

SIDE DISHES ADEA



VEGAN FRIENDLY

Made with 100% Vegetables

GF GLUTEN FREE OPTION AVAILABLE

Gluten Free Option is Available Upon Request. Sauces, Toppings May Differ from Its Original. Please Ask Your Servers

EDAMAME 5.75 (C) (F) [SALTED / GARLIC / SPICY GARLIC]

Simply with Sea Salt/ Sautéed with Garlic Soy Sauce/Sautéed with Garlic Soy and Chili Paste.

FRIED PORK GYOZA [GPCS] 6.75

Fried Pork Dumplings. Spicy Mayo or Yuzu Ponzu on Side. *Ask for Traditional Pan Fried

CURRY FRIES 6.50 V

Curry Flavored Crispy Fries. Spicy Mayo or Lemon Ranch on Side.

VEGGIE POTATO CROQUETTES 5.50 🕑

Panko Fried Veggie Potato Croquettes with Vegan Katsu Sauce.

SUSHI ROLLS 巻き寿司

SEAWEED SALAD 6.75 OG

Marinated Seaweed Salad, Sesame Seeds.

GARLIC BUTTER SHISHITO 7.75 V@

Flash-Fried Shishito Pepp<mark>e</mark>r, Sautéed with Butter, Garlic, Soy Sauce, Chili Paste.

KARAAGE CHICKEN 8.95

Japanese Style Fried Chicken"Ka-ra-a-ge." Spicy Mayo or Lemon Ranch on Side.

ADAMS FRIES 9.95

Nozaru Style Meaty Fries. Chopped Pork Belly Chashu, Bacon, Teriyaki Sauce, Spicy Mayo, Micro Cilantro, Sesame Seeds. (Double Meat +4)

Modifications are Available for Additional Costs

SPICY REESE 13.25 @

Fresh Salmon on Top, Spicy Tuna, Avocado, Micro Cilantro, Sesame Seeds, Sweet Chili Soy.

JOHN ADAMS 13.25

Fresh Salmon on Top, Krab, Avocado, Green Onion, Sesame Seeds, Yuzu Ponzu Sauce.

CHRONIC TOWN 13.50

Fresh Salmon on Top, Shrimp Tempura, Krab, Masago, Green Onion, Sesame Seeds, Yuzu Ponzu Sauce.

ISLAND CALI 13.50

Spicy Tu<mark>na on Top, Shrimp Te</mark>mpura, Krab, Crunchy Flakes, Eel Sauce, Spicy Mayo.

CRUNCHY 10.50

Shrimp Tempura, Krab, Crunchy Flakes, Sesame Seeds, Eel Sauce.

CRUNCHY DRAGON 13.50

Cooked Fresh Water Eel (Unagi) on Top, Shrimp Tempura, Krab, Crunchy Flakes, Eel Sauce.

SUNSET HAWAIIAN 13.50

Lightly Seared Spicy Tuna on Top, Krab, Avocado, Green Onion, Masago, Eel Sauce, Spicy Sauce.

SEARED SALMON SHRIMP 13.95

Seared Salmon on Top, Shrimp Tempura, Krab, Micro Cilantro, Sesame Seeds, Sweet Chili Soy, Spicy Mayo.

AVO & SALMON 9.50 G

SPICY TUNA 8.50 GF

CALIFORNIA 7.00

RAMEN BURRITO JUR-

RAMEN BURRITO 13.50 [CHICKEN / PORKBELLY / FRIED TOFU / BBQ RIBEYE +2]

Choice of Protein, Ramen Noodles, Crispy Fries, Avocado, Green Onion, Teriyaki Sauce, Spicy Aioli. Wrapped in Flour Tortilla. (v) *Ask for Vegan Option RAMEN BOWLS

自家製拉麵

NOODLE OPTION Regular / Spinach Noodle (+2) / Gluten Free (+3) (Konnvaku Noodle)

HOIGE OF PROTEIN - Pork Belly / Chicken Breast / Fried Tofu / BBQ Ribeye (+2)



NKEY KUNG - Deluxe Ramen - 18.95 BBQ Ribeye, Pork Belly Chashu, Bacon Bits, Marinated Eggs, Corn, Kimchi, Spicy Bomb. (Add A Fried Gyoza in Soup +1)



GF **OTSU HEIGHIS** - Tonkostu Ramen - 15.95 Choice of Protein, Bamboo, Green Onion, Black Mushroom, Roasted Seaweed, 1/2 Marinated Egg.



BEEFY GUKKY - Beef Curry Ramen - 16.95 Curry Broth, BBQ Ribeye (or Choice of Protein), Corn, Green Onion, Marinated Eggs, Crispy Onion Chips.



VEGAN HEIGHTS - Vegetable Ramen - 16.25 V GF Vegetable Broth, Fried Tofu, Corn, Green Onion, Bamboo, Black Mushroom, Roasted Garlic Chip.

> You want Your Ramen Spicy? Spicy Bomb (Mixed Spices) +1 Spicy Miso (Spicy Bean Paste) +2



AGK HEIGHTS - Black Garlic Ramen- 17.75 (GF) Double Porkbelly or Chicken Breast Chashu, Bacon Bits, Corn, Black Mushroom, 1/2 Marinated Egg, Roasted Black Garlic Oil.



SPICY HEIGHTS - Spicy Tonkotsu Ramen - 16.50 GF [Mild / Medium / Hot / Volcano] Choice of Protein, Black Mushroom, Green Onion,

Bamboo, Roasted Garlic Chip, 1/2 Marinated Egg.

RICE BOWLS **asymptotic**

JAPANESE CURRY WITH CHICKEN KASTU 16.95

Housemade Japanese Style Curry with Rice, Fried Chicken Katsu, Fried Onion Chip. (Add Marinated Egg +1.5)

SALMON POKE BOWL 16.00 GF

Fresh Salmon, Masago, Sliced Onion, Avocado, Seaweed Salad, Sweet Chili Soy Sauce. Spicy Mayo or Lemon Ranch on side. (Double Salmon +4)

CHICKEN KATSU BOWL 14.50

House-made Panko Fried Chicken Katsu, Green Onion, Quail Eggs, Katsu Sauce. (Double Chicken Katsu +6)

TERIYAKI BOWL 14.50 [PORK BELLY / CHICKEN BREAST]

Chopped Porkbelly or Chicken Breast Chashu, Green Onion, Quail Eggs, Sesame Seeds, Teriyaki Sauce. (Double Meat +4)

VEGAN KATSU BOWL 14.50

Veggie Croquettes, Corn, Fried Tofu, Avocado, Green Onion, Sesame Seeds, Vegan Katsu Sauce.