



KOPAN
SUSHI & RAMEN BAR

BEVERLY



Fresh Kumamoto Oyster
(3pcs) 11.95 / (6pcs) 21.95
(12pcs) 41.95

Izakaya



8.95
Menchi Katsu Bites (3pcs)
Ground Meat Cutlet wrapped with panko breadcrumbs that is lightly fried.



7.95
Stuffed Avocado
Avocado stuffed with lightly baked spicy tuna and onion mixed with dynamite sauce



5.95
Kani Crab Stick
Crispy Kani strips



10.95
Fried Baby Octopus
Deep fried baby octopus with mayo

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10.95
Calamari Ring
Lightly Fried Calamari served with house made Spicy Sauce

12.95
Crispy Rice w/Spicy Tuna (4pcs)
Creamy Spicy Tuna, Avocado, Jalapeno, Spicy Mayo, Eel Sauce on Top of Buttered Crispy Rice



9.95
Sesame Chicken
Deep fried chicken bites served with a house sauce.



9.95
Jalapeno Bomb (4pcs)
Lightly Fried with Spicy Tuna, Cream Cheese in Jalapeno



9.95
Mixed Tempura
Assorted Shrimp and Vegetable Tempura. Only Shrimp option is available (4pcs)



8.95
Takoyaki (6pcs)
Fried Osaka Style Octopus Ball topped with Bonito Flakes



6.95
Cucumber Avocado salad
Persian Cucumber and Avocado Slices Tossed with a Spicy Chili and Lime Seasoning



7.95
Seaweed Salad
Seasoned Seaweed Salad



Sweet Pork Ribs 10.95
5pcs Pork Ribs with Sweet and Spicy Sauce

King Mushroom Steak 8.95

Thick slices of sauteed king oyster mushrooms served on a skillet



Hamburg Steak 9.95
Japanese Hamburg Steak with sauteed onions and mushroom served on a skillet

KO-PAN Menu



Chili lime Tako 13.95
Crispy and Tender Octopus Leg Served with Our House Tartar Sauce



King Crab Bites 13.95
4pcs Baked King Crab Leg Meat on Crispy Bites



Garlic Green Bean 8.95
Pan Sauteed Green Beans in our house garlic sauce (Spicy Option Available for \$1)



Baked Green Mussel 10.95
6pcs/ Baked Green Mussel topped with dynamite sauce, green onion, and masago



Gyoza (Beef / Veggie) 8.95
Pan Seared Gyoza served with Soy Vinegar Sauce



Shrimp Shumai (5pcs) 9.95
Steamed Shrimp Dimsum Served with Ponzu



Shishito Pepper 8.95
Fried Shishito Pepper Tossed with House Soy Dressing



Edamame 5.95/8.95
(Salted / Spicy Garlic)
Sauteed Edamame with Garlic House Made Sweet Soy

Crabmeat = Imitation Crabmeat
Substitutions or additions (Soy Paper, Smelt Egg, Avocado, Asparagus, Real Crabmeat, etc.) can be made for an additional charge.



KOPAN
SUSHI & RAMEN BAR

Actual Presentation May Vary.
Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish, or Egg May Increase Your Risk of Foodborne Illness.

RAMEN ラーメン

Our ramen broth is pork bone based. It is boiled for 16 hours for a Rich and Creamy flavor.



Tonkotsu Ramen 14.95

Pork Broth, Choice of Protein, Bean Sprout, Corn, Green Onion, Seasoned Egg, and Dried Seaweed

Choose Your Spicy Level

Non Spicy 1 Mild 2 Spicy 3 Super Spicy

Choose Your Toppings (Optional)



Seared Chashu 3.5



Chicken Breast 3.5



Tofu (NON GMO) 3



Black Garlic Oil 1.5



Egg 1.5 (Only Soft Boiled)



Crunch Onion & Garlic 1.1



Shiitake Mushroom 1.0



Kikurage Mushroom 1.0 (Wood Ear Mushroom)



Bamboo Shoot 1.1



Bean Sprouts 0.95



Corn 0.95



Spinach 0.95



Red Ginger 0.95



Grated Garlic 1.0



Green Onion 1.0



Dried Seaweed 1.0

SIDE

Extra Tonkotsu Soup 4.95

Extra thin noodle 3.5

Steamed Veggie 3

Extra Kara Miso Soup 6.50

Extra curly noodle 4.5

Steamed Rice 2

KOPAN SIGNATURE RAMEN



Cutlet Ramen 19.95

Pork Broth: Cutlet, Bean Sprout, Corn, Green Onion, Seasoned Egg, and Dried Seaweed

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Kuro Mayu Ramen 15.95

Pork Broth: Pork Chashu, Bean Sprout, Bamboo Shoot, Kikurage Mushroom, Corn, Seasoned Egg, Green Onion, Dried Seaweed, and Black Garlic Oil



Kara Miso Ramen 16.95

Pork Broth: Pork Chashu, Bean Sprout, Bamboo Shoot, Kikurage Mushroom, Corn, Seasoned Egg, Green Onion, Dried Seaweed, Sesame Seed, and Spicy Miso



Vegan Ramen 14.95

Baby Corn, Mushroom, Lotus Root, Broccoli, Cauliflower, Cabbage, Spinach, Cherry Tomato, Corn, Organic Tofu

* Pork broth substitution -> \$3
* NO topping substitution will be allowed
* Please notify your server for any food allergies



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Negitoro donburi **19.95**

Finely chopped Toro and negi (scallions) topped with fresh Uni served on a bed of sushi rice; comes with slices of dried seaweed

MINI
DONBURI

どんぶり



Yuzu Salmon Donburi **18.95**

Fresh salmon aged with yuzu and house soy served on a bed of sushi rice; topped with marinated egg and ikura



Unagi Donburi **18.95**

Baked Freshwater Eel on a bed of sushi rice served with slices of avocado and topped with ikura and eel sauce



HOT POT

すき焼



Ribeye Sukiyaki **19.95**

Japanese nabe served with marinated ribeye with mushrooms and vegetables

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19.95

Nagasaki Nabe

Japanese spicy creamy seafood nabe served with vegetable and crispy rice

**This Dish Contains Dairy*

HOT STONE



Menchi Curry Katsu **19.99**

Pork or Chicken
Curry Katsu **17.99**

House made curry sauce served with cutlet and rice on a hot stone pot.

Cheese
Curry Katsu **19.99**



Jalapeno Cheese
Curry Katsu **21.99**

SUSHI BAR SIGNATURE DISH

TOP

Hotate Crudo 21.95

Hokkaido Scallop Topped with Fresh Toro and Caviar Drenched in Gamtae House Special Sauce

MIDDLE

Yuzu Miso Black Snapper Crudo 17.95

Snapper Drenched In Our House Yuzu and Miso Dressing ***This Dish Contains Nuts**

BOTTOM

Tuna on Crunchy Spinach 17.95

Crispy Spinach Topped with Cajun Tuna Sashimi Served with Goma Dressing



Trio Tartar

16.95

Assorted Fish Mixed with Our Creamy Dressing



Garlic Lover's Albacore 16.95

6pcs/ Crispy Onion with Albacore Sashimi. Served with Garlic Butter and Garlic Ponzu.



Yellowtail Jalapeno

16.95

6pcs/ Yellowtail Sashimi with Jalapeno, Cilantro, Peppercorn. Served with Ponzu, Japanese Dressing and Sriracha.



Truffle Salmon Blue Crab 19.95

5pcs/ Blue Crab and Avocado Wrapped with Salmon Sashimi. Served with Truffle Oil and Yuzu Citrus Dressing, Sea Salt.



Jessica Albacore

16.95

5pcs/ Spicy Tuna, and Avocado Wrapped with Albacore Sashimi. Served With Jalapeno on Top with Soy Mustard Dressing.



Mango Salmon Special 16.95

5pcs/ Spicy Crabmeat, Mango Wrapped by Salmon. Served with Yuzu Ponzu and Yuzu Kosho.

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Ginza Sushi **\$37.95**
12pcs Assorted Chef's Choice Sushi

Sakura Sushi **\$24.95**
6pcs Assorted Chef's Choice Nigiri Sushi
with a Choice of California Roll or Spicy Tuna Roll



Ebisu Sashimi **\$55.95**
18pcs Assorted Chef's Choice Sashimi

\$37.95
Okinawa Sashimi
12pcs Assorted Chef's Choice Sashimi

SASHIMI (5 pcs)

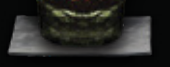
Tuna	16. ⁹⁵
Yellowtail	15. ⁹⁵
Yellowtail Belly	16. ⁹⁵
Salmon	14. ⁹⁵
Salmon Belly	16. ⁹⁵
Albacore	14. ⁹⁵
Mackerel	14. ⁹⁵
Halibut	17. ⁹⁵
Black Snapper	16. ⁹⁵
Octopus	14. ⁹⁵

HOUSE ROLL

California Roll	6. ⁹⁵
Spicy Tuna Roll	7. ⁹⁵
Tuna Roll	8. ²⁵
Salmon Roll	7. ²⁵
Salmon Avocado Roll	8. ²⁵
Yellowtail Roll	7. ⁹⁵
Blue Crab Roll	12. ⁹⁵
Spicy Albacore Roll	7. ⁷⁰
Salmon Skin Roll	7. ²⁵
Philly Roll	8. ⁹⁵
Eel & Avocado Roll	8. ⁹⁵
Avocado Roll	6. ²⁵
Cucumber Roll	5. ⁹⁵
Vegetable Roll	6. ⁵⁰
Scallop Roll	7. ²⁵

SUSHI

****Add Caviar \$4 (2pcs)**

Tuna (Maguro) Fresh Tuna		7. ²⁵
Salmon (Sake) Fresh Salmon		6. ⁹⁵
Salmon Belly Fresh Salmon		7. ²⁵
Yellowtail (Hamachi) Fresh Hon Hamachi		7. ²⁵
Yellowtail Belly (Hamachi Toro) Yellowtail Belly		7. ⁷⁵
Halibut (Hirame) With Green Onions, Lemon Juice, Sea Salt		6. ⁷⁵
Albacore (Bincho Maguro)		6. ⁷⁵
Mackerel (Saba) House Marinated with Vinegar		5. ⁹⁵
Black Snapper (Kurodai)		7. ²⁵
Spanish mackerel		7. ⁷⁵
Squid (Ika) With Shiso Leaf		5. ⁷⁵
Octopus (Tako) Cooked Octopus		5. ⁹⁵
Fresh Water Eel (Unagi) Baked Unagi with Eel Sauce		6. ⁷⁵
Shrimp (Ebi)		5. ²⁵
Jumbo Scallop (Hotate)		6. ⁹⁵
Ama Ebi (Sweet Shrimp) With Fried Shrimp Head		9. ⁹⁵
Egg (Tamago) Japanese Omelette		5. ²⁵
Salmon Egg (Ikura) House Marinated with Soy Sauce & Mirin		7. ⁷⁵
Scallop (Kaibashira) Scallop Mixed with Mayo		5. ⁷⁵
Smelt Egg (Masago)		5. ²⁵
Sea Urchin (Uni) Fresh Sea Uni		M.P.
Fatty Tuna (Toro) Bluefin O-toro		M.P.

FRESH & BAKED SPECIAL ROLLS

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Fire Cracker Roll **14.95**

In : Spicy Scallop, Spicy Crabmeat
Out : Spicy Tuna, Crunch Powder
Sauce : Eel Sauce, Spicy Mayo



Alaska Roll **15.95**

In : California Roll
Out : Salmon, Red Onion, Lemon Slices
Sauce : Soy Mustard Dressing



Lemon Roll **16.50**

In : Spicy Tuna, Cucumber
Out : Avocado, Tuna, Lemon Sliced
Sauce: Goma(Sesame), Yuzu Ponzu



Rainbow Roll **16.50**

In : California Roll
Out : Tuna, Salmon, Albacore,
Shrimp, Avocado



Protein Roll **16.75**

In : Tuna, Salmon, Yellowtail, Crabmeat,
Avocado Out : Cucumber Wrapped
Sauce : Soy Mustard Dressing



Super Philly Roll **16.50**

In : Salmon, Avocado, Cream Cheese
Out : Salmon



Yummy Roll **16.25**

In : California Roll
Out : Spicy Tuna and Salmon
Sauce : Spicy Mayo, and Spicy Ponzu



Red Dragon Roll **16.50**

In : California Roll
Out : Tuna, Deep Fried Garlic
Sauce : Garlic Butter



Mango Lover Roll **16.25**

In : Salmon, Mango, Avocado
Out : Spicy Tuna
Sauce : House Mango Salsa, Spicy Mayo



Cajun Tuna Roll **15.50**

In : Spicy Tuna, Cucumber
Out : Seared Tuna with Cajun Powder
Sauce : Rayu, Soy Mustard Dressing



Baja California Roll **16.25**

In : Spicy Tuna, Cucumber
Out : Yellowtail, Jalapeno
Sauce : Ponzu, Sriracha Dots



Zen Roll **16.95**

In : Tuna, Salmon, Yellowtail, Cucumber wrapped with
Soy Paper Out : Avocado, Masago, Green Onion
Sauce : Goma, Japanese Dressing



Tiger Tail Roll **15.95**

In : California Roll
Out : Sushi Shrimp on Top



Snow White Roll (6pcs)

In : Tuna, Salmon, Avocado, Crabmeat
wrapped with Soy Paper
Sauce : Goma, Soy Mustard Dressing



Spicy Rose Roll **13.95**

In : California Roll
Out : Spicy Tuna, Crunch Power
Sauce : Spicy Mayo, Eel Sauce



Cilantro Salmon Roll **16.95**

In : Avocado, Crabmeat wrapped with Cucumber
Out : Salmon, Onion, Masago, Kaiware,
Green Onion, Cilantro Mixed with House Mayo



Baby Crawfish Roll (Baked)

In : California Roll
Out : Crawfish Baked with Kopan
Baked Mayo, Masago, Green Onion
Sauce : Eel Sauce



Dragon Roll (Baked) **15.95**

In : Crabmeat, Avocado
Out : Fresh Water Eel, Avocado
Sauce : Eel Sauce



Volcano Roll (Baked) **15.95**

In : Spicy Tuna Out : Salmon, whole roll baked
with Kopan Baked Mayo, Crunch Powder
Sauce : Eel Sauce



Baked Salmon Roll **15.75**

In : California Roll Out : Salmon, whole roll
baked with Kopan Baked Mayo, Masago,
Green Onion Sauce : Eel Sauce



Oyako Salmon Roll **16.95**

In : Cucumber, Avocado, Gobo
Out : Salmon, Ikura, Kizame Wasabi
Sauce : Ponzu



Sapporo Roll (Baked) **16.25**

In : Salmon, Cream Cheese, Avocado
Out : Crabmeat, whole roll baked with Spicy
Mayo and Kopan Baked Mayo Sauce : Eel Sauce



Snow Cone Roll (Baked) **16.25**

In : California Roll Out : Crawfish and Spicy Albacore,
Whole Roll Baked with Kopan Baked Mayo, Green Onion,
Masago Sauce : Spicy Mayo, Eel Sauce



Caterpillar Roll (Baked) **14.95**

In : Fresh Water Eel, Crabmeat
Out : Avocado
Sauce : Eel Sauce



B.S.C.R (Baked) **15.50**

In : California Roll Out : Bay Scallop baked
with Kopan Baked Mayo, Masago, Green Onion
Sauce : Eel Sauce



Naked Roll (6pcs) **17.50**

In : Crabmeat, Spicy Tuna wrapped with Soy Paper
Out : Tuna, Salmon, Yellowtail on Top, Masago,
Green Onion Sauce : Soy Mustard Dressing

TEMPURA SPECIAL ROLLS

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Kopan Roll [17.50]

In: Shrimp Tempura, Spicy Tuna, Avocado
Out: Albacore, Crispy Crab Sticks
Sauce: Soy Mustard



Geisha Roll [16.25]

In: Shrimp Tempura, Crabmeat, Avocado, Cucumber
Out: Seared Salmon, Crunch Powder
Sauce: Spicy Mayo



Tokyo Roll [16.95]

In: Spicy Tuna, Cucumber
Out: Spicy Albacore, Avocado, Crispy Onion
Sauce: Spicy Ponzu, Eel Sauce, Spicy Mayo



Captain America [17.50]

In: Shrimp Tempura, Spicy Tuna, Cucumber
Out: Crowfish Tempura, Fresh Water Eel, Avocado, Crunch Powder
Sauce: Spicy Mayo, Eel Sauce



Crunch Spider Roll [16.95]

In: Crabmeat, Avocado, Cucumber, Soft Shell Crab
Out: Spicy Tuna, Crunch Powder
Sauce: Eel Sauce



Crunch Dragon Roll [16.95]

In: Shrimp Tempura, Spicy Crabmeat, Avocado
Out: Fresh Water Eel, Avocado, Crunch Powder
Sauce: Eel Sauce



Truffle Hunter Roll [16.95]

In: Shrimp Tempura, Crabmeat, Avocado, Cucumber
Out: Salmon, Tuna, Red Onion, Kizame Wasabi
Sauce: Truffle Oil, Soy Mustard Dressing



Spider Roll [15.50]

In: Soft Shell Crab, Gobo, Cucumber, Avocado
Out: Crunch Powder
Sauce: Eel Sauce



Salmon Tempura Roll [15.95]

In: California Roll
Out: Deep Fried Salmon Tempura, Crunch Powder
Sauce: Eel Sauce, Spicy Mayo



Senorita Roll [14.25]

In: Shrimp Tempura, Crabmeat, Avocado
Out: Spicy Tuna, Crunch Powder
Sauce: Spicy Mayo, Eel Sauce



Crazy Roll [16.95]

In: Shrimp Tempura, Avocado, Cucumber
Out: Spicy Albacore, Crabstick, Green Onion, Masago, Crunch Powder
Sauce: Spicy Mayo, Eel Sauce



Super Crunch Roll [14.95]

In: Shrimp Tempura, Crabmeat, Avocado
Out: Sushi Shrimp, Avocado, Crunch Powder
Sauce: Eel Sauce



OMG Roll [16.75]

In: California Roll
Out: Spicy Tuna, Deep Fried Fresh Water Eel, Crunch Powder
Sauce: Eel Sauce, Spicy Mayo



Fantasy Roll [15.95]

In: Spicy Tuna, Shrimp Tempura, Cucumber
Out: Avocado
Sauce: Spicy Mayo



Samurai Roll [16.95]

In: Shrimp Tempura, Spicy Tuna
Out: Fresh Water Eel, Avocado
Sauce: Eel Sauce, Spicy Mayo



Golden Tiger Roll [14.50]

In: Shrimp Tempura, Avocado, Cream Cheese
Out: Whole Deep Fried Roll, Spicy Crabmeat on Top, Masago, Green Onion
Sauce: Spicy Mayo, Eel Sauce



King Salmon Roll [16.25]

In: Crabmeat, Avocado, Deep Fried Salmon Tempura
Out: Salmon
Sauce: Spicy Mayo, Eel Sauce



Bomb Digity Roll [15.95]

In: Spicy Tuna, Shrimp Tempura
Out: Albacore, Jalapeno and Crispy Onion
Sauce: Soy Mustard



Spicy Tuna Tempura Roll [13.25]

In: Spicy Tuna, Avocado, Whole Deep Fried Roll
Sauce: Eel Sauce, Spicy Mayo



Golden Salmon Roll [12.95]

In: Salmon, Crabmeat, Avocado, Cream Cheese, Whole Deep Fried Roll
Sauce: Eel Sauce



Jalapeno Tempura Roll [14.95]

In: Jalapeno, Cream Cheese, Spicy Tuna, Avocado
Out: Crunch Powder
Sauce: Eel Sauce, Spicy Mayo



Gold Crunch Roll [12.95]

In: Shrimp Tempura, Crabmeat, Avocado
Out: Crunch Powder
Sauce: Eel Sauce



California Tempura Roll [11.95]

In: Crabmeat, Avocado, Whole Deep Fried Roll
Sauce: Eel Sauce

BENTO BOX お弁当

Served with Miso Soup, Salad, and Rice.

Each Item cannot be duplicated for combination

Lunch 11:00 AM ~ 4:00 PM (Mon-Fri) *Except Holiday

LUNCHランチ

any 2 Items **17.95**

any 3 Items **20.95**

DINNERディナー

any 2 Items **20.95**

any 3 Items **23.95**



今日コバラなくて 大丈夫そう？

CHOICES

- Chicken Teriyaki
- Salmon Teriyaki
- Ribeye Beef(bulgogi)
- Pork Cutlet
- Chicken Cutlet
- Sesame Chicken
- Takoyaki
- Gyoza (beef or Veggie)
- Mixed Tempura
- California Roll
- Avocado Roll
- Vegetable Roll

DELUXE CHOICES (add \$2)

- Tuna Roll
- Spicy Tuna Roll
- Salmon Avocado Roll
- Philly Roll
- Yellowtail Roll
- Spicy Albacore Roll
- Eel Avocado Roll
- Gold Crunch Roll



PREMIUM CHOICES (add \$4)

- 5pcs Sashimi (1 Tuna, 2 Salmon, 2 Albacore)
- 4pcs Sushi (Tuna, Salmon, Albacore, Shrimp)



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日本酒

SAKE



満珠 KUBOTA MANJU

Rich aroma and intense flavors, the greatest of all kubota series. Mellow attack and harmonious taste

Junmai Ginjo SMV +2

720ml 129.⁹⁵



鬼 WAKATAKE ONIKOROSHI

From Kyoto Prefecture, Very Famous Traditional Sake with a Smooth and Dry Taste; Very Popular Amongst The Young Crowd. Smv ±0 (Rich & Dry)

720ml 85.⁹⁵



菊水 KIKUSUI

Delicate With Clean Aromatics and Rich Sapinity Smooth, Rooted and Articulated in Elegance

Junmai Ginjo SMV+1

300ml 19.⁹⁵
720ml 38.⁹⁵



獺祭 DASSAI 45

Light honeydew aromas with the subtle sweetness of muscat grapes complemented by an undercurrent of crisp dryness

Junmai Daiginjo

300ml 23.⁹⁵



黒沢 KUROSAWA

BOASTS A NATURAL KIMOTO FLAVOR, WHICH IS FULL-BODIED AND EARTHY, YET LIGHT. IT IS EXQUISITELY BALANCED AND MASTERFULLY BREWED AS THE ALMIGHTY SAKE

300ML 20.⁹⁵



小百合 NIGORI SAYURI

The Creamy Sake Passes Through a Mesh and it is Coarsley Filtered. It Has a Refreshing Aroma, Natural Sweetness and Smooth Aftertaste

300ml 16.⁵⁰



濁酒 SHO CHIKU BAI NIGORI

Full-bodied, Pleasantly Sweet And Complex Flavor with a Smooth Texture

Nigori (Unfiltered) SMV-15

375ml 14.⁹⁵



花桃 PLUM SAKE HANA KOHAKU

This unique sake is made with a blend of jumai daiginjo sake and japanese plum juice elegant aroma, fresh sweet taste and crispy tartness enjoy well-chilled

300ml 14.⁹⁵

COCKTAILS



MANGO YUZUKI 9.⁹⁵

Mango, Orange, And Lime Flavored Sparkling Cocktail



MARGARITA HANA 9.⁹⁵

Orange and Lime Flavored Sparkling Cocktail



PALOMA KIKU 9.⁹⁵

Grapefruit and Lime Flavored Sparkling Cocktail

CAIPIRINA 7.⁹⁵

Shochu Base, Lime

YUZU CHU HAI 9.⁹⁵

Shochu Base, Yuzu, Plum

BEER

Draft			
Sapporo/ Orion	pint	6. ⁵⁰	pitcher 20
Bottled Beer			
Asahi / Sapporo / Kirin Ichiban / Kirin Light	small	5. ⁹⁵	large 8. ⁹⁵
Japanese Craft Beer	echigo ipa	7. ⁹⁵	red ale 9. ⁵⁰

WINE

WHITE	Glass	720ml
Chardonnay / Pinot Griogio	6. ⁵⁰	25
Plum Wine		
RED	7. ⁵⁰	29
Meylot / Pinot Noir		
Cabernet		

BEVERAGE NON ALCOHOLIC

Bottle Water	3. ⁹⁵
Sparkling Water	3. ⁷⁵
Black Iced Tea	3. ²⁵
Arnold Parmer	3. ⁷⁵
Flavor Iced Tea (Mango, Peach) *non refillable	3. ⁷⁵
Green Tea (Iced / Hot)	3. ²⁵
Bottomless Drink	3. ²⁵
Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade	

DESSERT

Mochi Ice Cream	4. ⁵⁰
Green Tea, Mango, Strawberry, Chocolate, Vanilla	
Tempura Ice Cream	6. ⁵⁰
Green Tea, Vanilla	
Flavor Ice Cream	3. ⁵⁰
Green Tea, Vanilla	



KOPAN
SUSHI & RAMEN BAR
BEVERLY

Order Online
(only pick up)



order.toasttab.com/online/kopan-ramen-beverly

We are Available for Delivery

