

DONBURI (RICE BOWLS)

GYU CURRY DON 23

12 Hour Braised Short Rib with Curry Sauce, Kimchi, Pickled Daikon, Broccoli Rabe, Scallions, Black Garlic Oil, Pickled Red Ginger

OYAKODON 19

Toriniku (Grilled Chicken), Soy Simmered Hon Shimeji Mushrooms, Marinated Edamame, Marinated Bean Sprouts, Soft Boiled Egg, Scallion Oil, Crispy Leeks, Garlic Chives

CURRY KATSU DON 19

Choice of **Chicken or Pork** Cutlet with Japanese Curry Sauce, Kimchi, Broccoli Rabe, Roasted Sesame Oil, Pickled Red Ginger

GYUDON 21

Shabu Shabu Shaved Beef, Baby Bok Choy, Miso Corn, Soy Simmered Hon Shimeji Mushrooms, Kimchi, Soft Boiled Egg, Black Garlic Oil, Rice Crackers, Scallions

BUTADON 19

Pork Belly Chashu, White Sesame Green Beans, Kimchi, Roasted Koji Carrots, Pickled Daikon, Roasted Sesame Oil, Crispy Leeks, Pickled Red Ginger

TOFUDON 19

Miso Glazed Tofu, Baby Bok Choy, Seaweed Salad, Soy Simmered Hon Shimeji Mushrooms, Marinated Cherry Tomatoes, Red Chili Oil, Scallions



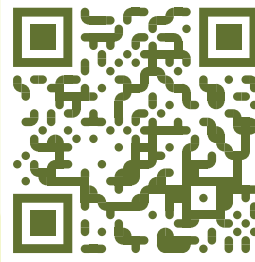
FARM GREEN SALADS

SHIBUYA SALAD 19

Choice of Protein, Shibuya Field Blend, Sesame Broccoli Rabe, Marinated Cherry Tomatoes, Miso Cucumber, Pickled Daikon, Marinated Edamame, Garlic Chives, Shiso Green Goddess Dressing

VEGAN SALAD 19

Kale & Radicchio, Miso Glazed Tofu, Roasted Koji Carrots, Miso Corn, Soy Simmered Hon Shimeji Mushrooms, Baby Bok Choi, Seaweed Salad, Signature Carrot & Ginger Dressing

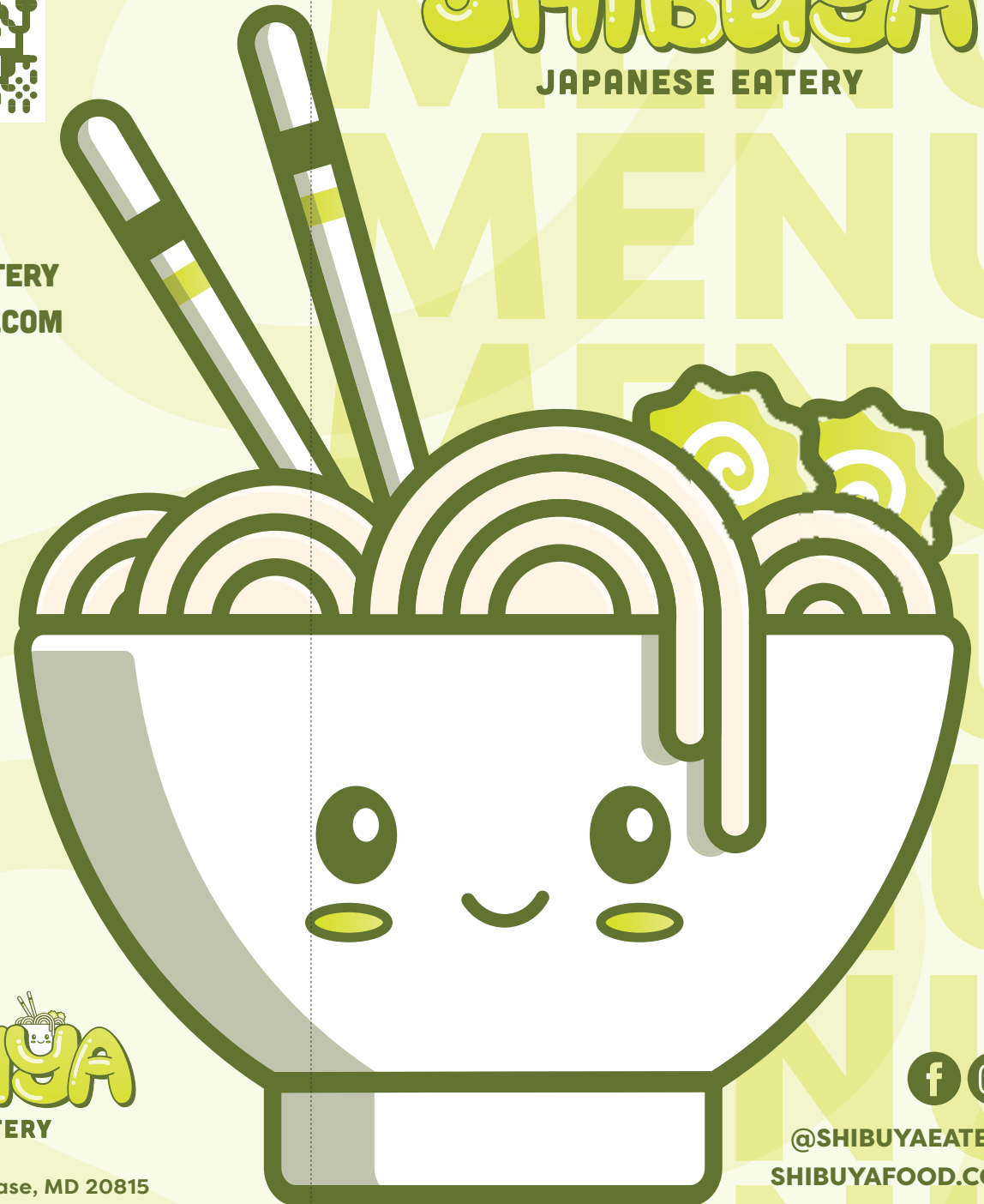


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SHIBUYA
JAPANESE EATERY

4461 Willard Ave, Chevy Chase, MD 20815

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BUILD IT: DONBURI / SALAD

DONBURI (RICE BOWL) 19

Premium Japanese White Rice with Choice of Protein, 5 Toppings, Crunchies, Flavored Oil, Garnish

FARM GREEN SALAD 19

Choice of Organic Farm Greens, Choice of Protein, 5 Toppings, Crunchies, Salad Dressing, Garnish

FARM GREEN OPTIONS: Shibuya Field Blend or Baby Kale



PROTEIN

- | | |
|----------------------------|-------------------------|
| TORINIKU (GRILLED CHICKEN) | SHABU SHABU SHAVED BEEF |
| CHICKEN KATSU | SALMON POKE +4 |
| PORK KATSU | YELLOWFIN TUNA POKE +4 |
| PORK BELLY CHASHU | MISO GLAZED TOFU |
| SHORT RIB +4 | |

TOPPINGS

CHOOSE UP TO 5 / EXTRA TOPPINGS +1 EACH UNLESS NOTED

CRUNCHIES / GARNISH / FLAVORED OIL OR DRESSING

CHOOSE YOUR OWN

SIDES 7

MISO CUCUMBER PICKLE SALAD

JAPANESE POTATO SALAD
Cucumber, Carrot, Scallion,
Kewpie Mayo, Ham

HOUSEMADE KIM CHI

KOJI CARROTS WITH CHILI
GARLIC SAUCE

SOUP 5

MISO SOUP
Tofu, Mushrooms, Seaweed



SWEETS 3

MOCHI ICE CREAM
Seasonal Flavors

BUILD IT: RAMEN → CHOOSE WAVY OR STRAIGHT NOODLES 19

BROTH - CHOOSE 1

SHIO - Clear Chicken Bone Broth & Dashi Seasoned with Sea Salt, Sake, Seaweed, Shiitake, Mirin, Roasted Apple Sofrito

SHOYU - Clear Chicken Bone Broth & Dashi Seasoned with Soy Sauce, Ginger, Garlic, Roasted Apple Sofrito

MISO - Pork or Chicken Bone Broth Seasoned with White & Red Miso, Sesame, Roasted Apple Sofrito

SPICY MISO - Same as Miso with Ginger and Fermented Chili Paste

MISO VEGAN BROTH - Mushroom, Leeks, Konbu (Seaweed)

TONKOTSU - 10-Hour Pork Bone Broth Seasoned with Sea Salt, Sake, Seaweed, Shiitake, Mirin, Roasted Apple Sofrito



PROTEIN

- | | |
|----------------------------|-------------------------|
| TORINIKU (GRILLED CHICKEN) | SHABU SHABU SHAVED BEEF |
| PORK BELLY CHASHU | MISO GLAZED TOFU |
| SHORT RIB +4 | |

TOPPINGS - CHOOSE UP TO 5. EXTRA TOPPINGS +1 EACH UNLESS NOTED

WHITE SESAME GREEN BEANS
MARINATED EDAMAME
NAPA CABBAGE
SOY SIMMERED HON SHIMEJI MUSHROOMS
KIMCHI
BABY BOK CHOY
SEAWEED SALAD
SESAME BROCCOLI RABE

MENMA
(Simmered Bamboo Shoots)
MARINATED BEAN SPROUTS
ROASTED KOJI CARROTS
CHERRY TOMATO SALAD
MISO CUCUMBER SALAD
MISO CORN
PICKLED DAIKON
SOFT BOILED EGG +2



CRUNCHIES

CRISPY GARLIC
CRISPY LEEKS
RICE CRACKERS
FURIKAKE
SESAME SEEDS
CRISPY CHILI CRUNCH
CRUNCHY RAYU

FLAVORED OIL

ROASTED SESAME
BLACK GARLIC
SCALLION
HOUSE FERMENTED CHILI SAUCE (2oz) +1
RED CHILI ALGAE OIL

GARNISH

NORI SHEETS
PICKLED RED GINGER
SHAVED SCALLIONS
GARLIC CHIVES
SHICHIMI
(Japanese 7 Spice)

HOUSE SPECIALTY RAMEN

SAPPORO RAMEN 19

Miso Tonkotsu (Pork) Broth, Pork Belly Chashu, Miso Corn, Soy Simmered Hon Shimeji Mushrooms, Menma (Soy Simmered Bamboo), Black Garlic Oil, Soft Egg, Scallions, Nori

TOKYO RAMEN 19

Shio (Salt) Double Broth - Clear Chicken Bone & Dashi (Seaweed & Vegetables), Soy Simmered Hon Shimeji Mushrooms, Pork Belly Chashu, Kamaboko (Fish Cake), Mizuna Greens, Menma (Soy Simmered Bamboo), Bean Sprouts, Soft Egg, Scallions, Nori



KYOTO RAMEN 19

Shoyu / Soy Sauce Based Triple Broth (Chicken, Pork & Seafood Broth), Choice of Toriniku (Grilled Chicken) or Pork Belly Chashu, Menma (Soy Simmered Bamboo), Soft Egg, Mizuna Greens, Nori



WHAT'S IN A NAME? *Shibuya* is one of the most popular areas of Tokyo; a go-to spot for shopping, entertainment, fashion, and restaurants.

KIDS MENU 11

KIDS DONBURI (RICE BOWL)

Premium Japanese White Rice, Choice of 2oz. Protein, 3 Toppings, Crunchies, Flavored Oil, Garnish

KIDS SALAD

Choice of Organic Farm Greens, Choice of 2oz. Protein, 3 Toppings, Crunchies, Salad Dressing, Garnish

KIDS RAMEN

Choice of Plain Chicken Broth or any Signature Ramen Broth, Choice of 2oz. Protein, 3 Toppings, Crunchies, Flavored Oil, Garnish

