

# THE NAMBA DIFFERENCE

Cooking, is a labor of love, and Food nourishes the body, mind & spirit.  
So we commit ourselves to giving you our best, by starting with the best.

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## Our Ramen Broth

It took Chef Koko one year, to create his signature 17-hour broth

*Various pork bone parts are simmered, for a requisite time.  
A proprietary method is then used, to measure the precise ratio of protein, gelatin and water.*

*Every final batch of broth, must achieve a specific ratio.*

*This broth cannot be duplicated elsewhere.*

*Only for you. Only at Namba.*

## Our Sushi Fish

Fresh Fish. Never Frozen. Hand-Cut, In-House

*Japan's geographical traits and ecosystem, is known to produce the highest quality seafood.*

*With the exception of our Salmon (sourced from Norway, Scotland),  
our fish comes from the world-renown Tsukiji fish market, in Tokyo, Japan.*

*The fish is handpicked by buyers the same morning it comes in,  
and shipped out same day, overnight by air to the U.S.*

*At Namba, we procure the whole fish, which is then skillfully hand-cut by Chef.  
(for the tuna fish only, we procure large loin sections)*

## Our Promise

*We never cook, freeze, defrost, and reheat anything.  
Ingredients and dishes are prepped and made fresh, every day, for you.*

## SMALL PLATES

**Edamame / Karai Edamame** 9.25 / 10.50

steamed soybeans, salt / smoked seasoned soy sauce, garlic ginger, chili (med-spicy), micro Asian mix

**Black Angus Tenderloin on Skewers (2)** 15.75

grilled with a seasoned glaze of minced garlic, ginger, sweetened shoyu; togarashi sprinkle (contains sesame seeds)

**Berkshire Pork Belly Bun (2 pcs)** 16.50

pork is in a low-heat marinade for 24 hrs / steamed bun filled with lettuce, pickled cucumbers, hoisin sauce

**Grilled Shishito Peppers** 12.75

whole shishito peppers delicately grilled / charcoal-infused Asian citrus aioli on side

**Rock Shrimp Tempura** 15.95

thin, crispy batter / tossed in seasoned lemon butter / dipping sauce of lime, cilantro, house-made mayo / togarashi sprinkle (contains sesame seeds), topped with alfalfa sprouts

**Brussel Sprouts** 13

halved, deep-fried, tossed in Asian citrus miso dressing, bacon pieces, topped with candied walnuts

**Chicken with Teriyaki Sauce** 15.50

chicken breast grilled with Namba's teriyaki glaze / finely-shredded carrots, daikon, micro-cilantro in Asian vinaigrette

**Karaage Chicken** 13

crispy, Japanese-style fried chicken breast pieces, with a light sprinkle of togarashi on top (contains sesame seeds), with dipping sauce of lime, cilantro, house-made mayo

**Wagyu Beef Gyoza (4 pcs)** 16.50

house-made daily: pan-fried dumpling w/seasoned sirloin, cabbage, scallions / drizzled with yuzu tahoon sauce on top / double-tiered dipping sauce of black truffle paste on bottom, and ponzu sauce

**Grilled Octopus** 18.75

braised 5 hrs, lightly grilled, tossed w/Japanese Worcestershire-style sauce / light sprinkle of togarashi on top (sprinkle contains sesame seeds), grilled cherry tomatoes / charcoal smoke-infused Asian citrus aioli on side

## SMALL PLATES

### Spicy Tuna Crispy Rice\* (4 pcs) 16.75

*minced Blue Fin tuna is mixed with a flavorful aioli (contains sesame oil), minced shallots, momiji oroshi (Japanese daikon, mild red chili paste) / on top of super-crispy fried, seasoned sushi rice. Accented w/ jalapeno slice, tobiko (egg roe)*

### Hamachi Usuzukuri\* ('thinly-sliced'), 7pcs 21

*Yellowtail sashimi topped with jalapeno, minced shallots, garlic slices pickled in ponzu sauce; accented with thin strips of marinated beets*

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## ENTREES

### SALMON TERIYAKI 24

*A traditional favorite, Chef Koko's way*

*8 oz fillet pan-seared in Namba's teriyaki glaze, finished on the grill, rainbow baby carrots grill-finished with touch of smoked grapeseed oil / fresh, lightly pickled cucumber slices / served w/ warm truffle butter sauce on side – delicious for dipping both the salmon and carrots!*

**\*\* fillet is hand-cut, in-house, from the whole, fresh fish\*\***

### JAPANESE BEEF CURRY 19

*An epitome of home-cooked 'comfort food' in Japan, enjoyed by both children and adults alike*

*Tender sirloin cubes, carrots, potatoes and peas, in a gently seasoned curry that has a savory, subtle sweetness from caramelized onions and pureed mango.*

*Served next to white rice*

*(\*consuming raw, under-cooked poultry, seafood, shellfish, or eggs may increase your risk of food borne illness)*

# MAKI / ROLL

**TUNA MAKI\* (6 pcs) 11.75**

*chopped Blue Fin tuna, scallions*

**SALMON MAKI\* (8 pcs) 14.50**

*salmon, ponzu-dressed red beets, spinach leaves,  
tamago (seasoned Japanese egg 'omlette')*

**NEGI TORO MAKI\* (6 pcs) 15**

*chopped fatty tuna, scallions, fresh wasabi*

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**SPICY SALMON ROLL\* (8 pcs) 15.50**

*salmon (light seasoning contains sesame oil), avocado, topped with chili aioli,  
light sprinkle of sesame seeds*

**SPICY TUNA ROLL\* (8 pcs) 15.50**

*tuna (light seasoning contains sesame oil), cucumber, pickled daikon, nori-sesame seed sprinkles*

**SPICY YELLOWTAIL ROLL\* (8 pcs) 16.50**

*yellowtail, yuzu kosho, avocado; topped w/ serrano pepper, light sprinkle of sesame seeds, bonito flakes*

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**DYNAMITE ROLL\* (6 pcs) 16.25**

*baked king crab in creamy ponzu sauce, fish roe, lime butter sauce,  
in a thin, soft, soy-sesame seed wrap*

**CALIFORNIA ROLL\* (8 pcs) 16.25**

*king crab tossed in Asian citrus aioli, cucumber, avocado, masago*

**VEGETARIAN ROLL\* (8 pcs) 13.75**

*cucumber, pickled daikon, ponzu-dressed red beets, pickled gourd,  
spinach leaves, nori-sesame seed sprinkles*

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# NIGIRI / SASHIMI

(one order – 2 pcs)

(ALL NIGIRI, HAS A LIGHT BRUSHING OF SEASONED SOY SAUCE ON TOP + A TOUCH OF WASABI ON TOP OF THE SUSHI RICE)

|                                     |       |  |       |
|-------------------------------------|-------|--|-------|
| <b>Yellowtail*</b><br>(Hamachi)     | 13    | <b>Japanese Uni*</b>                     | 24    |
| <b>Blue Fin Tuna*</b><br>(maguro)   | 12.50 | <b>Medium Fatty Tuna*</b><br>(chu-toro)  | 18    |
| <b>Sweet Shrimp*</b><br>(botanebi)  | 17    | <b>Salmon*</b><br>(sake)                 | 12.50 |
| <b>Salmon Roe*</b><br>(ikura)       | 9.50  | <b>Freshwater Eel*</b><br>(unagi)        | 12    |
| <b>Japanese Mackerel*</b><br>(aji)  | 13    | <b>Japanese Snapper*</b><br>(madai)      | 13    |
| <b>Salmon Belly*</b><br>(sake toro) | 14    | <b>Golden Eye Snapper*</b><br>(kinmedai) | 14    |

## ABURI SUSHI

style of nigiri sushi, where the raw (shell) fish is flame-seared on top-side

(one order – 2 pcs)

### WAGYU\* 23.50

A5 Kobe sirloin, Australian truffle butter, shiso, tempura flakes, edible 24K gold flakes with shaves of fresh winter truffles

### HOKKAIDO SCALLOP\* 17.50

(from Japan)

topped first with whipped truffle tofu butter, then drizzled w/Japanese pickled plum butter, mentaiko (fish roe), Japanese ginger, shiso

### HAMACHI YELLOWTAIL\* 17.50

(from Japan)

topped with fresh Japanese Uni pureed with butter, black tobiko (fish roe), yuzu skin

### SALMON BELLY\* 16.50

seared with soy-seasoned black truffle oil / topped with seasoned tobiko & ikura (fish roes)

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# RAMEN

(Chef Koko's signature 17-hour tonkotsu base broth)

## HOKKAIDO 20

*tonkotsu base broth, calamari, shrimp, corn, scallions, spicy bean sprouts, subtle blend of three misos*

## HAKATA CLASSIC 18.25

*tonkotsu base broth / seasoned egg half, pork chashu slices, red ginger, wood ear mushrooms, nori, bamboo shoots, Japanese pickled plum, scallions, spicy bean sprouts, light sprinkle of sesame seeds*

## BEEF HAYASHI 19.25

*tonkotsu base broth / thin-sliced Black Angus sirloin sauteed in shoyu sauce of minced garlic & ginger, seasoned egg half, scallions, spicy bean sprouts, shitake mushrooms, corn*

## VEGAN 17.25

*4-hour vegetable broth (includes organic soymilk), topped with house-made spicy cashew nuts, inari (slices of seasoned tofu skin), scallions, spicy bean sprouts, cilantro, corn, wood ear mushrooms*

*(kale noodles: kale, flour, salt, carbonated water, water)*

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## Custom Ramen Toppings

|   |   |  |
|---|---|--|
| <b>Pork Chashu Slice</b> (1 pc) 2                                     | <b>Fried Red Onions</b> 1.50                                      | <b>Spicy Bean Sprouts</b> 1  |
| <b>Inari</b> (seasoned tofu skin) 1                                   | <b>Bamboo Shoots</b> (sauteed) 1                                  | <b>Wood Ear Mushroom</b> (sauteed) 1                                     |
| <b>Namba Butter</b> 1.50<br>(chilled, w seasoned deep-fried shallots) | <b>Kamaboko Slices</b> 1<br>(mildly sweetened Japanese fish cake) | <b>Seasoned Egg Half*</b> 1.50<br>(halved, slightly above medium-boiled) |

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## SALAD / SIDES

### NAMBA HOUSE SALAD 11.50

*artisan lettuce (tango, mizuna, frizee, green leaf), cucumbers, avocado, thin-sliced rounds of beets & radish; with a yuzu tahoon dressing*

### MISO SOUP 7

*silken tofu, white & yellow miso, wakame seaweed, minced scallions*

**Steamed White Rice** 2

**Steamed Brown Rice** 3

**Truffle Butter Sauce** 2

## DESSERT

### GREEN TEA CRÈME BRULEE 12.50

*made in-house: delicately steamed egg custard made with real vanilla bean; infused with a subtle touch of matcha green tea; a perfectly thin, caramelized brown sugar crust*