



**KOPAN**  
**SUSHI & RAMEN BAR**

**GARDEN GROVE**

# Izakaya



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



料理本



**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

和食



**5.95**  
**Kani Crab Stick**  
Crispy Kani strips

人気 NO.1



**10.95**  
**Fried Baby Octopus**  
Deep fried baby octopus with mayo

下町料理



**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

人気 NO.1



**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

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

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



**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



13.95

**Chili lime Tako**

Crispy and Tender Octopus Leg Served with Our House Tartar Sauce



13.95

**King Crab Bites**

4pcs Baked King Crab Leg Meat on Crispy Bites



8.95

**Garlic Green Bean**

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



8.95

**Gyoza (Beef / Veggie)**

Pan Seared Gyoza served with Soy Vinegar Sauce



**Shrimp Shumai** (5pcs)

Steamed Shrimp Dimsum Served with Ponzu

9.95



**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  
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# RAMEN ラーメン

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



Choose Your Toppings (Optional)



## Tonkotsu Ramen [14.95]

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

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

## 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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ていいの?

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



**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



**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



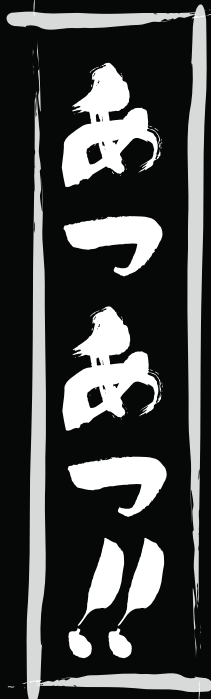
## HOT POT





**Ribeye Sukiyaki** 19.95

Japanese nabe served with marinated ribeye with mushrooms and vegetables





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



**Premium Ribeye on Hot Stone**

22.99



# 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.

Crabmeat = Imitation Crabmeat  
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# SUSHI

\*\*Add Caviar \$4

(2pcs)



**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)

Toro	50. <sup>95</sup>
Tuna	18. <sup>75</sup>
Yellowtail	16. <sup>95</sup>
Yellowtail Belly	18. <sup>25</sup>
Salmon	15. <sup>95</sup>
Salmon Belly	17. <sup>95</sup>
Albacore	15. <sup>95</sup>
Mackerel	14. <sup>95</sup>
Halibut	18. <sup>95</sup>
Black Snapper	18. <sup>25</sup>
Octopus	14. <sup>75</sup>
Jumbo Scallop	21. <sup>95</sup>

## HOUSE ROLL

(Hand Roll Available)

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

Tuna (Maguro) Fresh Tuna		7. <sup>25</sup>
Salmon (Sake) Fresh Salmon		6. <sup>95</sup>
Salmon Belly Fresh Salmon		7. <sup>25</sup>
Yellowtail (Hamachi) Fresh Hon Hamachi		7. <sup>25</sup>
Yellowtail Belly (Hamachi Toro) Yellowtail Belly		7. <sup>75</sup>
Halibut (Hirame) With Green Onions, Lemon Juice, Sea Salt		6. <sup>75</sup>
Albacore (Bincho Maguro)		6. <sup>75</sup>
Mackerel (Saba) House Marinated with Vinegar		5. <sup>95</sup>
Black Snapper (Kurodai)		7. <sup>25</sup>
Squid (Ika) With Shiso Leaf		5. <sup>75</sup>
Octopus (Tako) Cooked Octopus		5. <sup>95</sup>
Fresh Water Eel (Unagi) Baked Unagi with Eel Sauce		6. <sup>75</sup>
Shrimp (Ebi)		5. <sup>25</sup>
Jumbo Scallop (Hotate)		8. <sup>95</sup>
Ama Ebi (Sweet Shrimp) With Fried Shrimp Head		12. <sup>95</sup>
Egg (Tamago) Japanese Omelette		5. <sup>25</sup>
Salmon Egg (Ikura) House Marinated with Soy Sauce & Mirin		7. <sup>75</sup>
Scallop (Kaibashira) Scallop Mixed with Mayo		5. <sup>75</sup>
Smelt Egg (Masago)		5. <sup>25</sup>
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)** **16.25**

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)** **15.95**

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

おすすぬ



**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 : Crawfish 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 Dignity 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 11:30 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)



# 酒

# 日本酒

SAKE



満珠

KUBOTA  
DAIHINJO



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

Junmai Ginjo SMV +2

720ml 58

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 68

菊水

KIKUSUI



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

Junmai Ginjo SMV+1

300ml 19

獺祭

DASSAI 45



Rich, Structured and full-flavored sake with elegant note of rice and fruits

300ml 24  
720ml 70

男山

OTOKOYAMA



Light, Smooth and Rich Type. Quiet Grain-like Aroma with A Hint of Fruity Nose. Refreshing Lightness with Vivid Acidity. Very Dry Sake with Sharp, Right and Full-bodied Taste

300ml 22

濁酒

SHO CHIKU BAI  
NIGORI



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

Nigori (Unfiltered) SMV-15

375ml 15

白鶴

HAKUTSURU  
SUPERIOR



This Sake offers a full and fruity aroma, with a light texture and a rich taste. One of the highest quality sakes available

SMV +3 (Light & DRY)

300ml 19

白鶴

HAKUTSURU  
TANREI JUMAI



180ml 10

濁酒

STRAWBERRY  
NIGORI



This sake Nigori Strawberry. The sweetness and creamy texture of Ozeki Nigori Sake combined with a light, refreshing Strawberry flavor. All-natural color and GMO free.

SMV -30

300ml 16

濁酒

PINEAPPLE  
NIGORI



This sake Nigori Pineapple. The sweetness and creamy texture of Ozeki Nigori Sake combined with a light, refreshing Pineapple flavor. All-natural color and GMO free.

SMV -30

300ml 16

北瑤

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 16



CHUM-CHURUM

SOONHARI SOJU

(Strawberry, Peach, Apple Mango)

Korea 375ml 12

HOT SAKE

Small 5

Large 9

## BEVERAGE

NON ALCOHOLIC

- Perrier 3.50
- Bottled Ramune Original 5.00
- Iced Organic Green Tea 2.95
- Hot Green Tea 3.25
- Iced Tea (Unsweetened) 3.95
- Can Soda 2.95  
Coke, Diet Coke, Sprite, Lemonade, Dr. Pepper



## BEER

Bottled Beer

- Asahi Large 8
- Sapporo Large 8
- Orion Large 9





**KOPAN**  
SUSHI & RAMEN BAR  
GARDEN GROVE

Order Online  
(only pick up)



[order.toasttab.com/online/kopan-ramen-12-garden-grove](https://order.toasttab.com/online/kopan-ramen-12-garden-grove)

We are Available for Delivery

