



# JAPONICA

## EL SEGUNDO

**H A P P Y H O U R**

EVERYDAY 3:00-6:00

### **KITCHEN**

EDAMAME \$2.99  
SEAWEED SALAD \$2.99  
BRUSSEL SPROUTS \$7.99  
CHICKEN GYOZA \$8.99

### **SUSHI**

SPICY TUNA ROLL \$6.99  
SALMON SKIN ROLL \$7.99  
SHRIMP CRUNCH ROLL \$9.99  
BUMBLEBEE TUNA ROLL \$11.99

### **DRINKS**

HARD SELTZER \$3.99  
JAPONICA House Lager \$5.99  
KIRIN DRAFT\* \$4.99  
HOUSE WINE\* \$5.99  
HOT SAKE (10oz)\* \$6.99  
NIGORI SAKE (5oz)\* \$7.99

Not available on national holidays or for special events. Marked items are not available for takeout.

Dine in guests: Seating time of 90 minutes will be enforced during peak hours.

Consuming raw or undercooked meat, eggs, poultry or seafood may increase your risk of contracting a foodborne illness-especially if you have certain medical conditions. Menu descriptions may not list all ingredients.

Please inform us if someone in your party has food allergies. All dishes are prepared made-to-order in a common kitchen, so all dishes are at risk of cross-contact and/or cross-contamination. Accordingly, guests must ultimately decide whether a certain dish will meet their health needs.

AT JAPONICA, WE TAKE GREAT PRIDE IN OFFERING THE BEST JAPANESE CUISINE AND SAKE TO OUR WONDERFUL GUESTS. EVERY DAY, IT IS OUR PLEASURE TO SHARE OUR JOY OF THE JAPANESE CULINARY ARTS WITH THE LOCAL COMMUNITY THROUGH DELICIOUS FOOD, CURATED SAKE, AND A WELCOMING AMBIANCE. HOWEVER, NONE OF THIS WOULD BE POSSIBLE WITHOUT OUR LOYAL PATRONS AND OUR HARDWORKING TEAM. WE LOVE YOU, WE LOVE THE SOUTH BAY BEACH CITIES, AND WE COULD NOT BE MORE GRATEFUL TO YOU ALL. WE TRULY BELIEVE THAT THE WORLD WILL BE A BETTER, MORE PEACEFUL PLACE WHEN EVERYONE IS HAPPY. BY FILLING YOUR BELLIES AND SOULS, WE HOPE TO SPREAD JUST A LITTLE MORE HAPPINESS THROUGHOUT SOUTHERN CALIFORNIA.

## ◆ VEGETABLES ◆



VEGAN

**SPICY EDAMAME**  
red chili, garlic sesame soy  
6.99



**SEAWEED SALAD**  
seaweed, sesame  
3.99



VEGAN

**GARDEN SALAD**  
mix greens, radish, bell pepper, tomato  
radish sprout, sweet onion ginger dressing  
9.99



**SALMON SKIN SALAD**  
mix greens, salmon skin, kanikama  
tomato, radish, radish sprout  
yuzu ponzu, sriracha aioli  
13.99



VEGAN

**SHISHITO PEPPER**  
pan-tossed  
garlic soy sauce  
7.99

BEST SELLER



**BRUSSEL SPROUTS**  
mandarin orange, crushed pecan  
japanese balsamic vinaigrette  
9.99



VEGAN

**VEGETABLE TEMPURA**  
japanese sweet potato  
asparagus, bell pepper  
10.99

**MISO SOUP** 3.99 GLUTEN FREE

**EDAMAME** 4.99 GLUTEN FREE

**KOSHIIKARI RICE** 2.99 GLUTEN FREE

## ◆ SEAFOOD ◆



BEST SELLER

**CRISPY RICE**  
crispy rice, spicy tuna, serrano  
japanese pepper, sweet soy glaze  
10.99



**SHRIMP TEMPURA**  
white shrimp, six pcs  
11.99



**SOFT SHELL CRAB**  
fried, yuzu ponzu  
10.99

SERVING  
SOUTHBAY  
since  
**2002**

## ◆ MEAT ◆



**CHICKEN GYOZA**  
fried chicken dumpling  
spicy ponzu  
9.99

BEST SELLER



**JAPONICA FRIED CHICKEN**  
fried free range chicken thigh  
sweet and spicy Yu-Lin sauce  
12.99

HIGH ROLLER



**A5 JAPANESE WAGYU**  
1.5 oz A-5 Japanese wagyu  
Grilled in front of you  
27.99

DINNER ONLY

# ◆ RAMEN ◆

## OUR RAMEN IS NOT YOUR TYPICAL RAMEN

Our ramen is Tantan style. Tantan ramen consists of pork broth with spicy sesame, and it's served with savory egg noodles. It has some nutty flavor but no nuts in it at all. More than twenty ingredients and spices create a distinct and exceptional flavor. Originally from China and updated in Japan. Please enjoy our version of Tantan ramen.

**BEST SELLER**



### ORIGINAL TANTAN RAMEN

spicy miso pork, bok choi  
red bell pepper, radish sprout  
miso sesame pork broth

14.99

**SPICY**



### SPICY TANTAN

extra spicy tantan ramen

14.99

**MILD**



### CILANTRO TANTAN

spicy miso pork, cilantro  
bok choi, red bell pepper  
miso sesame pork broth

15.99

**MILD**



### CHICKEN TANTAN

fried free range chicken, bok choi  
red bell pepper, radish sprout  
miso sesame pork broth

16.99

**MILD**



### BEEF TANTAN

simmered sukiyaki beef, bok choi  
red bell pepper, radish sprout  
miso sesame pork broth

16.99

**MILD**



### VEGGIE TANTAN

brussels sprouts, sweet potato  
radish, red and yellow bell pepper  
radish sprout, miso sesame pork broth

15.99

# ◆ SASHIMI CARPACCIO ◆

**CHEF'S CHOICE**



### CARPACCIO TRIO

bluefin tuna w/ balsamic  
yellowtail w/ garlic ponzu

scottish salmon w/ onion ginger dressing

27.99

**LIMITED**



### ABURI TORO

seared fatty tuna belly  
yuzu ponzu, chive, house wasabi

29.99

**BEST SELLER**



### HAMACHI CARPACCIO

yellowtail, garlic ponzu  
serrano, micro greens

18.99



### SALMON CARPACCIO

organic scottish salmon  
sweet onion ginger dressing  
micro greens

17.99



### ALBACORE CARPACCIO

seared albacore, sweet onion ginger ponzu  
crispy onion, chive

16.99



### BLUEFIN CARPACCIO

bluefin tuna, japanese balsamic  
shiso mint leaf

19.99



### ABURI MACKEREL

seared cured japanese mackerel  
yuzu ponzu, chive

15.99

Our SAUCES & DRESSINGS are MADE BY HAND

# ◆ SUSHI / SASHIMI ◆

Sashimi is gluten free with tamari soy sauce

**GLUTEN FREE**

### SUSHI / SASHIMI

Bluefin Tuna	8.99	16.99
Bluefin Toro (Limited)	16.99	36.99
Yellowtail	7.99	15.99
Organic Scottish Salmon	7.99	15.99

### SUSHI / SASHIMI

Seared Albacore	6.99	13.99
Japanese Mackerel	4.99	11.99
Freshwater Eel	6.99	

# ◆ SPECIAL SUSHI ◆

LIMITED



**ABURI TORO SUSHI**  
seared fatty tuna belly  
yuzu ponzu, house wasabi  
**16.99**

POPULAR



**BALSAMIC BLUEFIN**  
bluefin tuna  
japanese balsamic  
shiso mint leaf  
**9.99**

BEST  
SELLER



**TRUFFLE SALMON**  
seared organic scottish salmon  
black truffle garlic butter soy  
**10.99**

**SERRANO YELLOWTAIL**  
yellowtail  
garlic ponzu, serrano  
**8.99**



**GINGER ALBACORE**  
seared albacore  
sweet onion ginger ponzu  
serrano  
**7.99**

HIGH  
ROLLER



**A-5 WAGYU SUSHI**  
seared A-5 japanese wagyu  
yuzu ponzu, house wasabi  
**24.99**

Try Our  
**SMOKED SOY**  
with your sushi

★ HOUSE MADE ★



**FISH = Highest quality fish picked by experienced Japanese chef**  
**SUSHI RICE = Super premium KOSHIHIKARI short grain**  
**SOY SAUCE = House made SMOKED SOY SAUCE**  
**DASHI BROTH = REAL dried bonito and seaweed**



# ◆ CLASSIC ROLLS ◆



**CALIFORNIA ROLL 6.99**  
kanikama, avocado, cucumber  
**SPICY TUNA ROLL 7.99**  
spicy tuna, cucumber



**VEGETABLE ROLL**  
avocado, cucumber, shiso mint  
burdock root, radish sprout  
ginger dressing  
**10.99**



**SALMON SKIN ROLL**  
salmon skin, kanikama, cucumber  
pickled burdock root, eel sauce  
**9.99**



**SHRIMP CRUNCH ROLL**  
shrimp tempura, kanikama, cucumber  
eel sauce, tempura crunch  
**11.99**



**SPIDER ROLL**  
soft shell crab, kanikama, cucumber  
pickled burdock root, eel sauce  
**12.99**



**DRAGON ROLL**  
broiled freshwater eel, kanikama  
avocado, cucumber, eel sauce  
**13.99**



**RAINBOW ROLL**  
bluefin tuna, yellowtail, scottish salmon  
albacore, kanikama, avocado, cucumber  
**13.99**



**PHILLY ROLL**  
organic scottish salmon  
cream cheese, avocado  
**12.99**

# ◆ CRAFT ROLLS ◆

**HAND ROLL**



## KRABBY FATTY

baked snow crab, kanikama  
garlic butter soy, soy paper  
hand roll  
**9.99**

**#1 BEST SELLER**



## WHITE LIGHTNING

seared albacore, tempura white fish  
tempura asparagus, kanikama  
garlic butter soy, chive  
**17.99**

**NO RICE**



## FINAL FANTASIA

bluefin tuna, yellowtail  
scottish salmon, kanikama  
cucumber, sweet onion yuzu ponzu  
micro greens, soy paper, no rice  
**17.99**



## DUNGEONS & DRAGONS

broiled freshwater eel  
tempura shrimp, kanikama, cucumber  
sriracha aioli, eel sauce, chive  
**15.99**



## HOLY MACKEREL!

japanese mackerel, spicy tuna  
cucumber, ginger ponzu  
smoked chili sauce, serrano  
**14.99**



## JESSICA ALBACORE

seared albacore, spicy tuna  
cucumber, ginger ponzu garlic dressing  
serrano, micro greens  
**15.99**



## BURNING MAN

seared albacore, spicy tuna,  
avocado, tempura serrano,  
fried potato, sriracha diablo sauce  
**17.99**



## KYOTO KRYPTONITE

double spicy tuna on a crispy rice roll  
cucumber, sweet soy glaze, serrano  
smoked chili sauce, chili pepper  
**16.99**

**CHEF'S CHOICE**



## BLUEFIN BOMBSHELL

bluefin tuna, spicy tuna  
avocado, cucumber, japanese balsamic  
shiso mint leaf, soy paper, no rice  
**18.99**

**NO RICE**



## BLUEFIN SAMURAI

seared bluefin tuna, spicy tuna  
cucumber, japanese balsamic  
green onion, smoked chili sauce  
smoky japanese chili pepper  
**16.99**

**POPULAR**



## HAMACHI DAVIDSON

yellowtail, spicy tuna  
avocado, cucumber, garlic ponzu  
micro cilantro, soy paper, no rice  
**18.99**

**NO RICE**



## BUMBLEBEE TUNA

yellowtail, spicy tuna, cucumber  
garlic ponzu, micro cilantro  
**15.99**

**BAKED**



## SLAMMIN' SALMON

baked organic scottish salmon  
kanikama, avocado, cucumber  
dynamite sauce, chive  
**15.99**

**NO RICE**



## THE HASSELHOFF

organic scottish salmon, avocado  
cucumber, yuzu ponzu chimichurri  
chive, soy paper, no rice  
**17.99**

**POPULAR**



## CITRUS SAKURA

organic scottish salmon, kanikama  
avocado, cucumber, yuzu zest  
fresh yuzu juice  
**15.99**



## BRAVEHEART CRUDO

organic scottish salmon, yellowtail  
cream cheese, avocado  
ginger dressing, micro greens  
**15.99**

ENJOY YOUR MEAL  
WITH JAPANESE CRAFT BEER  
AND PREMIUM SAKE!

**DESSERT**



**MOCHI ICE CREAM 4.99**  
green tea, vanilla or strawberry

# BEER

## HOUSE CRAFT

**JAPONICA RICE LAGER**  
Rice Lager/5.0%/16oz 8

## JAPANESE DRAFT

**KIRIN ICHIBAN**  
Malt Rice Lager/4.9%/16oz 7

**SAPPORO PREMIUM**  
Barley Lager/4.9%/16oz 8.5

## JAPANESE DOMESTIC

**KIRIN LIGHT**  
Light Lager/3.2%/12oz 6

**ASAHI SUPER DRY**  
Rice Lager/5%/16.9oz 8

## JAPANESE CRAFT

**SNOW WEIZEN**  
Kawaba/Gunma/5.2%/11.16oz 9

**AMBER ALE**  
Kawaba/Gunma/5.2%/11.16oz 9

**RICE LAGER**  
Echigo Koshihikari Ale/Niigata/5%/11.2oz 8

**FARMHOUSE PILSNER**  
Hitachino Ancient Nipponia/Ibaraki/6.5%/11.8oz 12

**WHITE ALE**  
Hitachino White/Ibaraki/5.5%/11.8oz 12

**ORANGE IPA**  
Hitachino Dai Dai/Ibaraki/6.2%/11.8oz 12

## NON-ALCOHOLIC

**ASAHI NON-ALCOHOLIC**  
0.0%/11.2oz 5

# HARD SELTZER

**WHITE CLAW** 12oz 5.5  
Mango

# WINE

## SPARKLING

**LA MARCA** 10  
Prosecco/Italy/6.3oz

## WHITE

**TOOTH & NAIL, SAUVIGNON BLANC** GLASS/BOTTLE  
Citrus, Peach, Pinapple 14 / 52

**MAGGIO, CHARDONNAY**  
Refreshing acid, Tropical, Clean Finish 9 / 32

**CADRE, ALBARINO**  
Bright acidity, Tropical, Stone fruit 14 / 52

## RED

**MAGGIO, CABERNET**  
Blackberry jam, supple tannins 9 / 32

**RAEBURN, PINOT NOIR**  
Fresh, Lush, Raspberry 12 / 46

## NON-ALCOHOLIC

**SPARKLING WATER** 7  
Saratoga

**LEMONADE** 4

**SHIRLEY TEMPLE/ARNOLD PALMER** 4.5

**TEA** 3.5  
Hot Gyokuro Green Tea/Iced Green, or Iced Oolong Tea

**SODA** 3.5  
Sprite, Coke or Diet Coke

# SAKE

## BY GLASS/CARAFE

### HONJOZO

**KENBISHI** Glass 5 oz / Carafe 8.5oz / Carafe 16oz  
bold, dry, full body, classic **15 / 26 / 49**

### JUNMAI

**KINO** Glass 5 oz / Carafe 8.5oz / Carafe 16oz  
mild asian pear, gentle **13 / 22 / 42**

**SUIJIN**  
powerful dry, rice aroma **14 / 24 / 44**

**AKITABARE**  
clean rice aroma, light dry, earthy **15 / 26 / 49**

### GINJO

**KIKUSUI** Glass 5 oz / Carafe 8.5oz / Carafe 16oz  
light, earthy **13 / 22 / 42**

**YUKI**  
gentle green apple, clean **15 / 26 / 49**

**OKA**  
cherry blossom, fruity **16 / 28 / 53**

**IZUMI JUDAN**  
bold, melon, martini finish **18 / 32 / 60**

**SAI**  
crisp, clear, firm umami imprint **19 / 34 / 64**

**NARUTOTAI-NAMA**  
ripe fruits, dry finish **20 / 36 / 66**

### DAIGINJO

**IKINA ONNA** Glass 5 oz / Carafe 8.5oz / Carafe 16oz  
wild honey, ripe grape, full body **21 / 38 / 69**

**HOYO**  
gentle melon, round, light body **23 / 42 / 74**

### HOT SAKE

**HOUSE HOT SAKE** 10 oz  
dry, medium body **10**

### FLAVORED SAKE

**NICORI UNFILTERED** Glass 5 oz / Carafe 8.5oz / Carafe 16oz  
**9 / 15 / 27**

**PLUM WINE** Glass 5 oz / Bottle 25 oz  
**9 / 38**

# SAKE

## BY BOTTLE

### DAIGINJO

**DASSAI 39** 24 oz  
clean, well balanced, lightly fruity **95**

**MANJU** 24 oz  
fresh grape, silky clean **145**

**SANKA** 24 oz  
ripe fruits, hint of rose **105**

**YUKIMANMAN** 24 oz  
aged in snow, rich yet very clean **248**

### Premium Sake Flight



2oz EACH OF PREMIUM JUNMAI, GINJO  
AND DAIGINJO

### WHAT IS HONJOZO?

Honjozo sakes tend to be brisk and clean.

### JUNMAI?

Junmai sakes possess a robust rice flavor and can be enjoyed either warm or cold. They range from crisp and dry to soft and rounded.

### GINJO?

Ginjo labels often possess fruity and floral flavor nuances, and tend to be light and refreshing on the palate.

### DAIGINJO?

Daiginjo sakes are made in smaller quantities, and rely more on traditional methods. Flavor and aroma profiles tend to be richer than with ginjos, and exceptional labels display both complexity and finesse.

# ◆ SPECIAL COMBO ◆

AVAILABLE  
OPEN TO 3PM

PICK ONE SIDE FOR YOUR COMBO FROM BELOW

OPEN TO 3PM  
\*EXCEPT FOR HOLIDAYS

## LUNCH HAPPY HOUR

\$2 OFF ON CRAFT BEERS

\$3 OFF ON SAKE BY THE GLASS (5OZ)



### Ramen Combo 17.99

Tantan Ramen  
(Spicy Miso Pork, Bok Choi, Red Bell Pepper, Radish Sprout, Miso Sesame Pork Broth) Comes with Seasonal Greens and One Side



### Sashimi Combo 19.99

Assorted 8pcs Sashimi (Chef's Choice)  
Comes with Miso Soup, Rice, Seasonal Greens and One Side



### Sushi Combo 21.99

Assorted 6 pcs Sushi (Chef's Choice)  
4pcs California Roll or Spicy Tuna Roll  
Comes with Miso Soup, Seasonal Greens and One Side



### Unagi Bowl Combo 17.99

Unagi Bowl (Broiled Freshwater Eel on Rice)  
Comes with Miso Soup, Seasonal Greens and One Side



### Toro Bowl Combo 22.99

Toro Bowl (Minced Bluefin Tuna Belly with seaweed salad, green onions and micro greens on Rice)  
Comes with Miso Soup, Seasonal Greens and One Side

LIMITED

.....▶ PICK ONE SIDE FOR YOUR COMBO



FRIED CHICKEN



CHICKEN GYOZA



CRISPY RICE



BRUSSEL SPROUTS



SHRIMP TEMPURA



VEGGIE TEMPURA

# KIDS' MENU

---

**SHRIMP TEMPURA(3PCS)**

**\$6.99**

with edamame, miso soup

**CALIFORNIA ROLL(4PCS)**

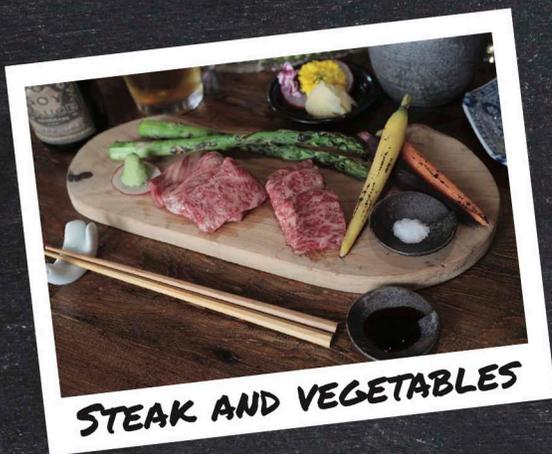
**\$6.99**

with edamame, miso soup

**CHICKEN GYOZA(4PCS)**

**\$6.99**

with edamame, miso soup



STEAK AND VEGETABLES



SUSHI AND MORE



UPGRADES YOUR MEAL

## GET IN ON THE SECRET

Traditional soy sauce is great, but it can overpower the delicate taste of raw fish.

The solution?

Our homemade japonica smoked soy sauce! Around 1600 AD, Japanese chefs began smoking bonito fish in order to prepare a dashi broth. In doing so, they discovered that the smoking process unveiled a more intense flavor. Soon after,

Nikiri soy sauce was born. Created from a graceful blend of traditional soy sauce, sake, mirin, and dashi broth, Nikiri soy sauce is guaranteed to add a subtle umami (savory) flavor to your sushi and/or sashimi that will complement each dish instead of conquering them.

Our japonica smoked soy sauce is an embrace of tradition... with a twist. Like many high-quality restaurants in Japan, we make our Nikiri soy sauce in-house. The difference, though? We smoke it afterwards, creating a sauce with even more extraordinary flavor.

No sushi? No problem. japonica smoked soy sauce blends perfectly with other meats and veggies. Use it as a marinade for your next BBQ or introduce a batch of roasted vegetables to its delicious flavor!



FOR YOUR PARTY!



GREAT WITH AVOCAD SLICES



GET A BOTTLE FOR YOUR HOME!

