

腕白

WANPAKU

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JAPANESE TAPAS

TEZUKURI OSHINKO4

Homemade pickled vegetables

POTATO SALAD5

Homemade Japanese potato salad with onions, cucumber and egg

KAKUNI BUN5

Braised pork with mixed greens, cucumber, scallions, and spicy mayo BBQ sauce in a steamed bun

YAKI EDAMAME6

Sauteed soybeans with fried shallots

NASU NIBITASHI6

Japanese eggplant braised in a mirin-bonito broth

GOMAAE6

Okra and green beans in a Japanese tahini dressing

TEZUKURI TOFU6

Homemade soft tofu with ponzu, ginger, and scallions

KARAAGE7

Japanese fried chicken with sansho pepper, salt, and spicy mayo

KAKI FRY8

Fried oysters with Japanese tartar sauce

SHISHITO PEPPERS8

Shishito peppers with bonito flakes and soy sauce

QUINOA RADISH SALAD8

Hijiki quinoa salad with watermelon radish, red radish, arugula, and a miso dressing

TEZUKURI KAISEN TOFU12

Homemade soft tofu with uni, ikura, black tobiko, and ponzu

SALMON TARTARE12

Salmon tartare with raw quail egg, avocado, scallions, sesame oil, soy sauce, gochujang, and oyster sauce

TOGARASHI SHRIMP SALAD12

Soft shell shrimp with togarashi, scallions, arugula, garlic, and ginger

WANPAKU TEISHOKU

(12pm - 3:30pm Daily)

Traditional Japanese home style lunch set served with:  
- Kinpira (renkon lotus root, carrot, shitake)  
- Ajitama soy marinated egg  
- Onigiri rice ball

KARAAGE TEISHOKU15

Japanese Fried Chicken

FISH TEISHOKU15

Fish of the Day

VEGETARIAN TEISHOKU15

Pumpkin, eggplant, and carrot tempura

RAMEN

CHICKEN BROTH(CLEAR)

SHOYU RAMEN13

Pork Chashu with marinated egg, naruto, arugula, scallions, and bean sprouts

CHICKEN CHILI RAMEN13

Spicy ground chicken with marinated egg, naruto, arugula, scallions, and bean sprouts

BEEF BROTH(CREAMY)

MISO BEEF RAMEN14

Sliced beef with marinated egg, naruto, arugula, scallions, corn, and bean sprouts

BBQ BEEF RIBS RAMEN(MILDLY SPICY)18

BBQ Beef Rlbs with with marinated egg, arugula, scallions, bean sprouts, onion, and mayu garlic

WASHU BEEF RAMEN20

Washu beef (served rare) with marinated egg, kikurage mushrooms, scallions, chives, mayu garlic, chili and soy base

VEGETABLE BROTH

VEGETARIAN MISO RAMEN14

Homemade soft tofu, inari, enoki mushrooms, arugula, corn, tomato, and bean sprouts

GLUTEN FREE SHIO RAMEN14

Zucchini noodles, homemade soft tofu, stewed tomato, enoki mushrooms, arugula, fresh cut corn, and bean sprouts

CURRY

PORK KATSU WITH SCOTCH EGG15

Panko crusted pork, scotch egg, beef based curry and greens over rice

KARAAGE WITH SCOTCH EGG15

Japanese fried chicken scotch egg, beef based curry and greens over rice

SHRIMP KATSU WITH SCOTCH EGG15

Panko crusted shrimp, scotch egg, beef based curry and greens over rice

VEGETARIAN CURRY12

Pumpkin, broccoli, cauliflower, carrots, vegetarian curry and greens over rice

DONBURI

PORK KATSUDON12

Panko crusted pork cutlet with mixed greens, cabbage, scallions, sesame, lemon, and radish

SPICY SESAME KARAAGEDON12

Fried chicken with spicy sauce, mixed greens, scallions, lemon, radish and sesame

EXTRA TOPPINGS

NARUTO(5 PCS)1

TOFU(2 PCS)1

SCALLIONS1

BUTTER1

CORN1

ARUGULA2

BAMBOO2

MARINATED EGG(WHOLE EGG)2

MAYU GARLIC(BLACK GARLIC OIL)2

EXTRA NOODLE2.50

CHASHU PORK(2 PC)4

SPICY GROUND CHICKEN4

SLICED BEEF4.50

\*SUBSTITUTE ZUCCHINI NOODLES3

PLEASE TELL THE SERVER OF ANY ALLERGIES YOU MAY HAVE.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.