

# What's New?



## Salmon Bowl

Original: freshly cut salmon and avocado with house sauce over rice.

Spicy: freshly cut salmon and cucumber with spicy house sauce over rice.

**\$10.95**

Add creamy soy/avocado for **\$1/\$1.50**

Special: over sushi rice **+\$1**

Half and half (tuna/salmon) is also available



## Tamachan Ramen

Super rich pork bone broth with cabbage, onion, and beansprouts. Topped with sliced pork belly.

**\$12.95**



## Tom Yum Goung Ramen

Hot and sour tom yum flavored soup with coconut oil, shrimp, onion, cabbage, beansprouts, cilantro, lemongrass, and ramen noodles.

**\$14.95**



## Takoyaki

Deep-fried balls consisting of an octopus core surrounded by a wheat flour based batter.

5 piece appetizer (3 piece combination plate)

**\$5.25**

# Now Serving:



ABV: 13.4%, IBUs: 20

Imperial Pumpkin Ale is a rich copper-orange color with a fine, off-white head. Its aroma is caramel-forward, followed by cinnamon, vanilla, nutmeg, oak, and subtle brandy notes. The full, moderately bright mouthfeel starts with cinnamon, nutmeg, and caramel malt, then yields Madagascar vanilla bean, oak, and brandy flavors with a lingering oak and malty sweetness.

12 oz **\$4.50**

# Now On Tap:



ABV: 5.5%; IBUs: 38

Colorado Native Amber Lager is a brilliant amber lager made with pale and caramel malts from Moravian two-row barley grown in the San Luis Valley. Its malt character has been carefully balanced against select bittering hops, resulting in a full-flavored, yet balanced beer. Lager yeast fermentation gives rise to a slight fruitiness, which complements a citrus aroma character from a late kettle hop addition. The beer delivers a clean taste and dry finish. Native is great solo, but also pairs well with a wide range of foods.

Small (12 oz) **\$4.50**

Large (22 oz) **\$6.50**

Huge (32 oz) **\$12.00**