



KODAIKO

SMALL PLATES

PICKLE PLATE (GFO, VO)	6.5
house kimchi and pickled vegetables	
KARAAGE	REG 10 BUCKET 25
japanese fried chicken, yuzu-tajin kewpie mayo	
HIYAYAKKO (GF, V)	7
chilled local tofu, shio kombu, marinated peppers yuzu kosho vinaigrette, micro cilantro	
DUMPLINGS	8
chili ponzu	
BLISTERED PEPPERS (GF, V)	8
nardello peppers, sea salt, lemon	

HAND ROLLS (GF)	4.5
choice of: albacore & negi, spicy albacore & kaiware, or veggie handroll, shoyu, pickled wasabi	
SHIRO MAGURO CARPACCIO * (GFO)	16
5 pieces albacore, chili ponzu, jalapeno, pickled wasabi	
LITTLE GEM SALAD (GF)	10
head lettuce, nori ranch, shaved radish, furikake, puffed rice <i>add chicken katsu \$6</i>	
CABBAGE-WAKAME SLAW (GF, V)	SM 3 LG 6
served with sesame-soy vinaigrette	
SIDE STEAMED RICE (GF, V)	2
locally sourced short grain rice	

ALL-INCLUSIVE RAMEN

served with wakame, negi, pork belly and half ajitama egg
make it spicy with house sambal \$1

SHOYU	10.5
chicken broth, shoyu tare	
SHIO (GFO)	10.5
chicken broth, Japanese sea salt tare	
VEGAN SHOYU (V)	9
shiitake-kombu dashi, shoyu tare, seasoned tofu	

SANDOS

all sandos come on fluffy milk bread
served with cabbage-wakame slaw

SPICY KIMCHI CHICKEN SANDO	11
fried chicken cutlet, house-made kimchi slaw, chili oil, lemon, kewpie mayo	
CHICKEN KATSU SANDO	10
fried chicken cutlet, katsu sauce, japanese egg salad	
EGG SALAD SANDO	6
japanese egg salad, katsu sauce	

DONBURI RICE BOWLS

CHICKEN CHASHU DONBURI (GFO)	12
sake kasu marinated chicken, sweet soy glaze, onion, cabbage, sesame onsen egg <i>can sub tofu for chicken</i>	
MABO DOFU (GFO)	13
spicy ground pork & tofu, negi, onsen egg, sesame	

DESSERT

HONEY NORI CHEESECAKE ICE CREAM SANDO	9
Ginger Elizabeth ice cream between macarons, sesame powder	

HOUSE SPECIALTY RAMEN

house specialty broths with trinity oil
make it your own with additions below
add spicy house fermented sambal \$1

TONKOTSU	11
rich three-day pork broth, shoyu tare, mizuna, chives	
VEGAN MUSHROOM PAITAN (V)	11
rich savory cashew cream, shimeji mushroom mix, kaiware, negi	
CITRUS SHIO (GFO)	11
chicken broth, lemon-shio tare, roasted garlic oil, negi, wakame, chives, sumac	
KIMCHI COLD RAMEN	13
mushroom broth, shoyu tare, garlic oil, kimchi, pickled squash, mizuna, negi, kaiware, mint	
TONKOTSU-GYOKAI TSUKEMEN	17
<i>limited availability</i> pork & fish double broth "gravy," dipping noodles, chashu, half ajitama egg	

ADDITIONS

SUBSTITUTE GF SHIRATAKI NOODLES	2
AJITAMA seasoned egg	2.5
ONSEN EGG	2
PORK BELLY CHASHU	4
COPPA CHASHU	4
CHICKEN CHASHU	4
SEASONAL VEGGIES	3
SEASONED TOFU	3
GARLIC CONFIT PUREE	.50
CHICKEN KATSU	6

*consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness