

POUR MANNERS



IZAKAYA INSPIRED BY THE MULTICULTURAL CUISINES OF THE BAY AREA

KUSHIYAKI くしやき (CHARCOAL GRILLED SKEWERS, 2PC)

NEGIMA ねぎま - \$10

(Chicken Thigh)

Frizzled leeks, tare, yuzu kosho, sea salt

GYUNIKU JAKAK ぎゅうにく - \$12

(Picanha Steak)

Cambodian kroeung marinated, lemongrass tare, kaffir lime sea salt

BUTABARA ぶた - \$10

(Pork Belly)

Kakuni braised, karashi mustard, sea salt

YASAI やさい - \$10

(Japanese Eggplant, Shiitake Mushroom)

Saikyo Dengaku miso, goma, green onion

YAKI ONIGIRI やきおにぎり - \$5

(Riceball 1pc)

Shari, shio koji soy tare, seto furikake, aonori