

# NIIGATA MENU

(available Mon-Fri 11:30am – 9pm)

## Rice Dishes

**Wappa Meshi** | 13  
わっぱ飯

Steamed salmon, salmon roe, strips of Japanese omelette, minced shiitake, kanpyo, and snow pea over rice.

**Katsu Curry** | 15.50  
カツカレー

Lean pork, breaded in panko and deep-fried. Homemade curry sauce, steamed rice, fukujinzuke (Japanese relish).

**Vegetable Curry** | 10.50  
野菜カレー

Mixed vegetables, homemade curry sauce, steamed rice and fukujinzuke (Japanese relish).

**Beef Curry** | 13.50  
カレーライス (牛肉入り)

Three cubes of beef, homemade curry sauce, steamed rice and fukujinzuke (Japanese relish).

**Beef Bowl** | 9.50  
牛丼

Simmered slices of beef and onions over rice. Side of ginger.

**Tarekatsu Don** | 12  
たれかつ丼

Lean pork, breaded in panko and deep-fried. Dipped in chef's sauce and served over tare-drizzled rice. Oshinko pickles.

**Miso Katsudon** | 12.50  
みそかつ丼

Breaded pork dipped in miso sauce and served over mixed greens and rice.

**Katsudon** | 15.50  
かつ丼

Breaded pork simmered in our house dashi with onions and eggs.

**Oyakodon** | 12  
親子丼

Mix of dark and white meat chicken simmered in our house dashi with onions, scallions and eggs.

**Chicken Teriyaki Don** | 11.50  
チキン照り焼き丼

Chicken Teriyaki, onions & dried shredded seaweed over rice. Side of ginger.

**Kakunidon** | 10  
豚の角煮丼

Cubes of marinated pork belly and stir-fried cabbage over steamed rice.

**Tendon** | 12  
天丼

Three shrimp tempura and three vegetable tempura, served over steamed rice and with tentsuyu sauce.

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## Noodles

### Tonkotsu Ramen | 13.50

ラーメン

Chashu pork, marinated soft-boiled egg, seaweed, scallions, and menma in a pork tonkotsu broth.

### Tempura Udon | 10.50

天ぷらうどん

(choice of hot or cold)

Sanuki udon in our house broth, topped with two shrimp tempura and scallions.

### Tempura Soba | 10.50

天ぷらそば

(choice of hot or cold)

Two shrimp tempura, chilled buckwheat soba noodles, tsuyu dipping sauce, scallions, and wasabi.

### Hot Beef Udon | 10.50

牛うどん

Sanuki udon in our house broth, topped with simmered beef and scallions.

### Hot Beef Soba | 10.50

牛そば

Buckwheat noodles in our house broth, topped with simmered beef and scallions.

## Sides

### Takoyaki | 8

たこ焼き

Crisp balls of octopus and dashi batter on bed of lettuce. Topped with sauce, mayo, bonito flakes and seaweed flakes

### Kurobuta Pork Gyoza | 6.50

黒豚餃子

5 pieces.

### Edamame | 6

枝豆

### House Salad | 6

ハウスサラダ

Half portion of our mixed green salad.

### Miso Soup | 2.50

みそ汁

# NIIGATA DRINK MENU

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## junmai & honjozo

koshi no kanchubai junmai  
6 / carafe    33 / bottle

echigo amakuchi junmai "northern bloom"  
12 / carafe    70 / bottle

## junmai ginjo & ginjo

koshi no tosetsuka  
12 / carafe    70 / bottle

hakkaisan shiboritate nama genshu  
11 / carafe    53 / bottle

shimeharitsuru "jun" junmai ginjo  
12 / carafe    70 / bottle

kirin-zan junmai-ginjo  
14 / carafe    107 / bottle

koshi no kanchubai junmai  
6 / carafe    33 / bottle

koshi no kanbai tokusen ginjo  
20 / carafe    72 / bottle 500ml

## junmai daiginjo & daiginjo

kirin koshihikari junmai daiginjo  
13 / carafe    73 / bottle

kirin koshihikari junmai daiginjo  
15 / carafe    85 / bottle

Imayotsukasa junmai daiginjo  
120 / bottle

kirin-zan junmai daiginjo  
156 / bottle

koshi no kanbai chotokusen junmai daiginjo  
168 / bottle 500ml

kirin-zan kagayaki genshu  
287 / bottle

## specialty sake

hakkaisan sparkling nigori  
33 / bottle 300ml

hakkaisan kijonshu  
33 / bottle 300ml

## beer

echigo koshihikari lager 14oz  
12

niigata golden kolsch 11.8oz  
12

*Bottles are 720ml unless otherwise noted*