

## STARTERS

- Miso Soup 3
- Edamame 5  
sea salt
- Crispy Garlic Brussels Sprouts 7
- Shishito Peppers with Dried Bonito 7
- Edamame with Truffle Garlic Soy Sauce 7
- Agedashi Tofu 7  
fried tofu
- Ikageso 9  
fried squid legs
- Chicken Kara-Age 9  
fried chicken bites
- Vegetable Tempura 8
- Japanese Pumpkin Tempura 8
- Pork Pan Fried Dumplings 11
- Chicken Pan Fried Dumplings 11
- Volcano 13  
tempura avocado stuffed with spicy tuna & crabmeat topped with spicy eel sauce
- Crispy Garlic Jalapeño Wings 12
- Crispy Pepper Calamari 12
- Spicy Tuna on Crispy Rice (4pcs) 12
- Soft Shell Crab 15

## CARPACCIO

- Albacore 13**  
topped with crispy garlic, garlic ponzu, extra virgin olive oil and micro green
- Hokkaido Scallop 14**  
yuzu kosho, himalayan pink salt, micro greens, citrus juice, extra virgin olive oil
- Seared Salmon Truffle 14**  
lightly seared salmon topped with truffle shavings, ponzu sauce, white truffle oil and micro green
- Yellowtail Jalapeño 14**  
jalapeño, extra virgin olive oil, garlic ponzu and micro green
- Tai Snapper (Sea Bream) 15**  
citrus juice, yuzu kosho, himalayan pink salt, yuzu tobiko, & micro greens
- Halibut 18**  
green onion, ponzu, sea salt
- O-Toro 28**  
super fatty tuna belly

## SALAD

- Seaweed Salad 6
- Salmon Skin Salad 11
- Sashimi Salad 14

## RAMEN

Includes Braised Pork Or Chicken Breast Meat, Bean Sprouts, Seasoned Bamboo Shoots, Marinated Egg Half, Crispy Seaweed, Green Onion, And Fish Cake

- Tonkotsu Ramen 13**  
pork and chicken broth
- Black Garlic Ramen 14**  
pork and chicken broth with black garlic oil
- Spicy Miso Ramen 13**  
pork and chicken broth with miso and house chili paste


### Ramen Add-Ons (Extra Toppings)

- Fried Garlic .50
- Bean Sprouts .50
- Bamboo Shoots .50
- Marinated Egg (1/2pc) .75
- Chashu-braised pork (3pc) 2
- Dried Seaweed .50
- House Chili Paste .50
- Black Garlic Oil 1
- Chicken Chashu (4pc) 2
- Extra Noodles 3

## DESSERTS

- Tokyo Warm Chocolate Lava Cake 7.5  
served with vanilla ice cream
- Vanilla Ice Cream Parfait 6
- Green Tea Creme Brulee 6
- Mochi Ice Cream 5

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## LUNCH SPECIALS

Available Daily  
11:30pm - 2:30pm

### RAMEN

Includes Braised Pork Or Chicken Breast Meat, Bean Sprouts, Seasoned Bamboo Shoots, Marinated Egg Half, Crispy Seaweed, Green Onion, And Fish Cake

**Tonkotsu Ramen 12**  
pork and chicken broth

**Spicy Miso Ramen 12**  
pork and chicken broth with miso and house chili paste

**Black Garlic Ramen 13**  
pork and chicken broth with black garlic oil

**POKE BOWLS 14**  
served w/ miso soup

avocado, red onion,  
over mixed greens, & rice

CHOICE OF ONE FISH:

spicy tuna	tuna
spicy albacore	salmon
spicy yellowtail	albacore
snow crab meat	yellowtail

\* No substitutions

## PREMIUM SUSHI & SASHIMI PLATTER 95

Includes:

tuna ( 2pcs )  
salmon ( 2pcs )  
yellow tail ( 2pcs )  
tai snapper ( 2pcs )  
halibut sushi ( 2pcs )

sashimi ( 12 pcs )  
rainbow roll ( 8pcs )  
shrimp tempura roll ( 5 pcs )  
baked salmon roll ( 8pcs )

## SUSHI ROLLS

**Spicy Tuna Roll 10**  
cucumber

**California Roll 10**  
snow crab, cucumber, avocado

**Shrimp Tempura Roll 10**  
cucumber, avocado, spicy mayo, eel sauce

**Eel & Avocado Roll 11**

**Peacock Roll (6pcs) 13**  
tempura fried spicy tuna with soy paper & avocado topped with spicy mayo and eel sauce

**Spicy Crab Meat Tempura Roll 14**  
topped with eel sauce, sriracha, spicy mayo

**Soft Shell Crab Roll 14**  
gobo, kaiware, cucumber

**Spicy Yellowtail Jalapeño Roll 14**  
spicy chopped yellowtail, cucumber & avocado topped with wasabi aioli, jalapeños

**Crunch Roll 14**  
shrimp tempura, crab meats and avocado topped with tempura crunch & eel sauce

**Baked Crab Tuna Roll 15**  
cucumber, avocado, fresh tuna, crispy onions

**Red Dragon Roll 15**  
spicy tuna roll topped with fresh tuna

**Baked Salmon Roll 16**  
california roll topped with salmon & spicy mayp. baked then drizzled with eel sauce

**Rainbow Roll 16**  
california roll topped with avocado, salmon, tuna, yellowtail and tai snapper

**O-Toro Roll 32**

[ Sushi Rolls Cont'd ]

**Baked Lobster Roll 18**  
lobster, dynamite sauce, micro greens, spicy crunchy garlic, avocado, soy paper

**Truffle Salmon Roll 18**  
california roll topped with fresh salmon, black truffle oil, sea salt

## HAND ROLLS

**Spicy Salmon 6**  
cucumber

**Spicy Tuna 6**  
cucumber

**Spicy Yellowtail 6**  
green onion

**Spicy Albacore 6**  
cucumber

**Scallop 6**  
bay scallop, masago

**Blue Crab 7**

**Baked Crab 7**  
soy paper

**Baked Lobster 8**  
soy paper, dynamite sauce

**Foie Gras 11**  
pan fried

## NIGIRI SUSHI (2pcs)

**Sushi Sampler 23**  
2 salmon, 2 tuna, 2 yellowtail, 2 albacore

**Sushi Deluxe 45**  
2 salmon, 2 tuna, 2 yellowtail, 2 albacore  
2 halibut, 2 hokkaido scallop, 2 tai snapper

**Shrimp 4**

**Salmon 6**

[ Nigiri Sushi Cont'd ]

**Albacore 6**

**Eel 6**

**Tai Snapper 7**

**Salmon w/ Truffle 7**

**Tuna 7**

**Yellowtail 7**

**Ikura 7**  
house marinated

**Hokkaido Scallop 8**

**Halibut 8**

**Kobe Beef 9**  
sea salt, olive oil, yuzu kosho, ponzu

**Uni 11**

**Foie Gras 12**  
pan fried

**O-Toro 14**  
super fatty tuna belly

## SASHIMI (2pcs)

**Sashimi Sampler 27**  
2 yellowtail, 2 tuna, 2 albacore, 2 salmon

**Salmon 7**

**Albacore 7**

**Tuna 8**


**Yellowtail 8**

**Halibut 9**

**O-Toro 16**  
super fatty tuna belly

**Fresh Uni 16**

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