

## BOTTLES & CANS

<b>Downeast Cider</b> 8 Original Cider. MA [5.1%] 12oz can	<b>Sapporo</b> 9 Rice Lager. Japan [4.9%] 16oz can
<b>Allagash "White"</b> 9 Witbier. ME [5.2%] 12oz can	<b>Maine Beer "Lunch IPA"</b> 16 American IPA. ME. [7%] 16.9oz bottle
<b>Echigo "Flying IPA"</b> 10 IPA. Japan [6%]. 12oz can	<b>Korean Pear, Lime &amp; Perilla Sparkling Soju</b> 10 [4.0%] 12oz can
<b>Echigo "Koshihikari"</b> 11 Rice Lager. Japan [5%]. 12oz can	<b>Peach &amp; Chili Pepper Sparkling Soju</b> 10 [4.0%] 12oz can

## ROSÉ

<b>Nero' Avola &amp; Syrah Rosé</b> - PLANETA   Sicily, Italy	13/50
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## BUBBLES

<b>Prosecco Split</b> (187ml) - MILENNIO   Glera, Italy	12
<b>Prosecco Bottle</b> (720ml) - MILENNIO   Glera, Italy	42

## WHITE WINE

<b>Pinot Grigio</b> - ZENATO   Veneto, Italy	10/40
<b>Sauvignon Blanc</b> - ANCIENT PEAKS   Paso Robles, CA	12/48
<b>Chardonnay</b> - TEXTBOOK   Napa Valley, CA	13/52
<b>Riesling</b> - WILLI HAAG   Mosel, Germany	13/52

## RED WINE

<b>Merlot</b> - Barnard Griffin   Columbia Valley, WA	13/50
<b>Pinot Noir</b> - STARMONT   Napa Valley, CA	14/52
<b>Cabernet Sauvignon</b> - ANCIENT PEAKS   Paso Robles, CA	13/50

## FINER SAKE

<b>Kigen "Samurai" Sake Cup</b> FUTSU-SHU 13 180ml <i>asian pear, pineapple, zesty</i>
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<b>"White Peach"</b> PEACH NIGORI glass \$7   - -   375ml bottle \$28 <i>unfiltered, soft floral, light fruit, lush</i>
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<b>Momokawa "Pearl"</b> NIGORI glass \$9   tokkuri \$21   720ml bottle \$55 <i>unfiltered, pineapple, coconut, apple</i>
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<b>Joto Yuzu "The Citrus One"</b> YUZU JUNMAI glass \$9   tokkuri \$25   - - <i>a rare find, great balance of sweetness and acidity</i>
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<b>Seikyo "Mirror of Truth"</b> JUNMAI glass \$8   tokkuri \$20   720ml bottle \$52 <i>blood orange, clove honey</i>
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<b>Yuri Masamune "Beautiful Lily"</b> HONJOZO glass \$7   tokkuri \$20   720ml bottle \$56 <i>light fruit, chestnuts, toasted rice, mild sweetness</i>
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<b>Tozai "Blossom Of Peace"</b> PLUM SAKE glass \$9   tokkuri \$26   720ml bottle \$65 <i>soft tartness &amp; slightly sweet, marzipan, plum, cherry</i>
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<b>Amabuki "Strawberry"</b> JUNMAI GINJO NAMA glass \$12   tokkuri \$32   720ml bottle \$86 <i>unpasteurized, red berries, coconut, floral</i>
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<b>Wakatake "Demon Slayer"</b> JUNMAI DAIGINJO glass \$11   tokkuri \$29   720ml bottle \$78 <i>melon, green apple, peach</i>
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## CRAFT COCKTAILS

<b>Kyo2 Litchi</b> 11 vodka, soju, lychee
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<b>The Antidote</b> 13 unfiltered apple cider, apricot brandy, black currant
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<b>Paper Crane</b> 14 Iwai Mars whisky, plum liqueur, amaro, yuzu
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<b>Blooming Flame</b> 13 Iwai Mars whisky, Aperol, pineapple, yuzu
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<b>Pamplemousse</b> 14 vodka, orange liqueur, fresh grapefruit, pomegranate, yuzu
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<b>Shoto's Spell</b> 14 Roku gin, strawberry infusion, aperol, yuzu, ginger
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<b>Woo-Tiki</b> 15 Denizen rum blend, almond liqueur, orange liqueur, fresh oj, pineapple, yuzu
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<b>Tokyo Drift</b> 14 blanco tequila, Denizen dark rum, almond, yuzu, mezcal mist
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<b>Uzumaki</b> 15 <i>[Spicy]</i> habanero infused blanco tequila, mango, pink guava, orange liqueur, citrus
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<b>Kohi Martini</b> 14 reposado tequila, coffee liqueur, espresso, simple
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## SPIRITFREE (non-alcoholic)

<b>The Mars</b> 9 ginger, lychee, yuzu, pomegranate
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<b>The Sun</b> 9 <i>[Spicy]</i> habanero pepper, pineapple, lychee, tajín
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<b>The Venus</b> 9 mango, pink guava, yuzu, plum soda
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martini +\$2 | manhattan +\$3 | king cube + \$1

## JAPANESE WHISKY

2 ounce pours

**Akashi "Ume"** 11  
sweet, plum, wood, complex

**Akashi "White Oak"** 13  
vanilla, caramel, chocolate

**Fuyu** 14  
ginger, nutmeg, plum, light smoke

**Iwai "Mars"** 12  
pear, quince, vanilla, red fruits

**Iwai "Traditional"** 15  
peat, cherry, toffee, ginger

**Kaiyo "Mizunara Oak"** 21  
dried fruit, cherry, vanilla

**Kaiyo "The Single"** 19  
aged 7yrs / honey, coconut, vanilla

**Nikka "Days"** 16  
apple, roasted nuts, vanilla

**Nikka "Coffey Grain"** 21  
melon, vanilla, grapefruit

**Nikka "From the Barrel"** 20  
dried fruit, leather, toffee

**Toki** 12  
ginger, white pepper, apple

## PREMIUM JAPANESE WHISKY

please ask your server about our reserve bottles

**Akashi Single Malt** 15/ounce  
aged 5yrs / honey, herbal, spicy

**Hibiki Harmony** 17/ounce  
orange peels, honey, light oak, herbaceous

**Nikka Pure Malt** 15/ounce  
butterschotch, apple, light smoke

**Kaiyo "The Sheri"** 18/ounce  
Sherry cask, fig, toffee, strawberry

**Kurayoshi "The 8yr Sherry"** 20/ounce  
Sherry cask, cranberry, ginger, brown sugar, pear

**Nikka Miyagikyo Single Malt** 15/ounce  
green apple, lime, almond, black pepper

**Nikka Taketsuru Pure Malt** 16/ounce  
light floral, caramel, vanilla oak, cinnamon

**Yamazaki 12yr** 25/ounce  
winter spice, tropical fruit, nutty, zest

**Nikka Coffey Malt** 13/ounce  
buttered pastries, fruit, spice

## AMERICAN WHISKEY & SCOTCH

**Red Wood Empire Pipe Dream Bourbon** 12

**Oban 14yr Scotch** 22

**Talisker 10yr Scotch** 20

**Widowjane Rye Mash** 15

**Woodford Reserve Kentucky Bourbon** 14

## GIN

**135 East Hyogo Dry Gin** 12

**Bombay Sapphire** 10

**Deacon Giles** 12

**Gunpowder** 13

**Hendrick's** 14

**Nikka Gin** 14

**Roku** 11

## VODKA

**Grey Goose** 13

**Ketel One** 12

**Nikka Vodka** 14

**Stolichnaya Citron** 11

**Stolichnaya Vanilla** 12

**Tito's** 11

## TEQUILA

**Casamigos Blanco** 14

**Casamigos Reposado** 16

**Herradura Reposado** 13

**Lunazul Blanco** 10

**Lunazul Reposado** 11

## Mezcal

**Rosaluna** 11

**Agave De Cortes Joven** 15

## BRANDY & COGNAC

**Pierre Ferrand 1840** 14

**Macchu Pisco** 9

**Hennessy** 10

## AMARI & BITTERS

**Amaro di Angostura** 10

**Aperol** 11

**Averna** 11

**Campari** 11

**Fernet** 12

**Montenegro** 11

## RUM

**Denizen 8yr Dark Rum** 12

**Deacon Gile's Spiced Rum** 11

**Denizen White Rum** 10

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# WEEKLY SPECIALS

## TO EAT

### DUCK SHOYU RAMEN \$22

assari (chicken) broth, shoyu tare, pan seared duck breast\*, enoki mushroom, soy marinated egg\*, chili oil, scallions

### SPICY BULGOGI BEEF RAMEN \$21

brothless, sautéed filet\* slices & onions, spicy butter, bulgogi sauce. noodles tossed in santaka tare, fried shallots, scallions, sesame, chili oil

### CHICKEN STIR FRY \$14

stir fried chicken, bell peppers, onions, bok choy, teriyaki sauce, scallions, sesame, over a bed of steamed white rice

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# SUSHI MENU

## SUSHI BAR CREATIONS & SETS

For all menus at Chashu, an asterisk [ \* ] indicates the dish is raw or undercooked.

All categories of sushi are properly defined - misordering cannot be removed from the bill nor exchanged. No substitutions. Due to the sushi bar being shortstaffed, sushi cannot be coursed as an appetizer and cannot be coursed with main entrées.

### YELLOWTAIL & JALAPEÑO CRUDO\* | 16

Thinly sliced yellowtail, house-made ponzu, jalapeño

### SCORCHING SALMON\* | 16

Sliced salmon, fried shallots, citrus sauce, lightly torched with a herb flame

### TUNA AVOCADO CRISPY RICE\* | 16

Tuna tartare, yuzu guacamole, spicy mayo, house-made ponzu, pickled red onions, furikake, on a bed of crispy sushi rice

### NIGIRI DELUXE SET\* | 38

Sliced fish over pressed sushi rice.  
Chef's choice, 10 pieces

### SASHIMI DELUXE SET\* | 40

Sliced fish. Chef's choice 14-16 slices

### NIGIRI COMBO SET\* | 36

1 spicy salmon maki with 6pcs of Chef's choice nigiri

### SASHIMI COMBO SET\* | 38

1 spicy tuna maki with 9 slices of Chef's choice sashimi

### NIGIRI + SASHIMI COMBO SET\* | 45

Chef's choice on 6pcs of nigiri and on 9 slices of sashimi

### BASIC MAKI SET\* | 31

Includes: 1 spicy salmon maki, 1 spicy tuna maki, and 1 tiger eye maki

### SUPREME MAKI SET | 51

Includes: 1 baki maki\*, 1 hanover maki\*, and 1 lobster tempura maki

## FINER NIGIRI

| Nigiri that is meticulously flavored. 1 piece per order |

### TORCHED SALMON BELLY\* | 7.5

Marinated ikura, shiso

### XO TUNA\* | 7.5

Tuna marinated in yuzu & soy sauce, mushroom xo

### YUZU HAMACHI\* | 7

Yuzu & jalapeño kosho

### IKURA\* | 7

Salmon roe, marinated

### JAPANESE UNI\* | MP

Imported from Hokkaido, Japan. Lemon

### TORCHED MADAI\* | 7

Lime, nikiri sauce

## NIGIRI

| Nigiri is sliced fish over pressed sushi rice . 2 pieces per order |

SALMON*	8
SHIMA AJI*	10
MADAI*	10
MARINATED TUNA*	10
TORO*	MP
TUNA*	MP
UNAGI	9
YELLOWTAIL*	8

## SASHIMI

| Sashimi is only thinly sliced fish. 3-4 slices per order |

SALMON*	11
SHIMA AJI*	13
MADAI*	13
MARINATED TUNA*	13
TORO*	MP
TUNA*	MP
UNAGI	12
YELLOWTAIL*	11

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# SUSHI MENU

## CLASSIC MAKI

All classic maki rolls are made with sushi rice, nori (dried seaweed), sesame seeds, and are cut into 6 pieces unless told otherwise.

An asterisk [ \* ] indicates that the dish is raw or undercooked

### CALIFORNIA MAKI | 8

Crab stick, cucumber, avocado

### CATERPILLAR MAKI | 14

Eel, layered avocado, cucumber, kabayaki sauce

### KOGETA SALMON MAKI\* | 14

Spicy salmon mix, lightly torched salmon belly, apple, tempura crunch, kabayaki sauce, spicy mayo

### SHRIMP TEMPURA MAKI | 9.50

(5 Pieces). Shrimp tempura, avocado, cucumber, kabayaki sauce, spicy mayo

### SPICY NEGIHAMA MAKI\* | 12

Spicy yellowtail mix, yellowtail cucumber, jalapeño, scallions, spicy mayo

### SPICY SALMON MAKI\* | 10.50

Spicy salmon mix, salmon, cucumber, spicy mayo

### SPICY TUNA MAKI\* | 12

Spicy tuna mix, tuna, cucumber, spicy mayo

### SPIDER MAKI | 14.50

(5 Pieces). Soft shell crab tempura, crab stick, apple, avocado, kabayaki sauce, spicy mayo

### TIGER EYE MAKI\* | 13.50

Salmon, tuna, asparagus, kabayaki sauce, spicy mayo, lightly tempura fried

### UNA AVO or UNA KYU MAKI | 10

Eel, kabayaki sauce, with avocado or with cucumber

### VEGAN MAKIS:

Avocado | 7

Cucumber | 6

Sweet potato tempura & kabayaki sauce | 8

## SPECIALTY MAKI

All specialty maki rolls are made with sushi rice, soy paper, sesame seeds, and are cut into 8 pieces unless told otherwise.

An asterisk [ \* ] indicates that the dish is raw or undercooked

### BAKI MAKI\* | 18

Garlic-herb buttered filet mignon, avocado, cucumber, sweet potato-tempura, kabayaki sauce

### THE FIREBENDER MAKI\* | 18

(Very Spicy). Spicy tuna mix, salmon, apple, avocado, sweet potato tempura, whipped- cream cheese, tempura crunch, ghost pepper sate, spicy mayo

### THE HANOVER MAKI\* | 18

Tuna, soy & yuzu marinated tuna, apple, mushroom xo, spicy mayo

### LOBSTAH RANGOON MAKI | 19.75

Lobster tail tempura, avocado, whipped cream cheese, plum sauce, spicy mayo, fried onions, crispy wontons

### LOBSTER TEMPURA MAKI | 19.75

Lobster tail tempura, lobster mix, yuzu guacamole, cucumber, spicy mayo

### MAYAN MAKI\* | 16

Spicy salmon mix, tuna, apple, avocado, jalapeño, tempura crunch, sriracha

### OKINAWA SUNSHINE MAKI\* | 18

Shrimp tempura, spicy tuna mix, tuna, avocado, mango, mango sauce, tempura crunch, spicy mayo

### SAMURAI MAKI\* | 25

Filet mignon, lobster mix, apple, avocado, sweet potato-tempura, kabayaki sauce, sriracha, fried shallots, scallions

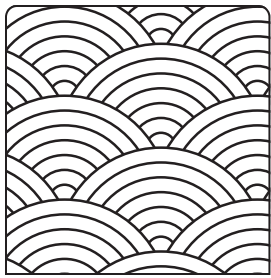
### TOGE INU-MAKI\* | 15.75

Spicy salmon mix, crispy salmon skin, apple, kabayaki sauce, spicy mayo, scallions

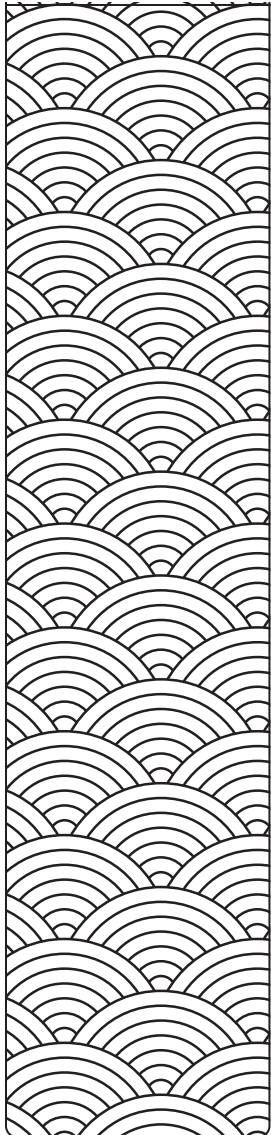
### THE UNION MAKI\* | 16

Salmon, tuna, whitefish, crab stick, asparagus, kabayaki sauce, spicy mayo, lightly tempura fried

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## SAT - SUN LUNCH



## IZAKAYA

**steamed edamame** 6  
steamed soybeans, sea salt

**wok-fried edamame** 7

**spicy-wok-fried:** soybeans, garlic-butter, pepper flakes

**woo-stir-fried:** soybeans, fine herbs, garlic-butter, crushed baked parmesan

**tofu woo** 9

seared cajun tofu, ginger-garlic sauce, chili oil, sesame seeds, scallions

**eggplant** 8

grilled, teriyaki glaze, scallion oil, fried shallots

## SALADS & ENTRÉES

**house salad** 10

mesclun greens, cucumber, tomato, fried shallots, pickled red onion

**choice of dressing**

ume dressing or lychee-pomegranate vinaigrette

**proteins | add to your salad**

fried chicken \$5 | grilled chicken \$5

salmon\* \$6 | cajun shrimp \$6 | filet mignon\* \$9

**korean short ribs\*** 26

grilled short ribs, daikon, bulgogi sauce, mixed greens, steamed rice

**filet mignon\*** 29

grilled filet mignon (8oz), shiso chimichurri sauce, steamed rice

**grilled salmon\*** 21

crispy skin filet, lemon butter, teriyaki, seasonal citrus fruit, fried scallions

**japanese street corn** 9

off the cob, charred corn, mirin mayo, baked parmesan, fried shallots, scallions, togarashi, lime

**gyoza** 11

seared chicken & pork dumplings, house-made dipping sauce, togarashi

**brussel sprouts** 9

fried brussel sprouts, lemon-butter, smoked bacon, black garlic

**seaweed salad** 7

yuzu vinaigrette, sesame

**pork belly bao** 8

(1) steamed bun, braised pork belly, green apple slaw, sweet red pepper paste, spicy mayo

## SANDO

**"classic" fried chicken sandwich** 16

house-made ube bun, fried chicken, lettuce, tomato, mayo, spicy mayo. Served with cajun fries, and a side of spicy mayo

**korean fried chicken sandwich** 16

house-made ube bun, fried chicken in gochujang sauce (*mild spicy*), kimchi, cabbage slaw, pickled red onions. Served with cajun fries and a side of gochujang mayo

## KUSHIYAKI

grilled skewers • 1 skewer per order

**chicken thigh** 4.5

teriyaki glaze, wasabi-scallion oil

**beef tenderloin\*** 5

garlic herb butter

**salmon\*** 4

miso glaze, charred lemon, togarashi

**fried chicken bao** 8

(1) steamed bun, fried chicken, cabbage slaw, sweet red pepper paste

**chicken karaage** 11

marinated & fried chicken, spicy mayo, pickled radish, togarashi

**chicken wings** 11

double-fried, watermelon radish

**choice of wing sauce:**

sweet soy glaze

spicy soy-garlic sauce

ghost pepper sate

gochujang

sweet & sour sauce

## LUNCH WOO-BAP

**lunch woo-bap** 12

**Served as individual portions.**

Korean Style Sizzling Stone Rice Bowl. Sushi rice topped with a poached egg\*, marinated bean sprouts, marinated spinach, mushrooms, sautéed vegetables, scallions, sesame seeds, bulgogi sauce (*mild spicy*).

**additional toppings for woo-bap**

tofu \$2 | fried egg \$2 | minced pork \$2 |

smoked bacon \$2 | diced chicken \$3 |

beef \$5 | cajun shrimp \$6

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## SAT - SUN LUNCH

### ADDITIONAL TOPPINGS:

- soy marinated 67° egg\* \$1.5
- shredded sesame chicken \$3
- poached egg \* \$2
- chashu \$4  
[pork belly]
- cajun shrimp \$6
- smoked bacon \$2
- minced pork \$2
- chashu ball \$2  
[spicy minced pork paste]
- tofu \$2
- charred corn \$1.5
- king oyster mushroom \$1.5
- oyster mushrooms \$1.5
- marinated bamboo \$1.5
- marinated bean sprouts \$1.5
- marinated spinach \$2
- nori \$1
- chili oil \$.50
- chili sate \$.50
- ghost sate \$1.50

## RAMEN & UDON

### [ ASSARI ]

*Chicken Broth: Clear & Thin*

- shoyu** 16  
shoyu tare, pork belly, nori, scallions, soft-boiled egg\*
- tamanegi** 17  
white miso tare, shredded sesame chicken, oyster mushrooms, fried shallots, chili oil, scallions
- butter corn** 17  
white miso tare, shredded sesame chicken, king oyster mushroom, soft-boiled egg\*, charred corn, scallions, black garlic butter, ash onion oil

### [ YASAI RAMEN ]

*Vegan*

- xo vegan** 18  
*[No Broth]* dry ramen, house-made mushroom xo sauce, crushed tofu, king oyster mushroom, wok fried bean sprouts, fried shallots, chili oil, scallions
- spicy miso vegan** 16  
vegan broth, red miso tare, king oyster mushroom, bamboo, scallions, crushed tofu, scallions, chili oil, ash onion oil

### [ TONKOTSU ]

*Pork Broth: Saucy & Thick*

- hakata** 18  
red miso tare, pork belly, bamboo, charred corn, nori, scallions, ash onion oil, chili oil
- spicy red miso** 18  
red miso tare, minced pork, king oyster mushroom, bamboo, soft-boiled egg\*, chashu ball, scallions, chili oil, ash onion oil
- ghost** 20  
*[Very Spicy]* red miso tare, bamboo, minced pork, chashu ball, scallions, soft-boiled egg\*, marinated bean sprouts, ghost pepper sate, ash onion, chili oil
- moyashi** 19  
red miso tare, pork belly, wok fried bean sprouts, poached egg\*, chili oil, togarashi, scallions

### [ TANJUN RAMEN ]

*Keep It Simple Or Add More Toppings*

- tanjun chicken ramen** 12  
white miso tare, chicken broth, shredded sesame chicken, scallions
- tanjun pork ramen** 14  
red miso tare, pork broth, pork belly, scallions

### [ MAZEMEN ]

*No Broth*

- abura** 18  
*[Mild Spicy]* santaka tare, smoke bacon, pork belly, king oyster mushroom, soft-boiled egg\*, scallions, chili oil
- maze** 17  
shiso pesto, black garlic, shredded sesame chicken, marinated bean sprouts, scallions  
| add salmon\* \$6 |
- hiyashi chuka** 18  
*[Mild Spicy]* santaka tare, cajun shrimp, soft-boiled egg\*, marinated spinach, fried shallots, scallions

### [ UDON ]

*Thick Wheat Noodles With Broth*

- classic udon**  
chicken broth, white miso tare, fried shallots, oyster mushrooms, chili oil, togarashi, scallions. With a choice of:
- shredded sesame chicken* 15
- minced pork* 15
- cajun shrimp* 18
- vegan udon** 15  
vegan broth, red miso tare, crushed tofu, fried shallots oyster mushroom, chili oil, togarashi, scallions

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# [ Dessert ]

## Dezāto

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**Kasutādo** 7.5  
egg custard, coffee-caramel, streusel

**Mango Sago** 12  
a chilled dessert soup made with coconut milk, fresh mango, mango sorbet, and sago pearls

**Winter Melon Ice Cream Sandwich** 12  
winter melon ice cream, walnut cookie, wild blueberry compote

**Kiwi Sorbet** 8  
coconut tuile

## Ocha

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**Imported Hot Tea** 4  
green, jasmine-green, or black tea

**Matcha** 6  
imported premium hot suspended green tea

## Night Cap

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**Kōhī Martini** 14  
reposado, espresso, coffee liqueur, simple

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