

TRAILS End

STARTERS

MISO SOUP 5.00
hokkaido style, tofu, scallion, wakame

EDAMAME 6.00
chilled with sea salt or hot & spicy

VEGETABLE SPRING ROLLS 11.00
sweet chili dipping sauce

TEMPURA 14.00
shrimp, broccoli, potato, squash,
onion, tempura sauce

GREEN SALAD 9.00
mixed greens, cucumber,
tomato, enoki mushroom
choice of dressing, carrot wafu, creamy sesame, ginger soy

PORK GYOZA 13.00
soy ginger sauce, scallion,
sesame seed, sriracha

KALBI SHORT RIBS 20.00
korean chili sauce, sweet soy glaze

SANDWICHES

Served with housemade furikake chips, substitute green salad or fries 3.00

WANPAKU TURKEY 15.00
smoked turkey, swiss, bacon,
honey gem lettuce

CHICKEN AND WAFFLES 17.00
chicken katsu, bacon, swiss, purple
cabbage, avocado, kewton sauce

BOWLS

TUNA POKE* 18.00
rice, pickled vegetables, sprouts, enoki,
wakame, macadamia nut, avocado

CHIRASHI SUSHI* 24.00
chef's selection premium cut fish, roe,
sushi rice, scallion, pickled vegetables

BIBIMBAP* 17.00
shaved ribeye, rice, spicy aioli,
pickled vegetables, sesame seed,
kimchi, sunny side egg

JAPANESE GOLDEN CURRY 14.00
beef, onion, carrot, potato, steamed rice

RAMEN

Featuring handcrafted Sun Noodle Ramen

MISO CHICKEN* 15.00
grilled chicken, soft egg,
shiitake, bok choy,
sesame seed

SPICY BEEF* 17.00
ribeye, soft egg,
shiitake, bamboo shoots,
bok choy, dragon sauce

SHOYU 14.00
shiitake, bamboo shoots,
bok choy, sprouts,
sesame seed, scallion

SIDES

RICE 3.00 | GREEN SALAD 4.00 | FRIES 5.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Not every ingredient is listed on our menu. Our culinary team will gladly assist with any dietary restrictions. Individual billing available for groups of 7 or less.