

Beer

Tangerine Wheat By Lost Coast Brewry	5	Sunny D Vodka Seltzer Harvest Hill Beverage Company	5
Truth IPA By Rhinegeist Brewery	5	Geist Tea Half & Half By Rhinegeist Brewery	5
Cheetah Lager By Rhinegeist Brewery	5	Blood Orange Bubble By Rhinegeist Brewery	5
Sapporo Small 12oz Bottle	5	Long Drink Tradational	5
Sapporo Large 21oz Bottle	8	Long Drink Zero	5
Sapporo Reserve 22 Oz Can	8	Orion (Large 21oz Bottle)	10
Sapporo Draft 16 Oz	6.5		

Sake

Choya Sparkling Plum Wine By Choya Umeshu	8	Hot Sake By Sho Chiku Bai (270ml)	10
Classic Junmai Sake By Sho Chiku Bai 180ml Bottle	8	Ikezo Jelly Sake Peach By Ozeki 180ml Can	9
Ozeki Dry By Ozeki 180ml Bottle	9	Sierra Cold Sake By Sho Chiku Bai 300ml Bottle	14
Fuji Apple Sake By Takara Sake USA 300ml Bottle	14	Nigori By Sho Chiku Bai 375ml Bottle	15
Lychee Soju By 7 Drops	15	Yuki Nigori White Peach By Ozeki 375ml Bottle	17
Passionfruit Soju By 7 Drops	15	Mio Sparkling Sake By Sho Chiku Bai 300ml Bottle	17
Apple Soju By 7 Drops	15	Tokusei Gold	20

Beverage

Coke/ Diet Coke / Cherry Coke / Sprite Lemonade / Fresh Brewed Ice Tea



Appetizer

Shio Edamame 5 Meshikou Karaage 8 Fresh steamed soybeans finished Marinated chicken flash fried to perfection with a touch of sea salt. served with a spicy house citrus dipping sauce. **Mango Habanero Wing** 9 Fried Gyoza 7 Crispy fried chicken wings tossed in a Crispy fried gyoza (Pork and Chicken) sweet and spicy mango habanero glaze. served with home gyoza sauce. **K.F.C Wing** 9 Crab Taco (2) 9 Crispy fried chicken wings tossed Spicy Crab salad, slaw and in a Sweet Garlic Soy Sauce "Sweet garlic house sweet and spicy pickle chips served savory soy with a hint of korean spicy". on a lightly fried tortilla shell. Salt and Pepper Chicken Wing 9 Meshikou Firecracker Shrimp 9.5 Crispy fried chicken wings tossed with fresh pepper, Crispy fried shrimp tossed with onion, jalapeno, and garlic. Seasoned with our spicy lime aoile over a bed of spring mix house blended salt and pepper seasoning. and topped with toasted sesame Salt and Pepper Calamari 9.5 Salt and Pepper Shrimp 9.5 Crispy fried shrimp tossed with fresh pepper, Crispy fried calamari tossed with fresh pepper, onion, jalapeno, and garlic. Seasoned with our onion, jalapeno, and garlic. Seasoned with our house blended salt and pepper seasoning. house blended salt and pepper seasoning. Meshikou Takoyaki **Barbecue Chashu Bun (2)** 8.5 8 Soft steamed buns stuffed with braised pork Flash fried soft dough ball filled with belly seared to perfection and drizzled with our house octopus bits. Topped with eel sauce and

Mazemen (Broth-less) Ramen

Roasted Sesame Mazemen 13

Chilled wavy ramen noodles served with a roasted sesame soy vinaigrette lightly sweeted, topped with spring greens, english cucumber, marinated soft boiled egg, and braised pork tenderloin or pork belly. Sprinkled with roasted sesame seeds.

barbecue glaze. Topped with mayo, spring greens, and our sweet & spicy pickle.

Yuzu Soy Mazemen

13

7

Chilled wavy ramen noodles served with a Japanese Yuzu soy dressing, sweet and citrusy. Topped with spring greens, house's pickle, marinated soft boiled egg,shredded seaweed, and braised pork tenderloin or pork belly.

spicy mayo. Garnished with bonito

flakes and green scallions.

Side Rice Bowl

Chashu Rice Bowl 7

Chashu (Braised Pork) and green scallion cooked in house chashu sauce served over rice. Garnished with shredded seaweed

Karaage Rice Bowl

Marinated chicken flash fried to perfection and served over rice. Topped with unagi sauce and spicy mayo. Garnish with green scallions.

New Ramen

Meshikou Cheese Ramen 15

Wavy ramen cooked to al-dente in a creamy cheese sauce with shrimp. Topped with White Scallions and marinated soft boiled egg.

Soup Ramen

Shoyu Paitan Ramen 13

Meshikou's silky Paitan (chicken) broth infused with soy tare, served with wavy noodles. Topped with green scallion, kikurage mushroom, menma, fish cake, marinated soft boiled egg, and braised pork tenderloin or pork belly.

Shoyu Chintan Ramen 13

Our chicken "Chintan" (clear broth) is served with thin straight noodles. Topped with white scallion, kikurage mushroom, menma, seasonal green, marinated soft egg, and braised pork tenderloin or pork belly.

Shio Chintan Ramen 13

Our chicken "Chintan" (clear broth) is served with thin straight noodles. Topped with white scallion, kikurage mushroom, menma, seasonal green, marinated soft egg, and braised pork tenderloin or pork belly.

Fireball Paitan Ramen 15

Meshikou's silky Paitan (chicken) broth infused with shio tare and a ball of spicy garlic paste, served with straight noodles. Topped with green scallion, kikurage mushroom, menma, fish cake, marinated soft boiled egg, and braised pork tenderloin or pork belly.

Spicy Mala Ramen 15

Meshikou's Silky Paitan (chicken) Broth infused with house sichuan tare, served with straight noodles. Topped with green scallion, kikurage mushroom, marinated soft broiled egg, and braised pork tenderloin or pork belly. Finished off with a house sichuan mala oil and julienne dry red pepper.

Veggy Miso Ramen 13

Vegetarian base broth infused with a house sake and miso paste, served with wavy noodles. Topped with seasonal green, corn, green scallion, kikurage mushroom, menma and braised tofu.

Karaage Ramen

13

Our Shoyu Paitan Ramen with a side of fried karaage in place of braised pork belly.

Shio Paitan Ramen 13

Meshikou's silky Paitan (chicken) broth infused with shio tare, served with straight noodles. Topped with green scallion, kikurage mushroom, menma, fish cake, marinated soft boiled egg, and braised pork tenderloin or pork belly.

Spicy Miso Paitan Ramen 13

Our rich Spicy Miso Paitan Broth served with wavy noodles. Topped with kikurage mushroom, corn, white scallions, marinated soft boiled egg, and braised pork tenderloin or pork belly.

Fireball Miso Ramen 15

Our chicken "chintan" broth infused with miso paste and a ball of spicy garlic paste, served with wavy noodles.

Topped with kikurage mushroom, corn, white scallions, marinated soft boiled egg, and braised pork tenderloin or pork belly.

Meshikou Black 15

Meshikou's Silky Paitan (chicken) Broth infused with shio tare, served with wavy noodles. Topped with green scallion, kikurage mushroom,menma, fish cake, marinated soft broiled egg, and braised pork tenderloin or pork belly. Finished off with a black garlic aroma oil.

Mala Veggy Ramen 14

Vegetarian base broth infused with a house sichuan tare, served with wavy noodles. Topped with seasonal green, corn, green scallion, kikurage mushroom, menma and braised tofu. Finished off with a house sichuan mala oil.

Ramen Toppings Add-ons

Chicken Karaage	3.5	Menma (Marinated Bamboo)	2
Kurobuta Sausage	3	Kikurage Mushroom	2
Braised Pork Belly Or Tenderloin	3	Ajitsuke Tamago (Marinated Egg)	2
Fish Cake	2	Seasonal Asian Green	2
Kae-dama (Extra order of noodle)	2	Roasted Black Garlic Oil	2