

家系

E. A. K.

since 2008

V - Vegan food ★ - Recommended

Small Bites こざら料理

Cold れい菜

Spicy Menma with Cilantro (V) (★)	8.00
Bamboo shoots marinated in homemade spicy sauce topped with tomatoes and cilantro.	
Spicy Hiyayakko (V)	7.00
Chilled tofu with radish sprouts, lettuce, and homemade chili sauce.	
Traditional Japanese Hiyayakko	6.00
Chilled tofu topped with bonito flakes, green onions, lettuce served with soy sauce.	
Takowasa Nori - Wasabi Marinated Raw Octopus	7.00
Octopus, sliced green onion, shiso, cucumber, kaiware with seaweed.	
Home-made Daikon Radish Pickles (V)	7.00
Homemade pickled Daikon radish served with chili pepper and shio kombu.	
Home-made Cucumber Pickles (V)	7.00
Homemade pickled cucumber served with chili pepper and shio kombu.	

Hot おん菜

Edamame (V)	7.00
Soybeans that are boiled and lightly salted.	
Garlic Edamame (★)	8.00
Grilled soybeans with garlic aioli sauce and anchovy paste.	
Blistered Shishito Peppers (V)	9.00
Roasted shishito peppers sauted with garlic aioli.	
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 and Mentai mayo.	
BBQ Brussel Sprouts	9.00
Brussel sprouts stir fried with our homemade pork BBQ sauce.	

Salada サラダ

Superfood Salad	12.00
Mixed leaves, 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

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

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

Butakaku - Pork Belly (★)	11.00
Braised pork belly simmered in a soy based sauce topped with spinach.	
Garlic Shrimp	12.00
Shrimp stir fried with broccoli and our garlic aioli seasoning with butter shoyu.	
Calamari	12.00
Battered and deep-fried squid served with shishito and a slice of lemon.	
Takoyaki	10.00
Savory round octopus pancake, with a sweet takoyaki sauce, mayo, and nori flakes.	
Ebi chili	12.00
Shrimp stir fried with onion, lettues, green onion and our original chili sauce.	
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

- 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, mayo 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

- E.A.K. Fried Rice (★)** 10.00
Pork fried rice with green onions and egg shot served table, side in a piping hot iron skillet.
- Spicy Fried Rice** 11.00
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)** 10.00
Assorted mushrooms sauted in garlic aioli sauce, "with sweet corn, snap peas topped with shoyu tare."
- Veggie Fried Rice (V)** 10.00
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!

Sushi Rolls おすし

- Salmon Sushi Roll** 17.00
Salmon sushi roll with ikura, cucumber, avocado, green onion, and seaweed served with pickled ginger.
- Shrimp Avocado Sushi Roll** 16.00
Shrimp sushi roll with cucumber, avocado, seaweed, our original sauce, and mentai mayo served with pickled ginger.
- Unagi Sushi Roll** 17.00
Eel sushi roll with cucumber, avocado, seaweed, sesame, and our original sauce served with pickled ginger.

Rice Bowls どんぶりごはん

- Tuna Poke Bowl** 16.00
Raw tuna, mixed leaves, avocado, crunchy garlic chips, edamame, sliced shishito peppers, sliced onions, topped with nori and golden sesame seeds in our speciality bbq poke sauce.
- Salmon Poke Bowl** 16.00
Raw salmon, mixed leaves, avocado, crunchy garlic chips, edamame, sliced shishito peppers, sliced onions, topped with nori and golden sesame seeds in our speciality bbq poke sauce.
- 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 red radish 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 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 | Seasoned egg | 2.00 |
| Chashu | 3.00 | Spicy bomb | 1.00 |
| chicken breast | 2.00 | Green onion | 1.00 |
| Spinach | 1.00 | Bean sprouts | 1.00 |
| Menma | 1.00 | Butter | 1.00 |
| Cabbage | 1.00 | Nori | 1.00 |
| Tofu | 1.00 | | |

- 20% gratuity will be added to parties of 5 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.

DRAFT BEER 生ビール

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

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

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

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 Altas 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

季 Toki	glass 11.00
Jonnie Walker Black	glass 16.00
Jonnie Walker Red	glass 14.00

Different types of spirits available upon request!

Chu-hi チューハイ

Lemon Sour	8.00
Shochu, Lemon, Lemon Juice	
Oolong-hi	8.00
Shochu, Oolong tea	

SHOCHU 焼酎

Barley 麦

いちちこ lichiko - Silhouette	glass 6.00 bottle 750ml 50.00
麦 (Barley) - Oita Japan	
ハウス House Shochu	glass 5.00
麦 (Barley)	

Potato 芋

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

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

Mixers for Shochu 焼酎割りもの

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

Aperol Spritz 15.00

Fruity Sake 甘いお酒

雅山流 Gasanryu 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

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)

Peach Oolong Tea 4.00

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

San Pellegrino 3.00