



- Please write order amount in the box next to menu items and hand it to our staff.
- On the line, please write any additions, allergies, no's, etc.

Small Plate

- Okonomiyaki Fries** 7.99
 Hand-cut french fries with okonomiyaki sauce, kewpie mayonnaise, bonito flakes, shredded nori seaweed, green onions, and pickled ginger
- Sato-Made Kimchi** G 4.99
 House-made fermented spicy nappa cabbage, daikon radish, and green onions
- Harumaki Spring Rolls** V 5.99
 Mini vegetable deep-fried spring rolls served with spicy ranch dipping sauce (Gyoza Sauce for vegan option)
- Kara-age Chicken** 8.99
 Japanese-style fried chicken thigh served with kewpie aioli
- Tonkatsu** 8.99
 Panko breaded pork chop served with dipping sauce
- White Rice** V/G 2.99
 Koshihikari short-grain rice
- Arare** 3.49
 Rice cracker coated with soy sauce wrapped in seaweed. Perfect snack for beer or sake
- Pork Gyoza Dumplings** 7.99
 Pan-fried dumplings
- Vegetable Gyoza Dumplings** V 7.99
 Pan-fried dumplings
- Seaweed Salad** V 4.99

Ramen Additions			
Chashu Pork	4	Green Onions	1
Chashu Chicken	4	Bean Sprouts	1
Buffalo Chicken	4	Menma	1
Soft Boiled Egg	1.5	Corn	1
Fried Tofu	1.5	Carrot	1
Fried Lotus Root	1.5	Pickled Shiitake	2.5
Kimchi	2	Pickled Ginger	1
Black Garlic Oil	0.5	Baby Bok Choy	1.5
Spice Bomb	1	Omori (Extra Noodles)	2
		Sub Rice For Noodles	Free

Ramen

- Sato Ramen** 12.99
 Our classic Ichi-ryu family recipe from Japan. Pork and chicken broth with chashu pork, bean sprouts, green onions, menma (bamboo shoots), egg, and pickled ginger
- Tonkotsu Ramen** 14.99
 Rich and creamy pork bone broth with pork infused soy simmered even longer for a thick and hardy version of sato ramen. Chashu pork, bean sprouts, green onions, menma (bamboo shoots), egg, garlic oil, and pickled ginger
- Spicy Miso Ramen** 13.99
 Pork and chicken broth with a spicy miso kick and aroma from black garlic oil. Chashu pork, bean sprouts, green onions, carrot, corn, and egg
- Tori Paitan Ramen** 13.99
 A thick pure chicken broth with chashu chicken, green onions, corn, baby bok choy, soft boiled-egg, and drizzle of black garlic oil
- Buffalo Chicken Ramen** 13.99
 A thick pure chicken broth with spicy buffalo-style chicken, corn, green onions, carrot, and drizzle of black garlic oil
- Veggie Ramen** V 12.99
 A caramelized vegetable & shiitake/konbu broth with corn, bean sprouts, green onions, pickled shiitake, carrot
 Add Lotus Root \$1.5
- Pork Curry Ramen** 13.99
 Our hearty Japanese style curry blended with our sato broth to form a well-balanced tasty ramen. Chashu pork, green onions, corn, pickled ginger, and soft-boiled egg.
- Vegan Curry Ramen** V 13.99
 Our hearty Japanese style curry blended with our veggie broth to form a well-balanced tasty ramen. Fried tofu, green onions, corn, and pickled ginger.
- Build-Your-Own Ramen**
 Broth and Noodles Only
 You can add any toppings as you like.

 Sato Broth, Tori Paitan Broth, Veggie Broth 8
 Spicy Miso Broth, Buffalo Chicken Broth 9
 Tonkotsu Broth, Pork Curry Broth, Vegan Curry Broth 10

Donburi (Rice Bowls)

Served with 2 spring rolls

Gyu Don 12.99
Thin-sliced beef and onion simmered in a mild sweet sauce. Topped with green onions, and pickled ginger.

Teriyaki Don 12.99
Karaage chicken, onion, red bell pepper, and green onions with house-made teriyaki sauce

Una Don 16.99
Unagi (eel) grilled in a kabayaki style with a sweetened soy based eel sauce, shredded nori, green onions and sesame seeds

Fried Tofu Don V 11.99
Fried tofu, seaweed salad, carrot, corn, nori, and kimchi with sesame dressing, and spicy ranch (V w/o kimchi, Vegan without ranch, GF w/o spring rolls)

Japanese Curry V 11.99
Hearty Japanese-style vegetable curry with potatoes, carrots, and onions

Rice Bowl Additions

Gyu Don Beef	4	Fried Lotus Root	1.5
Kara-Age Chicken	4	Fried Tofu	1.5
Chashu Pork	4	Seaweed Salad	2
Chashu Chicken	4	Corn	1
Buffalo Chicken	4	Carrot	1
Soft Boiled Egg	1.5	Bean Sprouts	1
Green Onions	1	Pickled Shiitake	2.5
Kimchi	2	Pickled Ginger	1
Tonkatsu (Panko Breaded Pork Chop)	6		

Policy

- We cannot split ramen orders
- We cannot split checks for parties of 6 or more
- An 18% gratuity will be added to the bill for parties of 6 or more

Dessert

Coconut Honey Rice Pudding (V/GF) 4.99
Creamy rice pudding made with coconut and soy milk topped with honey, cinamon toasted almonds, served cold

Miso Caramel Donuts 4.99
Japanese cake donuts coated with spiced sugar and miso caramel sauce

Drinks

Sato Brewpub Draft Beer Shimbo (Rice Lager) 6
Other 6.5

Shimbo Crowler To Go (32oz) 12
Our house lager, light and dry, ABV 5%

Sake V
Gekkeikan (chilled or hot) Carafe 6
Nigori - cloudy (chilled only) Carafe 8
Plum Wine Carafe 7

Soft Drink 2.99
Johnnie Ryan - Cola, Diet Cola, Ginger Ale, Black Cherry, Creme
Saranac - Root Beer
Ramune - Ask for selections

Hot Tea (unsweetened) 2.99
Jasmine Green Tea (green) Peach White (white)
Meyer Lemon (black) Raspberry Rose Petal (decaf)

Iced Tea (unsweetened) 2.99
Jasmine Green Tea (green)

Iced Matcha Latte (V) 4.99
Made with soy milk, topped with cinnamon powder