

SHIN-SEN-GUMI FOUNTAIN VALLEY ROBATA & YAKITORI-SIDE

MONTHLY SPECIAL

FOIE GRAS

\$28.00

CREAMY DUCK LIVER

SEASONED WITH PAPRIKA



Chilled Chicken Jerky

Experience Japan's Umami Chilled Wings Delight!

New



8.00



Shin-Sen-Gumi

Robata & Yakitori Fountain Valley

Reservation available at Robata & Yakitori!

☎ 714-962-8952

Please follow us on Instagram



@shinsengumi.fountainvalley



Spring mix tossed w/ SSG original dressing, tomato, topped w/ seaweed, kaniwa sprouts, sesame seeds

7.00



Korean style spicy pickled napa cabbage, a sprinkle of sesame seeds

4.25



Boiled spinach, original creamy black sesame sauce, a sprinkle of sesame seeds

4.50



Boiled soy beans in the shell, lightly salted

3.75



Smashed cucumber, shredded flavored sea kelp, plum sauce, a sprinkle of sesame seeds

5.00



Chopped RAW octopus marinated in wasabi, topped w/ kaniwa sprouts, green onion, a sprinkle of sesame seeds

4.50

RAW RAW-FOOD Eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. The cooking of such animal foods reduces the risk of illness.

Soft Shell Crab



16.00

Deep fried soft shell crab w/ ponzu sauce,
topped w/ kaiware sprout and green onion

Yellowtail Sashimi



9.95

Sliced fresh raw yellowtail, seaweed,
shiso basil, sliced lemon wasabi & soy sauce

Scallop Sashimi



10.00

Fresh scallop sashimi w/ wasabi and a sliced lemon

Yellowtail Carpaccio



12.95

Marinated raw yellowtail topped w/ jalapeno,
sliced onion, kaiware sprout and pink pepper

Salmon Sashimi



9.00

Sliced fresh raw salmon, seaweed,
shiso basil, sliced lemon wasabi & soy sauce

Pork Feet Dashini



8.00

Pork feet stew w/ green onion

Ong Choy w/ Pork Belly



8.00

Stir fried ong choy w/ pork belly, topped w/ sesame seed

Hakata Gyoza



8.00

Hakata style bite-size pan fried pork & beef dumpling

Yuzu Shishito



6.00

Sautéed Shishito Peppers with Yuzu Mayo

Creamy Croquette



7.00

Creamy filling w/ crab meat
surrounded by a crispy shell

Agedashi Tofu



6.00

Deep fried tofu, soy sauce based sauce topped w/ bonito
flakes, grated ginger, grated daikon, green onion

Takoyaki



6.75

Deep fried octopus pancake-ball, okonomi sauce, mayo,
topped w/ bonito flakes, green laver, red ginger

Fried Pork Ear



6.25

Crispy deep fried pork ear

Fried Chicken Skin w/ Ponzu



7.00

Deep fried chicken skin w/ ponzu sauce, shiso basil,
grated daikon, sprinkled w/ Japanese red pepper



Fried Chicken 8.75

Deep fried free-range chicken w/ spring mix,
a wedge lemon, mayonnaise



Shrimp tempura w/ tempura dipping sauce

9.85



Deep fried squid legs

7.00



Japanese style pork omelet w/ okonomi sauce and mayo, topped w/ bonito flakes, shredded seaweed and red ginger

8.00



SGG original recipe stir fried pork and kimchi w/ special sauce, topped w/ green onion, kaniware sprout and sesame seed

8.95



Special grilled rib eye steak w/ special wasabi sauce

16.00



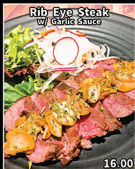
Grilled yellowtail collar w/ salt, grilled daiton & sliced lemon or lime (depend on the day)

14.00



Grilled mackerel w/ salt, a wedge lemon

12.50



Special grilled rib eye steak w/ special garlic sauce

16.00

Rice • Noodle • Soup

White Rice 1.75

Miso Soup 2.25



Fried rice w/ onion, egg, shrimp, topped w/ cilantro

10.50



A bowl of rice topped w/ minced chicken and shredded thin omelet

S 5.50 / L 10.00



Mayo Salmon or Plum

2.50

Furikake (Japanese rice seasoning) mixed rice ball w/ your choice of salmon flakes with mayonnaise or plum. Wrapped w/ seaweed sheet, comes w/ Japanese pickles



Pan fried udon & vegetables, topped w/ shaved dried bonito & green onion

9.75



Pan fried beef tripe & vegetable udon, topped w/ green onion

11.00



Shimeji mushroom miso soup, topped w/ green onion

4.75



Clam and shimeji mushroom miso soup, topped w/ green onion

5.75



Limited Time Japanese Sake



TEMAHIMA Junmai Daiginjo

The most premium series of Rokkasen.
Made of Yamadanishiki. Fruity with soft
umami. The handstamp on the right is the
drumming of taste. You can enjoy the soft
flavor and rich fragrance delivered from rice.

720 mL \$130

ROKKASEN Junmai Super Dry

Made of Dewa no Sato.
It is very clean and sharp sake as you feel
"Sake made out from rice".
It is a versatile sake does not getting tired
of drink.

720 mL \$50



Drink Menu

SAPPORO DRAFT BEER

Mug (12oz)	5.25
Mega Mug (34oz)	11.00
Pitcher (60oz)	18.00



BOTTLED BEER

Asahi Super Dry	7.00
Orion (Okinawa)	8.00

SHOCHU

- iichiko (Barley)
- Ginza No Suzume (Barley)

Cocktail Style	On the Rock	Bottle 750ml
6.00	7.80	42.00

★for Cocktail Style...Cold Water, Hot Water, Green Tea, Oolong Tea, Coke, Lemon

■ We will keep your bottle for 2 months

• 8pcs of Lemon	1.00
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JAPANESE SAKE

HOUSE SAKE

TAKARA KOSHU MASAMUNE

12.50 (280ml)

HOT
HOT



Hakkaisan
八海山

Mellow texture. A lightly dry finish clears your palate and makes our Junmai Sake a very food friendly sake, indeed.

Bottle (300ml) 43.00



Otokoyama
月山

Very popular brand. Light and smooth rich flavor with hint of fruit on the nose. Crisp, dry finish.

Bottle (300ml) 24.00



Kikusui
菊水

Beautiful and compact with a light note of banana aroma and a clean refreshing finish.

Bottle (300ml)	22.00
Bottle (750ml)	50.00
Bottle (1.8L)	115.00



Kubota Manju
久保田萬寿

Soft, round, elegant, and clean with a quick finish. Very well balanced with a touch of richness.

Bottle (720ml) 108.00



Sayuri
志留里

Pure light sake brewed up carefully with the natural water of Bizen.

Bottle (300ml) 14.50



Mio
峰

Refreshing, fruity and unique sweet aroma. Crafted in the traditional brewing style, with rice, water and hops. Also available for a wide range of tastes - a new sake for a new age.

Bottle (300ml) 17.00



Ume Highball
Yuzu Highball

6.50

CHOYA Plum Wine & Yuzu

Plum Wine On The Rock (Glass)	6.00
Yuzu On The Rock (Glass)	6.00
Ume Highball (Plum Wine + Soda)	6.50
Yuzu Highball (Yuzu Sake + Soda)	6.50
Plum Wine Bottle	36.00
Yuzu Bottle	36.00

DESSERT

Vanilla Ice Cream	3.50
Green Tea Ice Cream	3.50
Crème Brûlée	6.50
Matcha Brûlée	6.75
Dariole Aux Chocolat	8.25
Apple Pizza	8.75

Crème Brûlée



Dariole Aux Chocolat



SOFT DRINK

NO REFILL

● Ramune 3.00

FREE REFILL 2.75

- Coke
- Diet Coke
- Coke Zero
- Sprite
- Dr Pepper
- Pink Lemonade
- Green Tea
- Calpico



All Shin-Sen-Gumi CLOSED on 10/9(Mon)

Thank you for your understanding!



Shin-Sen-Gumi 2GO GARDENA

18203 S. Western Ave.
#104, Gardena CA 90248

10/1(Sun) ~ 31(Tue)

薩摩ラーメンフェア Satsuma Ramen Fair

Special Satsuma Ramen Available!!



Shin-Sen-Gumi 2GO ANAHEIM

185 W. Center Street Promenade,
Anaheim, CA 92805

10/1(Sun) ~ 31(Tue)

October chilly udon



Hakata Ramen & Udon IRVINE

6404 Irvine Blvd. Irvine, CA 92620

10/2 (Mon) 3(Tue) 4(Wed)

3 DAYS UDON 30% OFF

Every month, beginning from the first Monday of the month. Lunch & Dinner



All Bonito Stock Udon

All Curry Udon

All Cream Udon

Hakata Ramen ROSEMEAD

8450 E. Valley Blvd. #103,
Rosemead, CA 91770

10/21(Sat) ~ 22(Sun)

SHIN-SEN-GUMI HAKATA RAMEN ROSEMEAD
18th ANNIVERSARY SALE

50% OFF!!

HAKATA
RAMEN



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For more information, please visit our website!