



IZAKAYA INSPIRED BY THE MULTICULTURAL
CUISINES OF THE BAY AREA

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

MOMO ももやきとり - \$9
(Chicken Thigh)

Tare, yuzu kosho, sea salt, chili threads

GYUNIKU JAKAK ぎゅうにく - \$12
(Picanha Steak)

Cambodian kroeung marinated, tare, sea salt

TONTORO YAKI とんとろやき - \$10
(Pork Jowl)

*Sweet soy braised pork cheek, sea salt,
karashi mustard*

YASAI やさい - \$8
(Shiitake/Oyster Mushrooms)
Mirin soy, sea salt

YAKI ONIGIRI やきおにぎり - \$5
(Riceball 1pc)
Shari, tare, seto furikake