



OUR MISSION is to provide the healthiest, wholesome, naturally prepared food with local organic produce.

We use regional organic poultry farms, naturally raised cattle, and only the finest Berkshire pork. Our seafood is sustainably sourced. Our noodles are freshly made and cooked to order. We believe in non-processed foods. All of our condiments and sauces are made in house.

We take great care and apply calculated and creative techniques to bring our food to its most flavorful peak.

We hope you enjoy the love and care that goes into our handmade products. **Kampai!**

RAMEN

\$22

Apple ginger garlic sofrito, shaved leek hearts, simmered mushrooms, bamboo heart, half cooked egg, nori, kamaboko

Choose Broth:

Shio - Salt seasoned chicken & dashi

Tonkotsu Pork bone

Blonde Miso White fermented soy bean

Shoyu Soy sauce seasoned chicken & dashi

Gyukotsu Beef Bone

Choose Meat:

Pork Belly Chashu

Chicken Chashu

Beef Tenderloin

Extra Toppings:

Meat	\$7
Noodles	\$5
Nori	\$1
Half Cooked Egg	\$2.50
Spicy House Fermented Chili Sauce	\$1.50
Menma (Bamboo Heart)	\$3
Kamaboko (Fish Cake)	\$2

YAKISOBA / STIR FRIED NOODLES

Egg noodles sautéed with carrots, onions, scallions, mushrooms, snow peas, ginger & garlic. Large size only

YAKIMESHI / FRIED RICE

Sautéed with carrots, onions, scallions, mushrooms, snow peas, ginger & garlic. Small & large size available

	Small / Large
Combination (Beef, Chicken, Pork)	\$16 / \$26
Wagyu Beef	\$14 / \$25
Kurobuta Pork	\$12 / \$20
Koji Cured Chicken	\$11 / \$19
Vegetable	\$10 / \$16
Tofu	\$10 / \$16



BINCHOTAN CHARCOAL GRILL

Gluten Free tare (Japanese BBQ sauce) is used on all grilled items.

Baby Back Ribs (Half Rack)	\$20
Grilled Salmon Filet	\$19
18 Hour Short Rib <i>Our classic Recipe</i>	\$15
18 Hour Kurobuta Pork Belly	\$11
Koji Cured Chicken Thigh	\$9
3 Hr Chicken Wings (Half Dozen)	\$11

"ShiBurger" - Smash Burger \$18 / Slider \$5

1/2 lb Roseda Farms beef, smoked cheddar, grilled onions. Shichimi fries

Grilled Seasonal Vegetables	\$11
Stir Fry Vegetables	\$11
Glazed Local Yam	\$11
Local Shishito Peppers <i>with spicy mayo</i>	\$11

KOBACHI / SMALL PLATES

Karaage (Japanese Fried Chicken) <i>with yuzu kosho mayo</i>	\$16
Seaweed Salad <i>Daikon, carrot, sesame dressing</i>	\$10
Exotic Mushrooms <i>Sake steamed with French butter</i>	\$10
Shichimi Fries <i>with house made garlic mayo</i>	\$8
Edamame <i>with sea salt</i>	\$7
Miso Soup	\$5

Please note: A mandatory 20% **service fee** is included on all dine in checks. 100% of this fee is used to cover service staff wages. The restaurant does not keep any of this fee. Additional tips are appreciated and are paid directly to your server. Thank you.

Checks can be split a maximum of two ways.



BENTO BOX

Small \$22

Large \$32

Served with steamed rice, furikake & house made pickle

Choose One Protein:

18 Hour Kurobuta Pork Belly

Koji Cured Chicken Thigh

3 Hr Chicken Wings

Karaage (Japanese Fried Chicken)

Miso Glazed Tofu

Grilled Salmon Filet +\$5

18 Hour Short Rib +\$5

Jumbo Gulf Prawn 2 Pc +\$5

Choose One Sushi Roll (4 Pc) or Nigiri (3 Pc):

Avocado Kim Chee

Spicy Tuna Cucumber

Tuna Cucumber

Cucumber Avocado

Salmon Avocado

Hamachi Scallion

Fresh Jumbo Lump Crab California Roll +\$3

Eel Avocado +\$3

Chef's Selection

Ikura (Marinated Salmon Roe)

Yellowfin Tuna

Salmon

Hamachi Yellowtail

Kona Kampachi (Young Yellowtail) +\$4

Hiramasa (Amberjack) +\$4

Fluke (Flounder) +\$4

Choose One Side:

Grilled Seasonal Vegetables

Stir Fry Vegetables

Glazed Local Yam

Local Shishito Peppers

Seaweed Salad *Daikon, carrot, sesame dressing*

Edamame *with sea salt*

SPECIALTY ROLLS 8 Piece

\$20

Dragon

Eel & Avocado Outside, Spicy Tuna Inside with Eel Sauce & Spicy Mayo

Rainbow

Tuna, Salmon, Hamachi, Avocado, Eel Outside. Jumbo Lump Crab & Cucumber Inside

Volcano

Spicy Scallop Salad, Avocado on Outside with Spicy Mayo. Spicy Tuna Inside

Shrimp Tempura

Spicy Mayo & Tobiko

SUSHI ROLLS 8 Piece

Choose Style:

Uramaki (Inside Out Roll) -or- Temaki (Overstuffed Cone Shaped Hand Roll)

Avocado Kim Chee \$11

Spicy Tuna Cucumber \$14

Tuna Cucumber \$14

Cucumber Avocado \$13

Salmon Avocado \$14

Hamachi Scallion \$14

Fresh Jumbo Lump Crab California Roll \$17

Eel Avocado \$17

SASHIMI / NIGIRI

Chef's Selection 12 Piece \$58

3 Piece 5 Piece

Ikura (Marinated Salmon Roe) \$16 \$24

Yellowfin Tuna \$16 \$24

Salmon \$16 \$24

Hamachi Yellowtail \$16 \$24

Kona Kampachi (Young Yellowtail) \$20 \$32

Hiramasa (Amberjack) \$20 \$32

Fluke (Flounder) \$20 \$32

Unagi (Broiled Eel) \$27 \$43

SHABU SHABU *

Shabu Shabu (Japanese Hot Pot) comes with cabbage, tofu, assorted mushrooms, Japanese leek & dashi (contains bonito flake & konbu)

SUKIYAKI *

Sukiyaki consists of meat slowly cooked at the table, in a soy based simmering sauce, called warishita. Served with cabbage, tofu, assorted mushrooms, Japanese leek & fresh egg for dipping.

Base price: \$25 for hot pot / vegetables - serves 2-4 people

Roseda Farms 45 Day Dry Aged Ribeye \$11 / Oz

American Black Angus Ribeye \$39 / 6 Oz

Berkshire Heritage Pork Belly \$39 / 6 Oz

American Black Angus Flank \$20 / 8 Oz

Jumbo Gulf Prawn \$10 each

**Available In Dining Room Only*

2321 18th Street NW | Washington DC 20009 202-450-2151

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