

家系

E.A.K.

since 2008

V - Vegan food VO - Vegan option ★ - Recommend

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 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 - 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

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

Superfood Salad 10.00

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

Chicken Karaage 5pc 9.00

Chicken Karaage 10pc 17.00

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 (★) 10.00

Homemade grilled dumplings filled with seasoned pork, chives and ginger with original gyoza sauce.

Pizza Gyoza 11.00

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.

Garlic Shrimp 11.00

Shrimp stir fried with broccoli and our garlic aioli seasoning with butter shoyu.

Takoyaki 9.00

Savory round octopus pancake, with a sweet takoyaki sauce, spicy mayo sauce, and nori flakes.

Agedashi Mabo Tofu - Fried Silky Tofu with Mabo Sauce 9.00

Fried silky tofu lightly buttered with miso sauce and spicy chicken sauce.

Agedashi Tofu 8.00

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 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, edamame 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!

Rice Bowls どんぶりごはん

Tuna Poke Bowl 16.00

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

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 salmon, salmon roe served with nori.

Salmon Avocado Bowl 16.00

Slices of 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

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.