Beer / Flavored Drink

Shirley Temple

Sake

		II	
Salted Lime vodka HighBall	10	Hot Sake By Sho Chiku Bai (270ml)	10
Mala Mule vodka HighBall	10	Lychee Soju By 7 Drops (300ml)	15
Chu Hi Lychee Shochu HighBall	6	Apple Soju By 7 Drops (300ml)	15
Chu Hi Grapefruit Shochu HighBall	6	Choya Sparkling Plum Wine (180ml)	9
Chu Hi White Peach Shochu HighBall	6	Uji-Green tea UMESHU 402 over Ice	8
Tangerine Wheat	5.5	Classic Junmai Sake (180ml)	8
Columbus IPA Columbus Brewing	5.5	Ikezo Jelly Sake Peach (180ml)	9
Ohio Light Columbus Brewing	5.5	Ozeki Dry (180ml)	9
Bodhi Columbus Brewing	5.5	Sierra Cold Sake (300ml)	14
Truth IPA	5.5	Fuji Apple Sake (300ml)	14
Cheetah Lager	5.5	Nigori Sho Chiku Bai (375ml)	15
Rosé Fruited Ale Bubble	5.5	Yuki Nigori White Peach (375m)	17
Long Drink Tradational	5.5	Mio Sparking Sake (300ml)	17
Long Drink Zero	5.5	Tokusei Gold (180ml)	20
Asahi Small 1202 Bottle	5.5	A Thousand Cranes Sake	8
Orion Large 2102 Bottle	11	By Origani Sake (4 oz Glass) Now White Lotus Unfiltered Sake	8
Sapporo Small 1202 Bottle	5.5	By Origani Sake (4 oz Glass) Sake Sampler	13
Sapporo Large 2102 Bottle	8.5	Summer Breeze, Mirror of truth, Chrysanthemum me Hoyo,	eadow 8
Sapporo Reserve 22 Oz Can	8.5	Summer Breeze (4 oz Glass) Masumi,	10
Sapporo Draft 1602	6.5	Mirror of turth (4 oz Glass) Tedorigawa, Chrysanthemum meadow (4 oz Glass)	15
Beverage		Non Alcoholic Beer	
Coke/ Diet Coke / Cherry Coke Sprite / Lemonade Fresh Brewed Ice Tea	3.5	Athletic Lite Athletic Brewing	6
Hot Tea (Genmai Cha)	3		

Bourbon

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

Meshikou's Cocktails

Hibiscus Margarita	13
Foral, tangy, clean, refreshing	
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	
Jasmine Pomegranates	13
Bright, Refreshing, Foral	
WaterShed Vodka, Pama Syrup, Lemon, Soda	
Mai Tai	13
Spirit Forward, Complex, Elegant	
Barcardi, Meyers, Lime, Orgeat, Orange Curacuco	
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 Calpico	12
Refreshing, Yogurt Flavor Cocktail	12
Vodka, Calpis, soda,	
Vouka, Caipis, Soua,	
Walk, Don't Run	12
	12
Bright, Sweet, Silky	
Tito's, St. Germain, Triple Berry Syrup, Lomen	
Lawren Fack Cide	12
Lower East Side	13
Spirit Forward, Complex, Elegant	
Marker's, Aperol, Carpano Antica, Grand Marina	
with the control of t	
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 Viollette, Soda	
Negroni	13
Bitter, Balanced, Spirit-Forward	
Gin, Aperol, Carpano Antica	
Cloudy Long Island Ice Tea	12
Spirit Forward, Clean, Silky, Elegant	

Tradational recipe with Meshikou Touch

Vodka

Grey Goose, France 11 Haku, Japan 12 High Bank, Chus, Ohio 9 Tito's, Austin, Texas 9 WaterShed, Cbus, Ohio 9 Gin Bombay Sapphire છ Four Peel, WaterShed 9 Hendrick's, Scottland 11 Monkey 47, Germany 15 Nikka Gin 12 Roku, Japan 12 Statehouse, High Bank 9 Tegulia 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	
Hakushu 12 Years	35	
Hatozaki	15	
Hibiki	24	
Kamiki	15	
Nikka Coffey Grain	16	
Nikka Coffey Malt	17	
Tenjaku	12	
Toki	12	
Yamazaki 12 Years	35	
KUJIRA 20 YEAR RYUKYU WHISKY	55	
Whisky		
WNISKY		
WNISKY Crown Royal	9	
•	9	
Crown Royal	·	
Crown Royal Fireball	6	
Crown Royal Fireball Glenlivet 12	6 13	
Crown Royal Fireball Glenlivet 12 Jack Daniel	6 13 9	
Crown Royal Fireball Glenlivet 12 Jack Daniel Jameson	6 13 9	
Crown Royal Fireball Glenlivet 12 Jack Daniel Jameson Cognac	6 13 9 10	

Appetizer

Shio Edamame Fresh steamed soybeans finished with a touch of sea salt.	6	Meshikou Karaage Marinated chicken flash fried to perfection served with a spicy house citrus dipping sauce.	9
Mango Habanero Wing Crispy fried chicken wings tossed in a sweet and spicy mango habanero glaze.	10.5	Fried Gyoza Crispy fried gyoza (Pork and Chicken) served with home gyoza sauce.	8.5
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".	10.5	Crab Taco (2) Spicy Crab salad, slaw and house sweet and spicy pickle chips served on a lightly fried tortilla shell.	10.5
Salt and Pepper Chicken Wing Crispy fried chicken wings tossed with fresh peppe onion, jalapeno, and garlic. Seasoned with our house blended salt and pepper seasoning.	10.5 r,	Meshikou Firecracker Shrimp Crispy fried shrimp tossed with spicy lime aoile over a bed of spring mix and topped with toasted sesame	10.5
Salt and Pepper Shrimp Crispy fried shrimp tossed with fresh pepper, onion, jalapeno, and garlic. Seasoned with our house blended salt and pepper seasoning.	10.5	Salt and Pepper Calamari Crispy fried calamari tossed with fresh pepper, onion, jalapeno, and garlic. Seasoned with our house blended salt and pepper seasoning.	10.5
Barbecue Chashu Bun (2) Soft steamed buns stuffed with braised pork belly seared to perfection and drizzled with our hou barbecue glaze. Topped with mayo, spring greens and our sweet & spicy pickle.		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.	9
Curry Fries Crispy fries fried to perfection topped with house japanese curry sauce	7.5		

Side Rice Bowl

Chashu Rice Bowl 8

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

Karaage Rice Bowl

8

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

Soup Ramen

Shoyu Paitan Ramen

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

14.5

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 Chintan Ramen

14.5

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.

Fireball Paitan Ramen

16.5

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.

Spicy Mala Ramen

16.5

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.

Curry Paitan Ramen

16.

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

Veggy Miso Ramen

14.

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

14.5

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

Shio Paitan Ramen

14.5

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.

Spicy Miso Paitan Ramen

14.5

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 Miso Ramen

16.5

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.

Meshikou Black

16.5

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.

Mala Veggy Ramen

15.5

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	4.5	Ajitsuke Tamago (Marinated Egg)	2.5
Kurobuta Sausage	4	Menma (Marinated Bamboo)	2
Braised Pork Belly Or Tenderloin	3.5	Kikurage Mushroom	2
Kae-dama (Extra order of noodle)	2.5	Seasonal Asian Green	2
Corn	1.5	Roasted Black Garlic Oil	2
		Fish Cake	2

Mazemen (Broth-less) Ramen

Roasted Sesame Mazemen

14.5

Yuzu Soy Mazemen 14.5

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.

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.

Meshikou Cheese Ramen (Brothless)

COCO CUrry Mazemen (Brothless)

16.5

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

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)

16.5

Asian Pesto Mazemen (Brothless)

16.5

Wayy 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.

Wavy ramen cooked to al-dente toss with Shrimp in the asian pesto sauce. Topped with white scallions, grated parmesan cheese and marinated soft boiled egg.

Bowl and Sandwiches

Salt and Pepper Bowl (Chikin)

K.F.C Bowl (Chikin)

16

Crispy fried chikin bite tossed with fresh pepper, onion, jalapeno, and garlic. Seasoned with our house blended salt and pepper seasoning. Served with spring green salad drizzled with ginger dressing and steamed rice.

Crispy fried chicken bite tossed in a sweet garlic soy sauce "Sweet garlic savory soy with a hint of korean spicy". Served with sprince green salad drizzled with ginger citrus dressing and steamed rice.

Curry Cutlet (Chikin)

17

16

Meshikou Katsu (Chikin)

16

Crispy panko breaded chikin cutlet fried to perfection and topped with curry Sauce. Served with spring green salad drizzled with ginger citrus dressing and steamed rice

Crispy Panko Breaded Chicken Cutlet fried to perfection and topped with house katsu sauce. Served with spring green salad drizzled with ginger citrus dressing and steamed rice

Spicy Chikin Sandwich

With Fries

Crispy fried boneless thigh dipped in sichuan nom nom oil on a brioche bun. Topped with pickles and spicy mayo.

15

Chikin Sandwich

With Fries

Crispy fried boneless thigh on a Brioche Bun topped with Kewpie Mayo and Pickle.

11

11

15