

# DINNER

## COLD

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<b>PICKLES</b> assorted or individual*+	6
<b>OYSTERS</b> dashi, lime, scallion+ (3pc)	12
<b>NAPA</b> ponzu, cucumber, seasonal fruit, shirataki noodle, nori*+	12

## PLATES

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<b>DUMPLINGS</b> shiitake, dashi, butter, nori	15
<b>CABBAGE</b> napa, anchovy, ginger soy dashi, bonito, walnut*+	12
<b>MUSHROOM</b> portobello, shiitake, tofu, ricotta, chili oil, pinenut, nori*+	18
<b>CHICKEN WINGS</b> sichuan pepper, citrus, onion, blue cheese+	16
<b>LAMB TSUKUNE</b> brûlée yolk, dill, cumin, calabrian chili, seasonal vegetable+	19
<b>STEAK</b> galbi style wagyu skirt steak, scallion, teriyaki+	21
<b>TURKEY TAIL</b> tamari, vinegar, garlic, ginger, jalapeño+	22
<b>RAMAGNOLOTTI</b> onsen egg, pork belly, nori	22

## COMFORT

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<b>STONEPOT</b> market vegetables, kimchee, egg koshihikari rice, gochujang (steak 5)*+	19
<b>OKONOMIYAKI</b> kimchee, oyster, yamaimo, cabbage, bonito, kewpie (egg 2)*+	21
<b>BURGER</b> double beef patty, house made bun, bacon jam, cultured butter pickled daikon, onion, dijon, choice of salad or hand cut fries (egg 2, cheddar or blue cheese 1, extra patty 5)	16
<b>CHICKEN RAMEN</b> tokyo noodles, chicken breast, onsen egg, sesame+	15

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\*/+ is or can be made: gluten free+ vegetarian\*  
due to the drought, water available only upon request  
4.5% added in support of employee benefits  
30/person min. for parties larger than 5 (20% gratuity may be added)

