

Beer / Flavored Drink

Chu Hi Lychee <i>Shochu HighBall</i>	6
Chu Hi Grapefruit <i>Shochu HighBall</i>	6
Chu Hi White Peach <i>Shochu HighBall</i>	6
Tangerine Wheat	5
Franz Oktoberfest Ale	5
Truth IPA	5
Cheetah Lager	5
Tropical Blend Cider	5
Orion <i>Large 21oz Bottle</i>	10
Sapporo <i>Small 12oz Bottle</i>	5
Sapporo <i>Large 21oz Bottle</i>	8
Sapporo Reserve <i>22 Oz Can</i>	8
Sapporo Draft <i>16 Oz</i>	6.5
Sunny D <i>Vodka Seltzer</i>	5
Long Drink Tradational	5
Long Drink Zero	5

Beverage

Coke/ Diet Coke / Cherry Coke Sprite / Lemonade Fresh Brewed Ice Tea	3
Hot Tea (Genmai Cha)	3

Sake

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

Meshikou's Cocktails

Bourbon

Oolong Mule	12
Crisp, Complex, Refreshing Infused Tito's, Ginger Syrup, Lime, Soda	
Meshikou Sour	13
Full-Bodied, Layered Balance, Silky Maker's, Lemon, Honey, Syrup, Cinnamon	
J Cold Noodle	13
Refreshing, Clean, Complex Barcardi, Lime, Sesame, Pineapple, Cucumber, Coconut	
Jasmine Lychee Martini	13
Refreshing, Clean, Complex, Floral Jamasme Infused Vodka, Lychee, Syrup, Soda	
Apple Calpis	12
Refreshing, Yogurt Flavor Cocktail Vodka, Calpis, soda,...	
Walk, Don't Run	12
Bright, Sweet, Silky Tito's, St. Germain, Triple Berry Syrup, Lomen	
Lower East Side	13
Spirit Forward, Complex, Elegant Marker's, Aperol, Carpano Antica, Grand Marina	
Nice n' Easy	12
Light, Effervescent, Refreshing Gin, luxardo, Lavender Bitter, Lemon, Simple syrup	
Black Walnut Old Fashion	13
Spirit Forward, Balanced, Clean Maker's, Bitters, Black Sugar	
Aviation	13
Spirit Forward, Refreshing, Floral Gin, Luxardo, Simple, Lemon, Creme de Violette, Soda	
Sweet Side Negroni	13
Bitter, Balanced, Spirit-Forward Gin, Aperol, Carpano Antica, Simply Syrup	
Cloudy Long Island Ice Tea	12
Spirit Forward, Clean, Silky, Elegant Tradational recipe with Meshikou Touch	

<i>1792 Small Batch</i>	10
<i>Angels Envy</i>	15
<i>Angels Envy Rye</i>	25
<i>Buffalo Trace</i>	12
<i>Bulleit</i>	9
<i>Bulleit Rye</i>	9
<i>Four Roses Small Batch</i>	14
<i>Elijah Craig</i>	10
<i>Elijah Craig Rye</i>	10
<i>Frey Ranch Farm</i>	18
<i>Jim Beam</i>	8
<i>Knob Creek Small Batch</i>	10
<i>Knob Creek Rye 7 Year</i>	10
<i>Marker's Mark</i>	9
<i>Sazerac Rye</i>	9
<i>Weller Special Reserve</i>	11
<i>Weller Antique Reserve</i>	25
<i>Willett Pot Still Reserve</i>	16
<i>Woodford Reserve</i>	12

Vodka

Grey Goose, France	11
Haku, Japan	12
High Bank, Cbus, Ohio	9
Tito's, Austin, Texas	9
WaterShed, Cbus, Ohio	9

Gin

Bombay Sapphire	8
Four Peel, WaterShed	9
Hendrick's, Scotland	11
Monkey 47, Germany	15
Roku, Japan	12
Statehouse, High Bank	9

Tequila

Casmigos Blanco	13
Casamigos Reposado	13
Cazadores Blanco	9
Cazadores Reposado	9
Patron Silver	13
Patron Reposado	13

Rum

Barcardi Superior	8
Caption Morgan	8
Zacapa No.23	14

Japanese Whisky

AO Suntory World Whisky	20
Hatozaki	15
Kamiki	15
Nikka Coffey Grain	16
Nikka Coffey Malt	17
Tenjaku	12
Toki	12
Yamazaki 12 Year	35

Whisky

Crown Royal	9
Fireball	6
Glenlivet 12	13
Jack Daniel	9
Jameson	10

Cognac

Couvoiseier VS	12
Couvoiseier VSOP	15
Hennessy XO	45

Appetizer

Shio Edamame Fresh steamed soybeans finished with a touch of sea salt.	5.5	Meshikou Karaage Marinated chicken flash fried to perfection served with a spicy house citrus dipping sauce.	8.5
Mango Habanero Wing Crispy fried chicken wings tossed in a sweet and spicy mango habanero glaze.	9.5	Fried Gyoza Crispy fried gyoza (Pork and Chicken) served with home gyoza sauce.	8
K.F.C Wing Crispy fried chicken wings tossed in a Sweet Garlic Soy Sauce "Sweet garlic savory soy with a hint of korean spicy".	9.5	Crab Taco (2) Spicy Crab salad, slaw and house sweet and spicy pickle chips served on a lightly fried tortilla shell.	9.5
Salt and Pepper Chicken Wing Crispy fried chicken wings tossed with fresh pepper, onion, jalapeno, and garlic. Seasoned with our house blended salt and pepper seasoning.	9.5	Meshikou Firecracker Shrimp Crispy fried shrimp tossed with spicy lime aioli over a bed of spring mix and topped with toasted sesame	10
Salt and Pepper Shrimp Crispy fried shrimp tossed with fresh pepper, onion, jalapeno, and garlic. Seasoned with our house blended salt and pepper seasoning.	10	Salt and Pepper Calamari Crispy fried calamari tossed with fresh pepper, onion, jalapeno, and garlic. Seasoned with our house blended salt and pepper seasoning.	10
Barbecue Chashu Bun (2) Soft steamed buns stuffed with braised pork belly seared to perfection and drizzled with our house barbecue glaze. Topped with mayo, spring greens, and our sweet & spicy pickle.	9	Meshikou Takoyaki Flash fried soft dough ball filled with octopus bits. Topped with eel sauce and spicy mayo. Garnished with bonito flakes and green scallions.	8.5

Mazemen (Broth-less) Ramen

Roasted Sesame Mazemen Chilled wavy ramen noodles served with a roasted sesame soy vinaigrette lightly sweetened, topped with spring greens, english cucumber, marinated soft boiled egg, and braised pork tenderloin or pork belly. Sprinkled with roasted sesame seeds.	13.5	Yuzu Soy Mazemen 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.	13.5
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Side Rice Bowl

Chashu Rice Bowl Chashu (Braised Pork) and green scallion cooked in house chashu sauce served over rice. Garnished with shredded seaweed	7.5	Karaage Rice Bowl Marinated chicken flash fried to perfection and served over rice. Topped with unagi sauce and spicy mayo. Garnish with green scallions.	7.5
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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

New Ramen

Meshikou Cheese Ramen (Brothless) 15.5
 Wavy ramen cooked to al-dente in a creamy cheese sauce with shrimp. Finished with white Scallions and marinated soft boiled egg.

Coco Curry Mazemen (Brothless) 15.5
 Wavy ramen cooked to al-dente in a Curry Coconut sauce with shrimp, onion and red bell pepper. Topped with white scallions

The Dom Dom (Brothless) 15.5
 Wavy ramen cooked to al-dente in a Sesame Soy Tare topped with spicy sesame garlic oil. Finished with white scallion, marinated soft boiled egg, and braised pork tenderloin or pork belly.

Soup Ramen

Shoyu Paitan Ramen 13.5
 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.

Karaage Ramen 13.5
 Our Shoyu Paitan Ramen with a side of fried karaage in place of braised pork belly.

Shoyu Chintan Ramen 13.5
 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 Paitan Ramen 13.5
 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.

Shio Chintan Ramen 13.5
 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.

Spicy Miso Paitan Ramen 13.5
 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 Paitan Ramen 15.5
 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.

Fireball Miso Ramen 15.5
 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.

Spicy Mala Ramen 15.5
 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.

Meshikou Black 15.5
 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.

Veggy Miso Ramen 13.5
 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.

Mala Veggy Ramen 14.5
 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	4	Menma (Marinated Bamboo)	2
Kurobuta Sausage	3.5	Kikurage Mushroom	2
Braised Pork Belly Or Tenderloin	3.5	Ajitsuke Tamago (Marinated Egg)	2
Kae-dama (Extra order of noodle)	2.5	Seasonal Asian Green	2
Corn	1	Roasted Black Garlic Oil	2
		Fish Cake	2

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