chicken-shoyu broth • soft egg • buttered baby corn • sesame garlic oil	
tori paitan ramen	\$17.00
CHOICE OF SESAME CHICKEN OR SMOKED PORK LOIN rich chicken bone broth • soft egg • red shiso • sesame garlic oil	
miso ramen	\$17.00
miso veggie broth • soft egg • roasted tofu • smoked trumpet mushrooms • sesame garlic oil	
spicy tori ramen	\$17.00
CHOICE OF SESAME CHICKEN OR SMOKED PORK LOIN spicy chicken bone broth • soft egg • sesame garlic oil • house chili oil	
seafood kimchi ramen	\$21.00
spicy kimchi broth • soft egg • scallop • shrimp • clams • crawfish • kimchi • baby corn • szechuan chili oil • citrus butter	

PHO ⁴

vegan pho	\$17.00
vegan pho broth • rice noodles • roasted tofu • bean sprout • Thai basil • jalapeno • lime	

chicken pho	\$17.00
vegan pho broth • rice noodles • sesame chicken • schmaltz • bean sprout • Thai basil • jalapeno • lime	
beef pho	\$17.00
vegan pho broth • rice noodles • ginger beef • schmaltz • bean sprout • Thai basil • jalapeno • lime	
shrimp pho	\$17.00
vegan pho broth • rice noodles • chili shrimp • schmaltz • bean sprout • Thai basil • jalapeno • citrus butter	

SWEETS ¹

blueberries & cream	\$6.00
blueberries • vanilla & tofu custard • malt crisp • mint	

FOR THE KIDS ³

battered udon noodles & root veggies	\$5.00
chicken noodle soup	\$5.00
steamed rice & root veggies	\$5.00

PATIO PUNCH ²

Hibiscus	\$4.00
Calamansi Yuzu	\$4.00

MOCKTAILS ³

Galaxia	\$8.00
pineapple / mango fresno jam / Topo Chico	
Queen Serenity	\$8.00
strawberry jam / basil / lemon / Topo Chico	
Artemis	\$8.00
Earl Grey tea / blackberry / lemon	

BEVERAGES ¹³

Detroit City fountain soda	\$2.50
Root Beer, Cola, Cherry Cola, Diet Cola, Rock N' Rye, Lemon Lime, Lemonade, Grape	
Mexican Coke	\$3.00
bottle • 12oz	
San Pellegrino fruit soda	\$3.00
12oz can	

Sac Sac soda	\$3.00
rotating flavor • 8oz	
Canned Iced Cappuccino	\$3.00
Rotating Varieties	
Super Happy Milk Drink	\$3.00
can • 8oz	
Topo Chico	\$3.00
sparkling mineral water • 12oz	
coco rico	\$3.00
coconut soda	
WPC Crackalacka	\$4.00
nitro • cold brew coffee • 5oz	
Jarritos Mexican Sodas	\$3.00
Rotating Varieties, 16oz	
Japanese green tea	\$4.00
unsweetened • 16oz	
gen maicha & ginger green tea	\$5.00
hot • serves two	
bottled water	\$2.00
16oz	
SAKE 9	
ima house junmai	\$8.00
classic junmai • smooth • clean finish • 180ml carafe	
Joto One Cup	\$9.00
light & fresh, melon, sweet rice • 200ml	
Tozai Nightswim Junmai	\$9.00
light & aromatic • banana, pear and mint notes • 180ml	
Tozai Snow Maiden Nigori	\$9.00
bright • creamy & fresh • cloudy sake – shake well! • 180ml	
Hakutsuru Chika Cup	\$10.00
luscious & refreshing • cute souvenir cup! • 200ml	
Miyozakura "Panda" Junmai Saké cup	\$12.00
light, dry & refreshing • souvenir cup! • 180ml	
Nihon Mana Genshu	\$13.00
silky & sweet • aromatic, High ABV • 200ml	

Kikusui Junmai Gingo	\$19.00
crystal clear • citrus fruit tones • dry finish • 300ml	
Joto Green Junmai	\$24.00
crisp • subtle notes of green apple • 300 ml	

SAKE TO SHARE 6

Sho Chiku Bai Nigori	\$20.00
unfiltered • sweet, fruity & creamy • 750ml	
Hakutsuru “Excellent” Junmai	\$30.00
full yet crisp finish • makes its own friends • 720ml	
Koiku 54 Junmai Gingo	\$35.00
citrus • big umami • 720ml	
Hakutsuru “Sayuri” Nigori	\$45.00
Unfiltered, sweet, melon & honey notes. 720ml	
Dassai Junmai Daiginjo “39”	\$49.00
39% rice polish • silky • delicate finish • 720ml	
Suigei Tokubetsu Junmai “Drunken Whale”	\$55.00
complex with floral notes • savory finish • 720ml	

DRAFT BEER 5

Sapporo - Premium Beer	\$6.00
refreshing lager • crisp finish • Japan	
Kirin Ichiban - Prime Brew	\$6.00
distinctive rich flavor • smooth finish • Japan	
Seasonal Sour Selection	\$8.00
Ask your server for details	
Rotating Hoppy Selection	\$8.00
Ask your server for details!	
Rotating Nitro	\$8.00
Ask your server for details!	

CAN COCKTAILS 1

Calamansi Punch	\$7.00
Rum with calamansi, kiwi, orange, lemon & yuzu Lightly carbonated • 12oz • 5.5% ABV	

NON ALCOHOLIC 3

Untitled Art Juicy IPA	\$5.00
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Untitled Art Italian style Pils **\$5.00**

Walker Bros • Kombucha Cucumber Melon **\$5.00**

BEER 7

Shorts - Locals Light **\$5.00**

crisp • session beer • 12oz can • 5.2% ABV • MI

Shacksbury - Rose Cider **\$6.00**

crisp cider • scented with wine • 5.5% ABV • VT

Shacksbury - Yuzu Ginger **\$6.00**

crisp citrus & tart with a sweet finish • 6% ABV • VT

Stillwater Extra Dry **\$7.00**

sake-style saison • house favorite • 4.2% ABV • CT

North Pier Brewing Co. - Old Shuck **\$6.00**

roasty porter • English hops • 5% ABV • MI

North Pier Brewing Co. - Tacklebox **\$6.00**

American-style IPA • 7.5% ABV • ME

Seasonal selections

ask your server for details!

WINE 6

House Pinot Noir **AVAILABLE OPTIONS**

dark, rich & spicy • Chile • 13% ABV • 6oz pour or 12oz can \$8.00
\$15.00

Underwood Pinot Gris **AVAILABLE OPTIONS**

crisp white wine • 13% ABV • 6oz pour or 12oz can \$8.00
\$15.00

Underwood - Rosé **AVAILABLE OPTIONS**

earthy & bright • 12% ABV • 6oz pour or 12oz can \$8.00
\$15.00

Underwood - Rosé Bubbles **AVAILABLE OPTIONS**

pink grapefruit & strawberry • 11% ABV • 6oz pour or 12oz can \$8.00
\$15.00

Easy Pink Wine Can **\$7.00**

light, refreshing rosé • low sugar • 5.8% ABV • 12oz can

Choya-ume plum wine 50ml **\$4.00**

COCKTAILS 11

Mercury	\$13.00
Altos Blanco Tequila / Blue Curacao / Pineapple / Lime	
Luna	\$13.00
Mezcal Crema / Malibu / Pineapple / Calamansi / Hibiscus	
Tuxedo Mask	\$13.00
Jameson / Saigon Spice Syrup / Orange Spice	
Jupiter	\$13.00
Cucumber Vodka / Lime / Ginger Beer / Lavender	
Venus	\$13.00
Rum / Green Tea / Mango Fresno Jam / Lemon / Tonic	
Golden Feather	\$13.00
Pineapple Rum / Grapefruit Liqueur / Lime / Grenadine / Angostura / Cinnamon	
Mars	\$13.00
Soju / Sherry / Blackberry / Lemon	
Guardian of Love	\$13.00
Altos Blanco Tequila / Strawberry / Basil / Aloe / Lemon	
Sailor Moon	\$13.00
Roku Gin / Lychee Liqueur / Cocchi Americano / Lemon	
Dark Kingdom	\$13.00
Toki Whiskey / Topo Chico / Lemon Peel	
Mini Moon	\$13.00
Gin / Yuzu Sake / Lemon / Strawberry Soda	

PARTY SIZE COCKTAILS 2

Star Healer Sangria	\$35.00
Umeboshi Wine / Pear Brandy / Plum Brandy / Citrus / Fruit Cocktail	
Star Maker	\$35.00
Blood Orange Vodka / Jasmine Gin / Lemonade / Hibiscus / Jamaican Spice / Fun	