

## NON-ALCOHOLIC BEVERAGES

### SOFT DRINKS

0% ALCOHOL FREE

|                 |     |
|-----------------|-----|
| Coke            | \$4 |
| Coke Zero       | \$4 |
| Sprite          | \$4 |
| Dr. Pepper      | \$4 |
| Ginger Ale      | \$4 |
| Oolong Tea      | \$4 |
| Green Tea       | \$4 |
| Lemonade        | \$4 |
| Orange Juice    | \$4 |
| Pineapple Juice | \$4 |
| Fruit Punch     | \$4 |
| Calpico         | \$4 |
| Melon Soda      | \$4 |
| Grape Soda      | \$4 |

### MOCKTAILS

0% ALCOHOL FREE

|                           |               |
|---------------------------|---------------|
| Fresh Lemon Spritzer      | \$9   \$8 HH  |
| Fresh Grapefruit Spritzer | \$9   \$8 HH  |
| Watermelon Refresher      | \$9   \$8 HH  |
| Ramune Mojito             | \$9   \$8 HH  |
| Plantation Iced Tea       | \$6   \$5 HH  |
| Strawberry Lemonade       | \$6   \$5 HH  |
| Ube Shake                 | \$10   \$9 HH |
| Mango Delight             | \$9   \$8 HH  |



HH = HAPPY HOUR PRICE

HAPPY HOUR: OPEN-5:30PM

2% kitchen service fee will be applied on all checks. 18% gratuity included for parties of 7 or more.

## DRINK MENU



### DRAFT BEER

|                |              |
|----------------|--------------|
| Sapporo        | \$8   \$6 HH |
| Kona Longboard | \$9   \$7 HH |

### WINE

|                           |              |
|---------------------------|--------------|
| House White               | \$9   \$8 HH |
| House Red                 | \$9   \$8 HH |
| Prosecco                  | \$12         |
| Meiomi Chardonnay         | \$12         |
| Drumheller Cabernet       | \$12         |
| La Crema Pinot Noir       | \$12         |
| Joel Gott Sauvignon Blanc | \$12         |

### SAKE

|                           |                |
|---------------------------|----------------|
| Hot/Cold Sake             | \$10   \$9 HH  |
| Mio Sparkling Sake        | \$24   \$21 HH |
| Crème de Sake             | \$22   \$20 HH |
| Heavensake Baby Hakushika | \$35           |

(\*Ask server for bottle list)

### SHOCHU/UMESHU

|                  |              |
|------------------|--------------|
| Iichiko Mugi/Imo | \$9   \$8 HH |
| Kurokirishima    | \$9   \$8 HH |
| Umeshu           | \$9   \$8 HH |

### CHUHAI

|                                                                                                             |                |
|-------------------------------------------------------------------------------------------------------------|----------------|
| Chuhai                                                                                                      | \$12   \$10 HH |
| Choose from: Kyoho Grape / Lychee / Green Apple / Peach / Watermelon / Strawberry / Ramune / Yuzu / Calpico |                |
| Joel Gott Sauvignon Blanc                                                                                   | \$12           |
| Fresh Fruit Chuhai                                                                                          | \$14   \$12 HH |
| Choose from: Lemon / Grapefruit / Ume                                                                       |                |

### VODKA SELTZER

|                                                      |              |
|------------------------------------------------------|--------------|
| Suntory -196                                         | \$9   \$7 HH |
| Choose from: Strawberry / Peach / Grapefruit / Lemon |              |

### HARD LIQUOR

|            |      |
|------------|------|
| Grey Goose | \$12 |
| Jameson    | \$12 |
| Casamigos  | \$12 |

(\*Ask server for bottle list)

### COCKTAILS

|                                          |                |
|------------------------------------------|----------------|
| 1 Asian Pear Mojito                      | \$15   \$14 HH |
| 2 Yuzu Margarita                         | \$15   \$14 HH |
| 3 Highball                               | \$14   \$13 HH |
| Choose from: Regular / Peach / Pineapple |                |
| Mai Tai                                  | \$15   \$14 HH |
| Tequila Sunrise                          | \$15   \$14 HH |
| Kuromitsu Espresso Martini               | \$15   \$14 HH |
| Apple Saketini                           | \$15   \$14 HH |
| Lychee Saketini                          | \$15   \$14 HH |
| Shiso Aviation                           | \$15   \$14 HH |



### BLENDED HAWAIIAN COCKTAILS

|                    |      |
|--------------------|------|
| Pina Colada        | \$16 |
| Virgin Pina Colada | \$10 |
| Lava Flow          | \$16 |
| Virgin Lava Flow   | \$10 |
| Blue Hawaiian      | \$16 |



The original founder of TsuruTonTan opened the first authentic, handmade udon restaurant, "Honke Sanuki" in Osaka in 1979. With his strong passion to pursue even more authentic handmade udon and the success of the first restaurant lead to the opening of the TsuruTonTan-- Noodle Craftsman's Hospitality in 1989.

TsuruTonTan is known for its refined presentation, its extensive research for different types of udon from all over Japan and culmination of an original blend of flour and techniques. Aromatic bonito flakes, savory kombu kelp, locally grown vegetables and meats are carefully chosen to showcase the highest quality noodles.

With strong passion, curiosity and persistent mindset, we bring innovative dishes to our customers. Since the first restaurant opening 25 years ago, TsuruTonTan has steadily expanded and operates 5 restaurants in Kanto region and 7 restaurants in Kansai region. We are proud to debut our first Hawaii location in 2018.



## SUSHI

**MOST POPULAR**

Lava Roll\*  
shrimp tempura, cucumber, avocado, topped with imitation crab  
\$19 | \$16 HH

**SIGNATURE ITEM**

Sunfire Roll\*  
shrimp tempura, cucumber, avocado, topped with spicy tuna  
\$20 | \$17 HH

**PREMIUM TASTE**

Wagyu Sushi\*  
topped with imitation crab  
\$18 | \$16 HH

**SIGNATURE ITEM**

Blue Crab California Roll\*  
crab, cucumber, avocado, tobiko  
\$16 | \$14 HH

Salmon Crab Roll  
crab, cucumber, avocado topped with seared salmon  
\$22 | \$20 HH

Sea & Truffle Roll\*  
cucumber and avocado topped with ahi, hamachi, and salmon  
\$22 | \$20 HH

Sea Dragon Roll  
California roll topped with unagi and avocado  
\$20 | \$18 HH

Sweet Chili Crisp Roll\*  
spicy ahi and cucumber topped with ahi, sweet chili sauce, potato crisps  
\$20 | \$18 HH

Spicy Tuna Roll\*  
spicy tuna, cucumber, topped with tempura flakes  
\$14 | \$12 HH

**BEST SELLER**

Spicy Tuna Avocado Roll\*  
\$14 | \$12 HH

Fried Waikiki Roll\*  
salmon, hamachi, and avocado fried in tempura batter  
\$20 | \$18 HH

Unagi Avocado Roll\*  
\$15 | \$13 HH

Ahi Nacho Bites\*  
\$12 | \$10 HH

Uni Shooter\*  
\$15 | \$13 HH

California Roll  
imitation crab, cucumber, avocado  
\$14 | \$12 HH

Shrimp Tempura Roll\*  
shrimp tempura, avocado, cucumber  
\$14 | \$12 HH

Ume Shiso Cucumber Roll  
\$12 | \$10 HH

Avocado or Cucumber Roll  
\$12 | \$10 HH

Hamachi Sashimi\*  
\$19 | \$18 HH

Salmon Sashimi\*  
\$19 | \$18 HH

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR AVERSIONS.  
\*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. These items are served raw, undercooked, or cooked to order.  
2% kitchen service fee will be applied on all checks. 18% gratuity included for parties of 7 or more.

## UDON

US Wagyu Shabu\*  
\$29 | \$26 HH

Beef  
\$24 | \$21 HH

Chicken  
\$22 | \$20 HH

Duck  
\$24 | \$22 HH

Nabeyaki\*  
\$26 | \$24 HH

Sizzling Sukiyaki\*  
Vegan option available!  
\$26 | \$24 HH

US Wagyu Sukiyaki\*  
\$30 | \$27 HH

Sukiyaki\*  
\$26 | \$23 HH

Katsu Curry  
\$28 | \$26 HH

Beef Curry  
\$24 | \$22 HH

Tan Tan  
\$25 | \$23 HH

Spicy Sesame Miso\*  
\$26 | \$24 HH

Spicy Soondubu Chigae\*  
\$26 | \$24 HH

Seafood Soondubu Chigae\*  
\$28 | \$26 HH

Uni Cream\*  
\$30 | \$28 HH

Cream Mentaiko\*  
\$25 | \$23 HH

Shrimp Tempura\*  
\$24 | \$22 HH

Mentaiko Ankake\*  
\$24 | \$22 HH

Unagi Donburi  
\$29 | \$27 HH

Cold Shrimp Tempura\*  
\$24 | \$22 HH

Mentaiko Caviar\*  
\$25 | \$22 HH

Mentai Kamatama\*  
\$26 | \$23 HH

Ahi Poke\*  
\$29 | \$26 HH

Ontama Toriten\*  
\$24 | \$22 HH

**TOPPING ADD-ONS**

Slow Cooked Egg .. \$3

Tofu ..... \$4

Chicken ..... \$4

Beef ..... \$5

Vegetable Mix ..... \$5

Mentaiko ..... \$6

## APPETIZERS

Shishito Peppers  
\$9 | \$7 HH

Edamame  
\$7 | \$5 HH

Spicy Edamame  
\$9 | \$7 HH

Shio Butter Garlic Edamame  
\$9 | \$7 HH

Ahi Poke  
\$18 | \$16 HH

Tsurutontan Salad  
\$16 | \$14 HH

Bacon Caesar Salad  
\$17 | \$15 HH

Takoyaki  
\$12 | \$10 HH

Fried Calamari  
\$16 | \$14 HH

Aburi Shime Saba\*  
\$19 | \$17 HH

Shio Konbu Cabbage  
\$8 | \$6 HH

French Fry (Yukari/Plain)  
\$10 | \$9 HH

Truffle French Fry  
\$15 | \$12 HH

Potato Wedges w/ Mentaiko Sauce  
\$15 | \$13 HH

Creamy Spicy Shrimp Tempura  
\$18 | \$16 HH

Tonkatsu Pork Cutlet  
\$14 | \$12 HH

Kurobuta Sausage  
\$14 | \$10 HH

Garlic Shrimp  
\$16 | \$14 HH

Grilled Duck Breast\*  
\$18 | \$16 HH

Sizzling Steak  
\$30 | \$28 HH

Spicy Chicken & Cheese  
\*add rice for +\$4  
\$22 | \$20 HH

Yuzu Beef Tongue\*  
\$18 | \$16 HH

Assorted Tempura  
\$14 | \$12 HH

Rice Set  
\*miso soup \$4  
\$9 | \$8 HH

Asari Butter Clams\*  
\$16 | \$14 HH

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TsuruTonTan  
UDON NOODLE Restaurant

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