

每週窓

maishū
[WEEKLY]
ramen

PRESENTED BY
BLACKSTOCK BISTRO'S
CHEF + OWNER
LUKE MARTIN

sake

HOT SAKE

5oz [5] 10oz [9]

FLAVORED HOT SAKE

small [2] large [4]

raspberry
ginger
elderflower

COLD SAKE

Black & Gold

5oz [9] 10oz [17] bottle [30]

Sayuri

5oz [10] 10oz [18] bottle [35]

japanese beer

SOPORRO BOMBER

[9]

dessert

MOCHI

[9]

apps

MONKEY BALLZ

panko fried spicy
tuna, sesame garlic
aioli, ponzu [9]

FISH + VEGGIE TEMPURA

served with ponzu, all
veggie available upon
request [10]

CUCUMBER + CARROT SALAD

traditionally pickled [5]

SHISHITOS

grilled or tempura,
served with cilantro
pesto [7]

TUNA POKE

asian guacamole,
cucumber, wonton
or beet chips [14]

STEAM BUNS

bbq pork, hoisin
sauce, asian slaw [10]

MAISHU CEVICHE

new ceviche every week,
served with wonton
chips [10]

CUP OF BROTH

veggie, pork, or
creamy miso [4]

ramen bowls

BOO-TAN-E-KOO

pork broth, traditional
wavy noodle, pork belly,
poached egg, tempura
green onion, buttered
sweet corn, chile
thread, fresh ginger,
sesame seeds [16]

BOOMER BOWL

veggie broth, traditional
wavy noodle, roasted
portobello caps, enoki
mushroom, roasted
leeks, tempura tofu,
chile thread, cilantro
pesto [15]

MISO HANGRY

creamy miso broth,
udon noodle, yuzu
braised chicken,
poached egg, enoki
mushroom, roasted
leeks, buttered sweet
corn, chile thread [16]

GRILLED EBI

soba wheat noodle,
creamy miso, 3 jumbo
shrimp, spinach, butter
sweet corn, blistered
heirloom tomatoes,
chile thread, negi [18]

byob

BUILD YOUR OWN BOWL [7]

BROTHS

creamy miso
veggie
pork

NOODLES

traditional
udon
gluten free rice
soba wheat

PROTEINS

braised chicken [5]
pork belly [5]

grilled jumbo shrimp [3]
poached egg [2]

TEMPURA

shrimp [4]
asparagus [2.5]
red pepper [1.5]
roasted portobello [3]

sweet potato [1.5]
green onion [1]
tofu [3]
shishito [3]

VEGGIES

grilled tofu [3]
buttered sweet corn [2]
pickled cuc & carrot [2]
grilled pepper [1.5]
roasted portobello [5]

enoki mushroom [2]
cucumber [1]
roasted leeks [2]
fresh jalapeno [1]