



CHOOSE YOUR BOWL

VEGETABLE RAMEN 7.25

veggie broth | miso | roasted garlic | cabbage |
kikurage (mushrooms) | bean sprouts
recommended toppings: egg + bamboo + fury sauce

SHOYU RAMEN 9.75

tonkotsu broth | soy | chashu pork belly |
bean sprouts | bamboo | nori | naruto
recommended toppings: egg + mushrooms + fury sauce

TSUKEMEN (ENDS AT 9PM) 11.50

dipping noodles | chashu pork belly |
scallions | nori | limes
recommended toppings: cabbage + kikurage + fury sauce

CHICKEN SHIO RAMEN 9.75

chicken broth | white pepper chicken | naruto | bamboo
recommended toppings: egg + garlic + fury sauce

CITRUS CHICKEN SHIO RAMEN 10.50

chicken broth | white pepper chicken | marinated carrots
recommended toppings: fresh corn + garlic + fury sauce

FURIOUS RAMEN 12.25

tonkotsu broth | spicy miso | chashu pork belly |
white pepper chicken | poached egg |
marinated mushrooms | garlic relish | fury sauce
recommended toppings: fresh corn

RICE BOWLS

FURIOUS BEEF BOWL 11.00

spicy beef brisket | snow peas | eggplant

LOADED AHI TUNA POKÉ BOWL 11.75

cabbage | kikurage | roasted garlic | nori

ADD TOPPINGS

POACHED EGG 1.50

MARINATED MUSHROOMS 1.50

CABBAGE 1.25

BEAN SPROUTS 1.25

GARLIC RELISH 1.25

ROASTED GARLIC 1.25

BAMBOO 1.75

KIKURAGE (mushrooms) 1.50

FRESH CORN 1.50

NORI (seaweed) 1.00

CHASHU PORK BELLY 3.75

WHITE PEPPER CHICKEN 2.75

FURY SAUCE (apple chili) 0.75

Special Topping MP*

PICK YOUR SIDES

HARUMAKI (veg spring roll) 1.75/PIECE

TAKOYAKI (snack with octopus) 2.75

PICKLED VEGGIES 2.25

FURY SAUCE (apple chili) 0.75

PLAIN RICE BOWL 2.25

BEEF BRISKET RICE BOWL 4.75

AHI POKÉ TUNA RICE BOWL 6.50

LATE NIGHT MENU

BEGINS AT 9PM

RAMEN

DUCK RAMEN 13.25

dark shoyu broth | seared japanese BBQ duck breast |
corn | carrots | crispy fried onions

SIDES

CHICKEN KARAAGE 5.75/6 PIECES

SPICY CHICKEN KARAAGE 5.75/6 PIECES

VEAL & MUSHROOM GYOZA 6.50/5 PIECES

SCALLOP & CRAB MOTOYAKI 8.50



\$8 DRAFT COCKTAILS

COUNTRY GRAMMAR
vodka | lustau fino sherry |
sweet tea pineapple gum syrup | citrus

JAPANESE MULE
vodka | barrows ginger liqueur |
shishito peppers | citrus

\$8 FROZEN COCKTAILS

ONLY BUILT FOR CUBA LIBRE
don q anejo | sailor jerry spiced rummexican |
coke | baking spices | citrus

WORST BEHAVIOR
kappa pisco | death's door gin | combier |
matcha green tea | japanese citrus

\$8 HOUSE COCKTAILS

HARAJUKU MARGARITA
luna azul tequila reposado |
nori habanero syrup | togarashi | citrus

HARD KNOCK SPICE
evan williams 100 proof bourbon |
fernet branca | strawberry | citrus | angostura

OL' DIRTY FASHIONED
evan williams 100 proof bourbon |
toasted sesame | angostura

MO' MELON, MO' PROBLEMS
death's door gin | fresh melon juice |
passionfruit | pinch of salt

CAMPARI LOOKIN' SO CRAZY RIGHT NOW
benchmark bourbon | campari |
sho chiku hana white peach sake | mole bitters

YASUTORA PUNCH
xicaru mezcal | sho chiku hana apple fuji sake |
cucumber | citrus

\$7 FURIOUS BOMBS

LOGAN BOMB
deep eddy grapefruit |
campari | lager

SPICY UMAMI BOMB
furious sauce infused sake |
lager

OLD SCHOOL BOMB
sake | lager

DRAFT BEER

ASAHI JAPANESE RICE LAGER 5
KIRIN ICHIBAN PALE LAGER 6
BROOKLYN SUMMER ALE 5
SURLY FURIOUS IPA 8.5
OMMEGANG HENNEPIN SAISON 7
COEDO SHIRO HEFEWEIZEN 9

CAN BEER

HALF ACRE VALLEJO IPA 7
AVERY WHITE RASCAL WHEAT 7
PIPEWORKS NINJA VS UNICORN DOUBLE IPA 8.5
REVOLUTION EUGENE PORTER 5
ORION JAPANESE RICE LAGER 8
GOOSE ISLAND 4 STAR PILSNER 6
SIERRA NEVADA OTRA VEZ GOSE 6
VANDERMILL GINGER PEACH CIDER 8
OLD STYLE/HAMM'S AMERICAN LAGER 1 (WED ONLY)

SAKE

KIKUMASAMUNE 12/CUP
YURI MASAMUNE 12/GLASS
FUNAGUCHI HONJOZO 15/CUP
TOKUBETSU HONJOZO 16/GLASS
BUNNY SPARKLING 20/BOTTLE
PERFECT SNOW NIGORI 26/BOTTLE

WINE

AVELADA VIHNO VERDE 6/21
ALTOS MALBEC 7/27
BARNARD GRIFFIN ROSÉ 7/27
PASCUAL TOSO BRUT 7/27

