

家系

E. A. K.

since 2008

V - Vegan food VO - Vegan option ★ - Recommended

Small Bites こざら料理

Cold れい菜

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| Spicy Menma with Cilantro (V) (★) | 8.00 |
| Bamboo shoots marinated in homemade spicy sauce topped with cilantro. | |
| Spicy Hiyayakko (V) | 7.00 |
| Chilled tofu with radish sprouts and homemade chili sauce. | |
| Traditional Japanese Hiyayakko | 6.00 |
| Chilled tofu topped with bonito flakes, grated ginger, green onions and served with soy sauce. | |
| Takowasa Nori - Wasabi Marinated Raw Octopus with Nori | 7.00 |
| Okura, octopus, sliced green onion, shiso, with seaweed. | |
| Sanshu Tsukemono - Pickled Vegetables | 7.00 |
| Seasonally selected three types of fresh vegetable pickles. | |

Hot おん菜

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| Edamame (V) | 7.00 |
| Soybeans that are boiled and lightly salted. | |
| Garlic Edamame (★) | 8.00 |
| Grilled with garlic aioli sauce and anchovy paste. | |
| Blistered Shishito Peppers (V) | 9.00 |
| roasted shishito peppers sauted with garlic aioli. Sometimes super spicy so be careful! | |
| Stir-fried Eggplant (V) | 9.00 |
| Sliced eggplant brushed with Japanese style sweet savory garlic mirin glaze. | |
| Asian Fries | 8.00 |
| French fries with seaweed flakes with ketchup. | |
| BBQ Brussel Sprouts | 9.00 |
| Brussel sprouts stir fried with our homemade pork BBQ sauce (VO) | |

Salada サラダ

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| Superfood Salad | 12.00 |
| Baby kale, spinach, seaweed, hijiki, cucumber, cranberries, shoyu based onion dressing. | |

Karaage からあげ

We use juicy chicken thigh

- 2 choices of sauces -
- Ponzu - Sweet chili - Tartar sauce
- Spicy garlic - Curry - Honey mustard

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| Chicken Karaage 5pc | 11.00 |
| Chicken Karaage 10pc | 19.00 |
| Lightly salted crispy fried chicken, with shishito peppers and lemon. (We use juicy thigh meat so it may look pink when you bite into it. We take extra care to make sure the correct temperature is met so do not be alarmed. It is the characteristic of dark meat and does not mean it is under cooked). | |
| Tofu Karaage 3pc (V) | 9.00 |
| Tofu treated with our special garlic sauce and then deep fried to create an unimaginable texture served with 2 choices sauces. | |

Gyoza ぎょうざ

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| Homemade Ginger Pork Gyoza (★) | 12.00 |
| Homemade grilled dumplings filled with seasoned pork, chives and ginger with original gyoza sauce. | |
| Pizza Gyoza | 13.00 |
| Homemade grilled dumplings filled with seasoned pork, chives and ginger with cheese and original pizza sauce. | |

Hot Appetizers おいしいいろいろ

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| Butakaku - Pork Belly (★) | 11.00 |
| Braised pork belly simmered in a soy based sauce. | |
| Garlic Shrimp | 12.00 |
| Shrimp stir fried with broccoli and our garlic aioli seasoning with butter shoyu. | |
| Takoyaki | 10.00 |
| Savory round octopus pancake, with a sweet takoyaki sauce, spicy mayo sauce, and nori flakes. | |
| Agedashi Mabo Tofu - Fried Silky Tofu with Mabo Sauce | 10.00 |
| Fried silky tofu lightly buttered with miso sauce and spicy chicken sauce. | |
| Agedashi Tofu (V) | 10.00 |
| Silky tofu lightly buttered and fried. Garnished with radish sprouts and spicy grated daikon. Served with snap peas and homemade dashi sauce. | |
| Mabo Nasu - Eggplant with Mabo Sauce | 9.00 |
| Eggplant sauteed with miso tare and spicy ground chicken. | |
| Negi Chashu (★) | 9.00 |
| Braised pork belly simmered in a soy based sauce with sliced green onions and our original sauce. | |

Buns Original E.A.K バンズ

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| Butakaku Bao | 7.00 |
| Bun with tender pork belly, lettuce, boiled egg, and Japanese mayo. | |
| Chicken Bao | 6.00 |
| Bun with juicy fried chicken with lettuce and home-made sauce. | |
| Shrimp Bao | 10.00 |
| Bun with deep - fried Shrimp and lettuce with Japanese mayo. | |
| Tofu Bao | 8.00 |
| Bun with grilled sliced eggplant with tofu steak and green leaf with our homemade vegan bbq sauce. | |

Fried Rice いためし

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| E.A.K. Fried Rice (★) | 11.00 |
| Pork fried rice with green onions and egg shot served table, side in a piping hot iron skillet. | |
| Spicy Fried Rice | 12.00 |
| Pork fried rice with green onions and egg shot served table side in a piping hot iron skillet, above fried rice with a spicy bomb on top. | |
| Mushroom Fried Rice (V) | 11.00 |
| Assorted mushrooms sauted in garlic aioli sauce, "with sweet corn, edamame topped with shoyu tare." | |
| Veggie Fried Rice (V) | 11.00 |
| Chopped red, yellow and orange bell peppers, mini tomato, celery and cauliflower topped with cilantro (all ingredients besides cilantro are chopped and cannot be taken out individually) on rice served in a piping hot skillet. Very hot! Please be careful! | |

Rice Bowls どんぶりごはん

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| Tuna Poke Bowl | 16.00 |
| Raw tuna, avocado, crunchy garlic chips, edamame, sliced shishito peppers, sliced onions, topped with nori and golden sesame seeds in our speciality bbq poke sauce with a hint of shiso and ginger on a bed of rice. | |
| Salmon Poke Bowl | 16.00 |
| Raw salmon, avocado, crunchy garlic chips, edamame, sliced shishito peppers, sliced onions, topped with nori and golden sesame seeds in our speciality bbq poke sauce with a hint of shiso and ginger on a bed of rice. | |
| Chashu Bowl | 14.00 |
| Pork Chashu, ajitama, pickled ginger, spinach, sesame seeds. | |
| Salmon Ikura Bowl | 16.00 |
| Slices of raw salmon, salmon roe served with nori. | |
| Salmon Avocado Bowl | 16.00 |
| Slices of raw salmon and avocado, served with nori and sesame seeds. | |
| Ikura Bowl | 17.00 |
| Lightly marinated salmon roe and nori on rice. | |
| Avocado Bowl (V) | 16.00 |
| Avocado and sliced radish sprouts on a bed of rice with Japanese shoyu onion sauce. | |
| Yakiniku Beef Bowl | 14.00 |
| Grilled beef with onions marinated in our original BBQ sauce. | |
| White Rice | 2.00 |
| Authentic steamed Japanese rice imported from Japan. | |

Ramen らーめん

Tonkotsu 家系とんこつ

The E.A.K Shoyu オリジナルしょうゆ 17.00
Our signature Yokohama style pork and chicken broth, shoyu tare and thick noodles, topped with spinach, chashu, and nori.

Zebra Shio 焦がしニンニクバターしお 18.00
Our signature Yokohama style pork and chicken broth, shio tare and thick noodles, topped with spinach, chashu, butter, garlic oil and nori.

Oh So Hot! Miso うまからみそ 19.00
Our signature Yokohama style pork and chicken broth, miso tare fried garlic and thick noodles. spinach, chashu, bean sprouts, cabbage, spicy ground chicken and nori.
Choose a spicy level - Mild - Spicy - Hot

Chicken 中華そば

Tokyo Chicken Shoyu (Chuka soba) 17.00
Chicken and umami vege broth. thin wavy noodles, chicken breast, menma, naruto, diced onions and green onions.

Vegan やさい

Umami Mushroom Shoyu (V) きのこしお 19.00
Umami dashi broth (konbu and shiitake). spinach noodles, shoyu tare. shiitake, maitake, shimeji and mushroom, topped with baby corn and snap pea.

V-Garden Shio (V) やさいしお 19.00
Thin noodles, vegetable broth, yellow and red bell peppers, tomatoes, cauliflower, broccoli, celery, garlic, radish sprouts.

Ramen Toppings らーめんトッピング

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| Extra Noodle | 3.00 | Gluten free noodle | 3.00 |
| Chashu | 3.00 | Seasoned egg | 2.00 |
| chicken breast | 2.00 | Spicy bomb | 1.00 |
| Spinach | 1.00 | Green onion | 1.00 |
| Menma | 1.00 | Bean sprouts | 1.00 |
| Cabbage | 1.00 | Butter | 1.00 |
| Tofu | 1.00 | Nori | 1.00 |

- 18% gratuity will be added to parties of 6 or more. - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. - Food Allergy Notice : please be advised that food prepared here may contain these ingredients : milk, eggs, wheat, soybean, fish and shell fish. Please ask your server if you have any concerns or if you think their hot.

DRAFT BEER 生ビール

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| Sapporo | glass 7.00 pitcher 26.00 |
| Pale lager, Japan | |
| Orion | glass 9.00 pitcher 32.00 |
| Rice lager, Okinawa Japan | |
| Kirin | glass 7.00 pitcher 26.00 |
| Matcha Beer | glass 7.00 |
| Green tea and Beer | |

BOTTLED BEER ボトルビール

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| Kawaba Sunrise Ale | 10.00 |
| Amber ale, Gunma Japan | |
| Kawaba Snow Weizen | 10.00 |
| Wheat, Gunma Japan 330ml, 5.2% Alc | |

WINE ワイン

White 白

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| Vermentino | glass 10.00 bottle 36.00 |
| Aragosta 2018, Sardinia, Italy | |
| Pinot Gris | glass 12.00 bottle 40.00 |
| Parducci 2020, California | |
| Sauvignon Blanc | glass 12.00 bottle 40.00 |
| Les Hexagonales 2018, Loire Valley, France | |
| Chardonnay | glass 12.00 bottle 40.00 |
| Trentino 2018, Trentino-Alto Adige, Italy | |
| Riesling | glass 13.00 bottle 42.00 |
| Thadisch 2018, Mosel Germany | |
| Sauvignon Blanc | bottle 139.00 |
| Kenzo Estate, Asatsuyu 2020, Napa Valley, California | |

Red 赤

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| Ventoux Les Boudalles | glass 12.00 bottle 42.00 |
| Domaine Brusset 2020, Rhone Valley, France | |
| Pinot Noir | glass 12.00 bottle 40.00 |
| Contour, Napa California | |
| Garnacha | glass 12.00 bottle 40.00 |
| Herencia Altes 2018, Catalonia Spain | |
| Cannonau | glass 10.00 bottle 36.00 |
| Le Bombarde 2018, Sardinia, Italy | |
| Cabernet Sauvignon | glass 12.00 bottle 40.00 |
| Broadside, Paso Robles, California | |

HIGHBALL ハイボール

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| 季 Toki | glass 10.00 |
| Jonnie Walker Black | glass 16.00 |
| Jonnie Walker Red | glass 14.00 |

Recommended

Different types of spirits available upon request!

SHOCHU 焼酎

Barley 麦

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| いいちご lichiko - Silhouette | glass 6.00 bottle 750ml 50.00 |
| 麦 (Barley) - Oita Japan | |
| 吉四六 Kitchomu | glass 8.00 bottle 750ml 80.00 |
| 麦 (Barley) - Oita Japan | |
| ハウス House Shochu | glass 5.00 |
| 麦 (Barley) | |

Potato 芋

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| 一刻者 Ikkomon | glass 8.00 bottle 750ml 80.00 |
| 芋 (Potato) - Kagoshima Japan | |
| 白波 Shiranami | glass 6.00 bottle 750ml 50.00 |
| 芋 (Potato) - Kagoshima Japan | |

Rice 米

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| 鳥飼 Torikai | glass 10.00 bottle 750ml 90.00 |
| 米 (Rice) - Kagoshima Japan | |

Mixers for Shochu 焼酎割りもの

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| Soda | 1.00 pitcher 10.00 |
| Green Tea | 1.00 pitcher 10.00 |
| Lemonade | 1.00 pitcher 10.00 |
| Oolong | 1.00 pitcher 10.00 |

★ Water, hot water free of charge

SAKE 日本酒

杜氏鑑 Tojikan glass 180ml 12.00 bottle 720ml 40.00
Hyogo Japan
Well-balanced

瀬祭 Dassai 45 Premium glass 180ml 13.00 bottle 720ml 50.00
Yamaguchi Japan
Junmai Dai Ginjo

久保田 Kubota Senju glass 180ml 14.00 bottle 720ml 55.00
Niigata Japan
Ginjo

魔斬 Makiri glass 180ml 17.00 bottle 720ml 62.00
Yamagata Japan
Junmai Ginjo

久保田 Kubota Suiju glass 180ml 18.00 bottle 720ml 73.00
Niigata Japan
Dai Ginjo Nama

Nigori Sake 濁り酒

くろさわ Kurosawa glass 180ml 12.00 bottle 720ml 40.00
Nagano Japan
Fruity nose and creamy flavor

氷晶 Hyousyou glass 180ml 18.00 bottle 720ml 69.00
Akita Japan
Junmai Ginjo

SPARKLING スパークリング

Prosecco 187ml 14.00
Carpene Malvoliti, Italy

Rose: 187ml 14.00
Carpene Malvoliti, Italy

CIDER サイダー

Apple Cider 473ml 13.00
Orchard Cider Mill, Verde Medium Dry Cider, New York

Fruity Sake 甘いお酒

雅山流 Garyuzan glass 180ml 20.00 bottle 720ml 80.00
Yamagata Japan
Kisaragi

柚子思い Yuzu Omoi glass 180ml 15.00 bottle 500ml 43.00
Kyoto Japan
Yuzu Sake

Plum Wine 梅酒

白鶴 Hakutsuru glass 180ml 9.00
Authentic Japanese Plum Wine
Fruity bottle 750ml 34.00

一本義 Ippongi glass 180ml 16.00
Fukui Japan
Sweet bottle 720ml 60.00

Hot Sake 熱燗

Hot Sake - House glass 12.00

Non-Alcoholic Beverages ノンアルコール

Boylan Soda (Cane Cola, Diet Cola, Ginger Ale) 3.00

Lemonade 3.00

Calpico (carbonated or non-carbonated) 3.00

Flavored Soda 4.00
(lychee, white peach, green apple)

Tea (iced green tea, iced oolong tea, hot tea) 3.00

San Pellegrino 3.00