

Beer / Flavored Drink

Chu Hi Lychee Shochu HighBall	6
Chu Hi Grapefruit Shochu HighBall	6
Chu Hi White Peach Shochu HighBall	6
Tangerine Wheat	5.5
Columbus IPA Columbus Brewing	5.5
Ohio Light Columbus Brewing	5.5
Bodhi Columbus Brewing	5.5
Truth IPA	5.5
Cheetah Lager	5.5
Rosé Fruited Ale Bubble	5.5
Tart Cherry Bubble	5.5
Long Drink Tradational	5.5
Long Drink Zero	5.5
Asahi Small 12oz Bottle	5.5
Orion Large 21oz Bottle	11
Sapporo Small 12oz Bottle	5.5
Sapporo Large 21oz Bottle	8.5
Sapporo Reserve 22 Oz Can	8.5
Sapporo Draft 16 Oz	6.5

Beverage

Coke/ Diet Coke / Cherry Coke Sprite / Lemonade Fresh Brewed Ice Tea	3
Hot Tea (Genmai Cha)	3
Shirley Temple	4

Sake

Hot Sake By Sho Chiku Bai (270ml)	10
Lychee Soju By 7 Drops 300ml	15
Passionfruit Soju By 7 Drops 300ml	15
Apple Soju By 7 Drops 300ml	15
Choya Sparkling Plum Wine 180ml	8
Classic Junmai Sake 180ml	8
Ikezo Jelly Sake Peach 180ml	9
Ozeki Dry 180ml	9
Sierra Cold Sake 300ml	14
Fuji Apple Sake 300ml	14
Nigori Sho Chiku Bai 375ml Bottle	15
Yuki Nigori White Peach 375ml	17
Mio Sparking Sake	17
Tokusei Gold	20
Sake Sampler	13
Summer Breeze, Mirror of truth, Chrysanthemum meadow	
Hoyo,	8
Summer Breeze (Glass 4 Oz)	
Masumi,	10
Mirror of turth (Glass 4 Oz)	
Tedorigawa,	15
Chrysanthemum meadow (Glass 4 Oz)	

Non Alcoholic Beer

Athletic Lite Athletic Brewing	6
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Bourbon

1792 <i>Small Batch</i>	10
Angels Envy	15
Angels Envy Rye	25
Buffalo Trace	12
Bulleit	9
Bulleit Rye	9
Four Roses <i>Small Batch</i>	14
Elijah Craig	10
Frey Ranch Farm	18
Jim Beam	8
Knob Creek <i>Small Batch</i>	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 Foral, tangy, clean, refreshing	13
Oolong Mule Crisp, Complex, Refreshing Infused Tito's, Ginger Syrup, Lime, Soda	12
Meshikou Sour Full-Bodied, Layered Balance, Silky Maker's, Lemon, Honey, Syrup, Cinnamon	13
Jasmine Pomegranates Bright, Refreshing, Foral WaterShed Vodka, Pama Syrup, Lemon, Soda...	13
Mai Tai Spirit Forward, Complex, Elegant Barcardi, Meyers, Lime, Orgeat, Orange Curacuco	13
J Cold Noodle Refreshing, Clean, Complex Barcardi, Lime, Sesame, Pineapple, Cucumber, Coconut	13
Jasmine Lychee Martini Refreshing, Clean, Complex, Floral Jamasme Infused Vodka, Lychee, Syrup, Soda	13
Apple Calpico Refreshing, Yogurt Flavor Cocktail Vodka, Calpis, soda,...	12
Walk, Don't Run Bright, Sweet, Silky Tito's, St. Germain, Triple Berry Syrup, Lomen	12
Lower East Side Spirit Forward, Complex, Elegant Marker's, Aperol, Carpano Antica, Grand Marina	13
Nice n' Easy Light, Effervescent, Refreshing Gin, luxardo, Lavender Bitter, Lemon, Simple syrup	12
Black Walnut Old Fashion Spirit Forward, Balanced, Clean Maker's, Bitters, Black Sugar	13
Aviation Spirit Forward, Refreshing, Floral Gin, Luxardo, Simple, Lemon, Creme de Violette, Soda	13
Negroni Bitter, Balanced, Spirit-Forward Gin, Aperol, Carpano Antica	13
Cloudy Long Island Ice Tea Spirit Forward, Clean, Silky, Elegant Tradational recipe with Meshikou Touch	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
Nikka Gin	12
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
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

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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New Ramen

Meshikou Cheese Ramen (Brothless) Wavy ramen cooked to al-dente in a creamy cheese sauce with shrimp. Finished with white Scallions and marinated soft boiled egg.	15.5	Coco Curry Mazemen (Brothless) Wavy ramen cooked to al-dente in a Curry Coconut sauce with shrimp, onion and red bell pepper. Topped with white scallions	15.5
The Dom Dom (Brothless) 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.	15.5	<div>New</div> Asian Pesto Mazemen (Brothless) 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.	15.5

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

Soup Ramen

<div>Shoyu Paitan Ramen</div> <div>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.</div>	13.5	<div>Karaage Ramen</div> <div>Our Shoyu Paitan Ramen with a side of fried karaage in place of braised pork belly.</div>	13.5
<div>Shoyu Chintan Ramen</div> <div>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.</div>	13.5	<div>Shio Paitan Ramen</div> <div>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.</div>	13.5
<div>Shio Chintan Ramen</div> <div>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.</div>	13.5	<div>Spicy Miso Paitan Ramen</div> <div>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.</div>	13.5
<div>Fireball Paitan Ramen</div> <div>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.</div>	15.5	<div>Fireball Miso Ramen</div> <div>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.</div>	15.5
<div>Spicy Mala Ramen</div> <div>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.</div>	15.5	<div>Meshikou Black</div> <div>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.</div>	15.5
<div><div>Now</div>Curry Paitan Ramen</div> <div>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.</div>	15.5	<div>Mala Veggy Ramen</div> <div>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.</div>	14.5
<div>Veggy Miso Ramen</div> <div>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.</div>	13.5		

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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Summer Menu

Salt and Pepper Bowl (Chikin)15

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.

K.F.C Bowl (Chikin)15

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

Curry Cutlet (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

Meshikou Katsu (Chikin)15

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 Sandwich10With Fries14

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

Chikin Sandwich10With Fries14

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