

Cold

Wakame Salad 6 GF

Wakame seaweed, carrot, daikon, cucumber, sesame, dashi, tamari

Spinach Goma-Ae 6 V+ GF

Blanched spinach, tahini, tamari, black sesame

Small Salad 6 V+ GF

Laughing Salad greens, black pepper vinaigrette, pickled red onion, cucumber, carrot, daikon

Spicy Tuna Cocktail* 14 GF

Raw Yellowfin, avocado, wakame, sesame, togarashi

Hot

French Fries 6 V GF

House-cut fries, wasabi mayonnaise*

Potato & Pea Croquettes 6

Yukon Gold potatoes, English peas, ginger, carrots, leeks,
‘Nduja tonkatsu sauce

Broccoli & Garlic 6 V GF

Organic broccoli, garlic, butter

Collard Greens 6 V+ GF

Sautéed organic collard greens, tamari, sake, sesame,
pickled togarashi

Hot Garlic Shrimp 8 GF

Fresno pepper, aquafaba butter, garlic, tamari, chili oil

Rockfish Kara-age 9 GF

Fried rockfish, tamari, sake, basil, ginger, ponzu sauce, lime

Mushroom Curry Udon 10 V+

Red curry, shiitake mushrooms, carrots, udon noodles, scallions

Buta Kimchi 12

All natural pork belly, house-made kimchi, nira, mustard greens,
sweet tamari

We do not accommodate any menu
substitutions or omissions

20% gratuity will be added
to parties of six or more

“V” is for vegetarian, “V+” is for vegan,
“GF” is for gluten free

*Consuming raw or undercooked
meats, poultry, seafood, shellfish
or eggs may increase your risk of
food-borne illness