



**WELCOME TO MACHIYA** Our dishes are primarily small plates served as they are ready. Our focus is our homemade RAMEN prepared daily enjoy.

## RAW

<b>Hamachi Citrus</b> Ponzu Jalapeno	12
<b>Seared Salmon Sashimi</b> Chili Soy / Crisp Onion	12
<b>Tuna "Pizza"</b> Wasabi / Tomato / Red Onion / Olive / Micro Cilantro	13
<b>Filet Mignon</b> Yukke / Asian Pear / Quail Egg / Crispy Rice	13
<b>Tuna Tartare</b>	13
<b>Salmon Tartare</b>	12
<b>Amazu Spicy Tuna Sandwich's</b>	9

## EARTH

<b>Edamame</b> / Spicy Edamame	4 / 5
<b>Asparagus Mentaiko</b> Spicy Pollok Row	9
<b>Crispy Brussel Sprouts</b> Black Walnuts / Bacon / Saba Yuzu	8
<b>Japanese Cucumber</b> Shiso Vinaigrette Sesame	7
<b>Machiya Salad</b> Lettuce / Tomato / Onion / Crispy Ramen	6
<b>BBQ Tofu</b> Crispy Tortilla Up Fried Egg	10
<b>New Style Fried "Sticky" Rice</b>	6
<b>Heirloom Tomato</b> Black Vinegar / White Soy	9

## SEA

<b>Steamed Lobster Buns</b> Spicy Aioli	16
<b>Crispy Calamari</b> Arugula / Miso	11
<b>Kani Mochi Tempura</b> Honey Mustard	6
<b>"Chawan Mushi"</b> Japanese Custard Chicken / Snow Crab / Black Truffle	13
<b>Grilled Octopus</b> Tomato / Bonito / Yuzu	14
<b>Sweet Sake Roast Black Cod</b> Pickled Daikon	18
<b>"Unagi Mabushi"</b> BBQ Eel Jasmine Rice Dashi Pickled Vegetable	12

## LAND

<b>New Style Beef Negimaki</b> Ginger / Micro Chive Sesame	12	<b>Spicy Miso Fried Chicken</b> Taiyaki Waffle Black Honey	16
<b>Sake Shrimp &amp; Pork Shui Mai</b>	9	<b>Kim Chee Pork Belly</b> Crispy Shallot	11
<b>Machiya Spiced Crispy Sesame Wings</b>	8	<b>"Yaki Meshi"</b> Fried Rice Chashu Egg Menma	10
<b>Lettuce Wrap</b> Chicken Chili Tamarind	12	<b>"Dote Nabe"</b> Red Miso Braised Short Rib	15
<b>Red Miso Angus Beef</b> Dashi Daikon	8	<b>Yamabuki Chicken Salad</b> Spinach / Sprout / Endive	11
<b>Panko Crusted Curry Beef Bun</b>	8		

## SPECIAL RAMEN

### Tsuke-me / 20

Cold ramen noodles served with a warm "Tategi" chicken, pork, and fish broth for dipping. Topped with chashu pork, menma, egg, cabbage and scallions.

### Hiyashi-men / 20

Cold ramen noodles served with a "Sesame Ponzu" chicken broth for dipping. Topped with steamed chicken, chashu pork, menma, kinshi egg, cucumber, tomato and scallions.

## RAMEN

### Hakata Classic / 15

Topped with pork loin chashu, sesame kikurage mushrooms, memma, red pickled ginger and scallions.

TOPPING SUGGESTIONS  
KARASHI TAKANA 3 KAKUNI 4

### Hokkaido / 20

Machiya's secret "Umami Dama" miso paste, king crab, scallops, mussels, shrimp, cabbage, scallions, sesame kikurage mushrooms and a fragrant garlic oil

TOPPING SUGGESTIONS  
KARASHI TAKANA 3 KAKUNI 4

## RAMEN TOPPINGS

**Kimchee** / 3

**Nitamago Seasoned Salt Boiled Egg** / 2

**Onsen Tamago Poached Egg** / 2

**Atsuage Tofu** / 3

**Karashi Takana Spicy Mustard Leaf** / 3

**Menma Seasoned Bamboo Shoots** / 4

**Kakuni Braised Pork Belly** / 4

**Chashu Braised Pork** / 3

**Mentaiko Spicy Pollack Roe** / 6

**Karami Dama Machiya Spicy Paste** / 2

**Kae-Dama** / 2

**KAE-DAMA** is a system that offers you an extra serving of noodles. When you have almost finished your first serving of noodles, order by saying, "Kae-dama". In a few minutes the server will bring you another "ball of noodles", and put it in the soup. At that time, you must have enough amount of the soup in the bowl to accommodate the new noodles, that is, you shouldn't drink much of the soup if you are going to order the Kae-dama.

## WINES BY THE GLASS

### WHITE

**Hirsch Gruner Veltliner No.1** / Austria 9/27  
**BEX Reisling** / Germany 9/27  
**Pighin Pinot Grigio** / Italy 10/30  
**Mohua Sauvignon Blanc** / New Zealand 12/36  
**Lincourt Chardonnay** / California 12/36

### RED

**Woop Woop Shiraz** / Australia 9/27  
**The Velvet Devil** / Merlot / Washington 10/30  
**Picket Fence** / Pinot Noir / California 11/33  
**A to Z** / Pinot Noir / Oregon 14/42  
**Uppercut** / Napa Valley 13/39  
**Salentein Reserve** / Malbec / Argentina 14/42

### ROSE

**Crios Rose de Malbec** / Argentina 10/30

### SPARKLING

**Maschio Prosecco** / Italy 10/30  
**Tattinger Prestige** / France 23/78

## BY THE BOTTLE

### WHITE

**Borgo Conventi** / Pinot Grigio / Italy 39  
**E.Guigal** / Cotes du Rhone Blanc / France 36  
**Craggy Range** / Sauvignon Blanc / New Zealand 49  
**Trimbach** / Gewurtztraminer / Alsace 56  
**Cakebread** / Chardonnay / Napa 90

### RED

**King Estate** / Pinot Noir / Oregon 58  
**Mont Redon** / Cote Du Rhone / France 36  
**Troublemaker** / Red Blend / California 40  
**Rosenblum** / Contra Costa / Zinfandel / California 48  
**Frogs Leap Rutherford** / Cabernet Sauvignon California 90

### SPARKLING

**Maschio Prosecco** / Italy 30  
**Tattinger Prestige** / Brut / France 78  
**Perrier Jouet Brut** / France 120  
**Veuve Clicqot** / Rose / France 165

### ROSE

**Domaine Ott** / Provence 90

### SAKE

**Ko's Kasumi Junmai Nigori** 27  
**Dassai 50 Junmai Daiginjo** 39

## COCKTAIL LIST

### Yuzu Drop

Citron Vodka / Japanese Citrus / Cointreau

### Geisha Slipper

Midori / Vodka / Cointreau / Lemon Juice

### Red Lotus

Vodka / Lychee Water / St. Germain / Fresh Cranberries

### Ginger Martini

Sake / Canton Ginger / Bitters / Ginger Syrup

### Mango Margarita

Tequila / Fresh Lime Juice / Mango Puree

### Orange Blossom

Cointreau / Orange Bitters / Fresh Orange Juice / Coconut Syrup

### Casa Noble Margarita

Tequila / 43 / Fresh Lime Juice / Agave

### Passionate

Vodka / Passoa / Malibu Passion / Fresh Lime Juice / Fresh Passion Fruit.

### Cucumber Splash

Mandarin Vodka / Canton Ginger / Fresh Cucumber / Prickly Pear Puree.

### Sake Sangria

Sake / Peach Liqueur / Fresh Peaches / Fresh Raspberry

### Mojito

Rum / Mint / Mint Syrup / Cointreau / Soda Water

### Lavender Breeze

Sake / Tequila / Lavender Water / Fresh Pineapple / Agave

### Strawberry Martini

Vodka / Fresh Strawberry

### Strawberry Lotus

Vodka / Cointreau / Fresh Lime Juice Agave / Fresh Strawberries

### Skinny Margarita

Tequila / Cointreau / Fresh Lime Juice Agave

### Southern Peach

Bourbon / Peach Liqueur / Fresh Peaches

### Machiya

Vodka / Pama / Acai Juice / Fresh Lime Juice

### Midtown

Tequila / St. Germain / Fresh Prickly Pear Pear Juice, Gave

### Raspberry Martini

Vodka, Chambord, Fresh Raspberry, Fresh Pineapple / Agave

### Basilchiya

Cachaça / Cointreau / Fresh Basil / Fresh Lime Juice / Simple Syrup

### Pineapple Express

Rum / Fresh Pineapple / Coconut Milk Dash of Coco Lopez

### Hibiscus Royal

Champagne / Hibiscus Syrup

### Asian Pear Martini

Vodka / Asian Pear Juice / St. Germain

## DRAFT BEERS

**Sam Adams Boston Lager** / 6  
**Saporo Lager** / 6  
**Trois Pistoles** / Belgian Strong Dark Ale / 6  
**Miller Lite** / 6  
**Blue Moon** / 6

## BOTTLE BEER

**Heineken** / 6  
**Dos Equis** / 6  
**Amstel Lite** / 6  
**Kirin Ichiban** / 6  
**Kirin 32oz** / 10  
**Corona Lite** / 6  
**Dogfish Head 90min** / 6