

DOMU

RAMEN

DOMU CREATIONS

- RICHE RICH** - MISO - SHOYU PORK BONE BROTH, CHASHU, AJITAMA BRULEE, KIKURAGE, SCALLION, FRIED GARLIC, BLACK GARLIC OIL, DOMUDAMA 13
- TOKYO** - SHOYU CHICKEN BROTH, FRIED CHICKEN THIGH, AJITAMA BRULEE, KIKURAGE, SEARED GARLIC CHIVES, INFUSED DUCK FAT, GARLIC SCALLION CONFIT 13
- CURRY** - CHICKEN BROTH, FRIED CHICKEN THIGH, JAPANESE BEECH MUSHROOMS, MENMA, THAI BASIL, SCALLIONS, THAI CHILI PASTE (MILD, MEDIUM, OR HOT) 13
- MISO** (CHOICE OF BUTTER OR SPICY) - CHASHU, ROASTED CORN, BEAN SPROUTS, SCALLIONS, KIKURAGE 13
- UNI MAZEMEN** (NO BROTH) - UNI BUTTER SAUCE, *IKURA, MICRO GREENS, CRISPY QUINOA, CHIVES, *FRESH UNI 16
- NEW JAPAN MAZEMEN** (NO BROTH) - SHIO BASE, BLACK GARLIC OIL, KEWPIE MAYO, SCALLIONS, JAPANESE BEECH MUSHROOMS, KIKURAGE, CHASHU ENDS, *ONTAMA 13
- CHUKA** (COLD RAMEN: BROTHLESS) - ROASTED CORN, MENMA, TORCHED TOMATO, CUCUMBER, SHIITAKE MUSHROOMS, *ONTAMA, SESAME VINAIGRETTE 10

BACK TO THE CLASSICS

A TRIBUTE TO THE TRADITIONAL FLAVORS OF RAMEN

- BLACK TONKOTSU** - SHIO PORK BONE BROTH, MENMA, SCALLIONS, *AJITAMA, CHASHU, BLACK GARLIC + KOMI OIL 13
- SPICY TONKOTSU** - SHIO PORK BONE BROTH, MENMA, SCALLIONS, *AJITAMA, CHASHU, HOUSE - MADE SPICY BOMB, KOMI OIL 13
- YUZU CHICKEN** - SHIO BASE CHICKEN BROTH, MENMA, SCALLIONS, *AJITAMA, FRIED CHICKEN THIGH, JAPANESE SPICES, KOMI OIL, LIME ZEST 13
- VEGAN** - SHIO BASE VEGETABLE BROTH, MENMA, SCALLIONS, KIKURAGE, TORCHED TOMATO, FRIED TOFU, JAPANESE SPICES, LIME ZEST 12
- ADD - ONS**
- | | |
|------------------------------------|---------------------------------------|
| CHASHU (BRAISED PORK BELLY) +3 | SEASONED SHIITAKE MUSHROOMS +2 |
| FRIED CHICKEN THIGH +3 | SEARED GARLIC CHIVES +2 |
| *AJITAMA BRULEE (SEASONED | MENMA (SEASONED BAMBOO SHOOTS) +2 |
| SOFT BOILED EGG) +2 | FRIED TOFU +1.50 |
| *ONTAMA (SOUS VIDE POACHED EGG) +2 | FRIED GARLIC +1 |
| JAPANESE BEECH MUSHROOMS +2 | SCALLIONS +.50 |
| GRILLED CORN +1 | KIKURAGE (WOOD EAR MUSHROOM) +1 |
| NALI'S HOMEMADE KIMCHI +2 | BEAN SPROUT +1 |
| | KAE DAMA (SECOND ORDER OF NOODLES) +3 |

WE MAKE OUR OWN NOODLES

RESPECTFULLY, FOOD WILL BE SERVED AS IT IS READY UNLESS OTHERWISE REQUESTED

SWEETS

SOFT - SERVE ICE CREAM
SERVED IN A WAFFLE CONE OR CUP

ROTATING FLAVORS:

MATCHA GREEN TEA
TARO
CEREAL MILK
VIETNAMESE COFFEE
THAI TEA
PURE MILK W/ HONEY COMB

HOUSE - MADE THAI TEA
SWEETENED AND TOPPED WITH CREAM

PLATES

- GF DOMU WINGS** (COATED W/ KIMCHI BUTTER SAUCE) 6 EXTRA CRISPY WINGS 9
- GF BLACK TRUFFLE BURRATA** - FRESH MOZZARELLA INFUSED WITH BLACK TRUFFLES AND FILLED WITH CREAM, YUZU GELEE, TORCHED TOMATO, THAI BASIL 8
- GF TAKO** - GRILLED OCTOPUS W/ YUZU KOSHO, CRISPY SMASHED FINGERLING POTATOES, MICRO GREENS, RADISH, YUZU MAYO 9

VEGETABLES

- GF FINGERLING BRAVAS** - CRISPY FINGERLING POTATOES, SPICY KEWPIE MAYO, SOUR CREAM, CHIVES, JAPANESE SPICES 6
- SICHUAN CUCUMBERS** (COLD DISH) - HOUSE BLEND SESAME OIL, FRIED GARLIC, SESAME SEEDS, JAPANESE SPICES 5
- GF CHEEZUS** - ROASTED CORN (CUT OFF THE COBB), KEWPIE MAYO, MELTED MOZZARELLA, JAPANESE SPICES, SCALLIONS, LIME 6
- SHISHITO** - PEPPERS, BROWN BUTTER, SOY TARE, CRISPY QUINOA (GF OPTION) 7
- NALI'S HOMEMADE KIMCHI** - MADE LOCALLY, FERMENTED NAPA CABBAGE IN KOREAN SPICES 5

BAO (STEAMED BUNS: 2 PER ORDER)

- PIGS IN A BLANKET** - CHASHU ENDS, PERSIAN CUCUMBER, PICKLED CABBAGE, SCALLION, SPICY KEWPIE MAYO 7
- KRABBY PATTY** - FRIED SOFT SHELL CRAB, TORCHED TOMATO, MICRO - GREENS, RADISH, YUZU SHICHIMI MAYO 8

RICE BOWLS

- *DOMU DON** - UNI, SPICY TUNA, IKURA, CHIVES, RADISHES, NORI (GF OPTION) 18
- CHASHU DON** - CHASHU ENDS, SEASONED SHIITAKE MUSHROOMS, PERSIAN CUCUMBERS, ONTAMA, SCALLION, NORI 11

GF = GLUTEN FREE

*Notice: Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DOMU

SPECIALTY COCKTAILS - \$12

BY: SEAN SHEEHAN, AMANDA DIXON, RENATE SPURLOCK, DALLAS PERDEW, AND JOEY COLLELA

WINTER REMEDY - PLANTATION 3 STAR RUM, COURVOISIER VS COGNAC, LEMON, HONEY, SAGE

SPICE UP YOUR LIFE - TOGARASHI SPICE INFUSED ESPOLON TEQUILA, COINTREAU, LEMON, SIMPLE SYRUP, EGG WHITE, MERLOT

WHEN IN ROME - APEROL, FORDS GIN, VELVET FALERNUM, LEMON, CHAMPAGNE

THE JANE DOE - FERNET BRANCA, CYNAR, CARPANO ANTICA, LEMON, SIMPLE SYRUP, HOMEMADE SHISHITO - CELERY BITTERS, SALT

MONEY IN THE BANANA STAND - CRUZAN BLACK STRAP RUM, GIFFARDS BANANA DU BRESIL, HONEY, OJ

RODESOTA - SUNTORY TOKI JAPANESE WHISKY, CYNAR, GREEN CHARTREUSE, PERSIMMON - YUZU SIMPLE, LIME, SPARKLING YUZU SAKE

WINE NOT? - MERLOT, GRAND MARNIER, COURVOISIER VS COGNAC, COINTREAU, SIMPLE SYRUP, DRUNKIN CANE BITTERS, ANGOSTURA AROMATIC BITTERS

CHRISTMAS THYME - TITOS VODKA, YELLOW CHARTREUSE, BLUEBERRY THYME SIMPLE SYRUP, LEMON

DOMU CLASSICS

LYCHEE MARTINI - 8
TITOS VODKA, LYCHEE JUICE, SIMPLESYRUP, LYCHEE POPPING BOBA

BEES KNEES - 8
FORDS GIN, LEMON, HONEY, HOMEMADE LAVENDER BITTERS

PALOMA FIZZ - 8
ESPOLON TEQUILA, GRAPEFRUIT, SIMPLE SYRUP, LIME, EGG WHITE, SODA

AVIATION - 8
FORDS GIN, MARASCHINO LIQUEUR, CREME DE VIOLETTE, LEMON

TOKI OLD FASHIONED - 12
SUNTORY TOKI JAPANESE WHISKY, GINGER, LEMON BITTERS

SMOKED OLD FASHIONED - 12
MARS IWAI JAPANESE WHISKY, CINNAMON, DEMERARA, ANGOSTURA AROMATIC BITTERS

KYOTO MULE - 12
JAPANESE SHOCHU, LIME, LYCHEE SYRUP, FEVER TREE GINGER BEER

NEW JAPAN - 12
COURVOISIER V.S. COGNAC, MARS IWAI JAPANESE WHISKY, GIFFARD ORGEAT, LEMON, BITTERS

CAN/BOTTLED BEER

MILLER HI LIFE PRICE
CHAMPAGNE OF BEERS - ABV 4.6 3.25

MODELO 4.00
PALE LAGER - ABV 4.5

PABST BLUE RIBBON 3.25
AMERICAN LAGER - ABV 4.74

ASAHI 4.50
SUPER DRY JAPANESE RICE LAGER - ABV 5.00

TERRAPIN HI-5 5.50
IPA - ABV 5.9

BOULEVARD BREWING TROPICAL 5.50
PALE ALE - ABV 5.9

COPPERTAIL FREE DIVE 5.50
IPA (TAMPA, FL) - ABV 5.9

CROOKED CAN BREWING MCSWAGGER 5.50
AMBER ALE (WINTER GARDEN, FL) - ABV 6.0

RED CYPRESS DEVIL'S CHAIR 5.50
IPA (WINTER SPRINGS, FL) - ABV 7.0

ORANGE BLOSSOM PILSNER 5.25
PALE LAGER, (ORLANDO, FL) - ABV 5.5

ORANGE BLOSSOM TOASTED COCONUT PORTER 5.25
(ORLANDO, FL) - ABV 5.25

KEEL CURLEY STRAWBERRY HARD CIDER 5.00
(PLANT CITY, FL) - ABV 6.2

CIGAR CITY HOMEMADE APPLE PIE HARD CIDER 5.50
(TAMPA, FL) - ABV 5.5

REKORDERLIG PASSIONFRUIT CIDER 7.50
(SERVED W/ GLASS OF ICE) - ABV 4.0

JAPANESE WHISKY

SHINSHU MARS IWAI - 7.50

SHINSHU MARS TRADITIONAL - 10

SUNTORY TOKI - 8.50

EIGASHIMA AKASHI - 10

NIKKA COFFEY GRAIN - 12.50

ICHIROS MALT AND GRAIN - 16

HIBIKI HARMONY - 14

HIBIKI 17 YEAR - 38

HAKUSHU 12 YEAR - 28

YAMAZAKI 12 YEAR - 26

YAMAZAKI 18 YEAR - 80

SAKE

250ML / BOTTLE

HOUSE SAKE - 7 / 20

MIDORIKAWA JUNMAI - 22 / 60

KIKUSUI JUNMAI GINJO - 22 / 60

PEARLS OF SIMPLICITY JUNMAI DAIGINJO - 25 / 67

RIHAKU DREAMY CLOUDS NIGORI - 22 / 60

SPARKLING JELLY - 10
PEACH, BERRY, OR YUZU

KIBO SHOTGUN - 10

FUNAGUCHI SHOTGUN - 15

KUNIZAKARI NIGORI - 11

ONIKOROS SAKE JUICE BOX - 10

SAKE IN A CAN

WINE

HOUSE RED GLASS / BOTTLE
CABERNET, PINOT NOIR, MERLOT 5 / 20

HOUSE WHITE 5 / 20
CHARDONNAY, PINOT GRIGIO, MOSCATO, SAUVIGNON BLANC

SPARKING CHAMPAGNE 5 / 20