



APPETIZERS

PORK POTSTICKERS \$13.95

House soy chili sauce

CRAB RANGOONS \$13.95

Sweet and sour sauce

VEGETABLE EGG ROLLS v \$14.95

Sweet and sour sauce

HAWAIIAN BUN SLIDERS

House pickle, carrot, hoisin glaze with your choice of:

PORK + CHILI GARLIC SAUCE \$14.95

CHICKEN + DRAGON SAUCE \$14.95

TOFU + CHILI GARLIC SAUCE \$15.95

EDAMAME VG ③ \$10.95

Choice of sesame soy or chili garlic sauce

RAMEN

MISO RAMEN \$22.95

Pork belly, carrot, bamboo shoot, firm marinated egg, radish, green onion, miso broth

SPICY MISO RAMEN \$22.95

Pork belly, carrot, bamboo shoot, firm marinated egg, radish, green onion, chili garlic sauce, miso broth

VEGETABLE RAMEN VG \$18.95

Carrot, radish, purple cabbage, bamboo shoot, green onion, vegetable broth

DRAGON NOODLES v \$18.95

Noodles tossed in dragon sauce, zucchini, purple cabbage, Fresno pepper, radish, wonton strip, green onion

RICE BOWLS

★ TUNA POKE BOWL* ③ \$23.95

Carrot, purple cabbage, mango, cucumber, radish, wonton strip, green onion, furikake rice seasoning, dragon sauce

9280 BOWL v \$18.95

Carrot, purple cabbage, bamboo shoot, house pickle, green onion, furikake rice seasoning, dragon sauce

KOREAN BOWL ③ \$18.95

Carrot, purple cabbage, zucchini, bamboo shoot, firm marinated egg, green onion, furikake rice seasoning, Korean chili paste

TOFU BOWL VG ③ \$22.95

Carrot, purple cabbage, radish, cucumber, zucchini, furikake rice seasoning, green onion, wonton strip

ADDITIONS

CHICKEN \$5

PORK ③ \$5

TOFU ③ \$5

TUNA POKE* \$7

BEEF \$5

VEGETABLES (PICK 3) \$4

EGG \$4

BROTH \$4

NOODLES \$4

KIDS

CHICKEN RICE BOWL \$9.95

MAC AND CHEESE \$9.95

BUTTER NOODLES \$9.95

MILKSHAKES

LYCHEE SHAKE \$10

MATCHA SHAKE \$10

VANILLA SHAKE \$10

COOKIES AND CREAM SHAKE \$10

MAKE IT DIRTY AND ADD A SHOT (21+)

FLAVORED LIQUEUR +\$4

Frangelico, Baileys Irish Cream, Kahlúa, triple sec, tropical punch, crème de banana, peppermint schnapps, peach schnapps, butterscotch schnapps

VODKA, WHISKEY, TEQUILA OR RUM +\$5

Concierge Spirits, Patrón tequila, Tito's Handmade vodka, Captain Morgan Original Spiced rum, Jack Daniel's Tennessee Whiskey, Suntory Toki whisky, Suntory Roku gin, Suntory Haku vodka

★ Featured Items | v Vegetarian | VG Vegan | ③ Gluten-Free Option Available

Please inform your server of all allergies. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Card payment only. No epic pass discount. A 21% gratuity will be added to parties of six or more. No split checks for parties of six or more.

SAKE

SAKE FLIGHT \$24

Choice of any 4

HOT SAKE

HAKUTSURU EXCELLENT \$12

Junmai – 15%

KSUMI TSURU \$13

Kimoto Futsu – 16%

CHILLED SAKE

AWA YUKI \$10

Sparkling – 5.5%

HAKUTSURU SAYURI \$11

Nigori – 12.5%

SHO CHIKU BAI \$10

Nigori – 15%

HORCHATA \$13

Nigori – 15.5%

BLUEBERRY HIBISCUS \$13

Junmai Ginjo – 15%

LYCHEE \$13

Junmai Ginjo – 15%

WINTER WARRIOR \$11

Junmai Ginjo – 14.7%

SAKEMOTO \$10

Junmai – 14.7%

ONE WITH THE CLOCKS \$13

Daiginjo - 16%

JOTO YUZU \$13

Blended Junmai - 9%

COCKTAILS

9280 TOKI OLD FASHIONED \$16

Suntory Toki whisky, orange bitters

HAKU YUZU LEMONADE \$16

Suntory Haku vodka, St-Germain Elderflower liqueur, yuzu purée, rosemary simple syrup, lemonade

PASSION FRUIT SAKE-TINI \$15

Sake, passion fruit syrup, lime

BLOOD ORANGE SPARKLE \$15

Suntory Roku gin, Ruffino prosecco, lime juice, blood orange simple syrup

LYCHEE MARGARITA \$17

Patrón Silver tequila, lychee simple syrup, lime juice

SEND IT BLOODY \$17

Tito's Handmade vodka, Demetri's Bloody Mary mix, cheese, olives, pepperoncini, pepperoni straw

APEROL SPRITZ \$15

Aperol, Ruffino prosecco, soda water

9280 HOT CIDER \$14

Captain Morgan Original Spiced rum, hot apple cider

KEYSTONE IRISH HOT COFFEE \$16

Jameson Irish whiskey, Baileys Irish Cream liqueur, coffee, whipped cream

DRAFTS

MOMOKAWA SAKE \$14

Sake – 14.5%

SAPPORO \$10.75

Japanese Lager – 5%

ASAHI \$13

Rice Lager – 5%

KIRIN ICHIBAN \$10.75

Japanese Lager – 5%

VOODOO RANGER \$10.75

IPA – 7%

HAZY LITTLE THING \$10.75

IPA – 6.7%

SAMUEL ADAMS WINTER LAGER \$10.75

Kolsch – 4.8%

BLUE MOON BELGIAN WHITE \$10

Lager – 5.2%

STELLA ARTOIS \$10

Lager – 5%

GOLDEN ROAD MANGO CART \$10

Wheat Ale – 4.0%

KONA BIG WAVE \$9

Golden Ale – 4.4%

MICHELOB ULTRA \$9

Light Lager – 4.2%

COORS LIGHT \$8

Lager – 4.2%

OUTLAW \$4

Light Lager – 4.2%

SKI BUM \$9

Golden Road Mango Cart Wheat Ale and Kona Big Wave Golden Ale

PACKAGED

BUD LIGHT \$9.50

Light Lager – 4.2%

GUINNESS DRAUGHT \$9.50

Nitro Stout – 4.2%

HIGH NOON VODKA SELTZER \$9.50

Assorted Flavors

HOP REFRESHER \$8.50

Non-Alcoholic

WINE

PINOT NOIR, THE CALLING \$12

CHARDONNAY, ROBERT MONDAVI \$10

SPARKLING, RUFFINO \$11

Please inform your server of all allergies. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Card payment only. No epic pass discount. A 21% gratuity will be added to parties of six or more. No split checks for parties of six or more.