



Beer

Tangerine Wheat By Lost Coast Brewery	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 Cider By Rhinegeist Brewery	5
Cincy Light Lager By Rhinegeist Brewery	5	Mango Bubble Cider By Rhinegeist Brewery	5
Long Drink Tradational	5	Sapporo Small 12oz Bottle	5
Long Drink Zero	5	Sapporo Large 21oz Bottle	8
Orion (Large 21oz Bottle)	10	Sapporo Reserve 22 Oz Can	8
		Sapporo Draft 16 Oz	6.5

Sake

Choya Sparkling Plum Wine By Choya Umesu	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	3
Hot Tea (Genmai Cha)	3

Appetizer

Shio Edamame Fresh steamed soybeans finished with a touch of sea salt.	5	Meshikou Karaage Marinated chicken flash fried to perfection served with a spicy house citrus dipping sauce.	8
Mango Habanero Wing Crispy fried chicken wings tossed in a sweet and spicy mango habanero glaze.	9	Fried Gyoza Crispy fried gyoza (Pork and Chicken) served with home gyoza sauce.	7
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	Crab Taco (2) Spicy Crab salad, slaw and house sweet and spicy pickle chips served on a lightly fried tortilla shell.	9
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	Meshikou Firecracker Shrimp Crispy fried shrimp tossed with spicy lime aoile over a bed of spring mix and topped with toasted sesame	9.5
Salt and Pepper Shrimp Crispy fried shrimp tossed with fresh pepper, onion, jalapeno, and garlic. Seasoned with our house blended salt and pepper seasoning.	9.5	Salt and Pepper Calamari Crispy fried calamari tossed with fresh pepper, onion, jalapeno, and garlic. Seasoned with our house blended salt and pepper seasoning.	9.5
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.	8.5	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

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	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
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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	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
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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

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

Kurobuta Sausage

3

Braised Pork Belly Or Tenderloin

3

Fish Cake

2

Kae-dama

2

(Extra order of noodle)

Menma

2

(Marinated Bamboo)

Kikurage Mushroom

2

Ajitsuke Tamago

2

(Marinated Egg)

Seasonal Asian Green

2

Roasted Black Garlic Oil

2

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