

APPETIZERS

PIRI KARA EGGPLANT.....\$15
general tso meets mabo - japanese eggplant, thai basil, crispy shallots (gf, vg)

ROASTED BROCCOLI SHIRAAE.....\$13
roasted broccoli florets & soybeans tossed in shiraae dressing made w/ creamy tofu, ground sesame seeds, white miso (gf, vg)

MIMI'S CAESAR SALAD*.....\$12
house caesar dressing made with pasteurized egg yolk, miso, anchovy, and a signature blend of herbs and spices, topped with lotus root chips (gf)

*add protein: karaage, shrimp, or tofu + \$6

CURRIED EDAMAME.....\$8
chilled edamame, curry vinaigrette, topped with house shichimi (gf, vg)

HAND CUT FRIES.....\$8
twice-fried russets, flaky salt, chūka fine herbs (gf, vg) **add house mentaiko mayo +\$1**

HANDMADE DUMPLINGS

SHRIMP & CHIVE GYOZA (6).....\$12
wild caught shrimp, chinese chives, fried 'til crispy, topped with house chili crisp

UTSUNOMIYA GYOZA (6).....\$10
classic pork & cabbage dumplings fried til crispy topped w/ house chili crisp

YASAI CHIKARA GYOZA (6).....\$10
veggie packed vegan dumplings fried til crispy topped w/ house chili crisp (vg)

GF = gluten free; VG = vegan; VT = vegetarian

BOWLS *SERVED WITH RICE & TAKUAN* (noodles do not include rice)

GYU MESHU.....\$18
braised angus short plate and shaved sweet onions in a dashi gravy. served over rice (gf)

CHICKEN KARAAGE.....\$16
crispy fried dashi-brined served with cabbage, lemon wedge, and kewpie mayo. served over rice (gf)

GARLIC NOODLES.....\$15
lo mein noodles, roasted mushrooms, triple garlic sauce, benishoga, confit garlic, and nori powder (vg)

MABO DOFU.....\$14
less spicy than the sichuan version, silken tofu and ma la pickled vegetables, mapo sauce. served over rice (vg)

SWEET & SOUR TOFU.....\$14
crispy fried tofu puffs with red and green peppers and onions, house sweet and sour sauce. served over rice (gf, vg)

CHŪKA BURGER* & FRIES.....\$18

house-ground american wagyu brisket & chuck, american cheese, yaki-bbq sauce, kewpie, cabbage, pickles, seeded bun

DOUBLE PATTY* +\$6



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A LA CARTE MAINS

DOES NOT INCLUDE RICE

EBI CHILI.....\$24
wok-fried shrimp, tomato chili sauce, sesame seeds, chive, cilantro

CHICKEN KARAAGE.....\$22
crispy fried dashi-brined chicken in our house dredge. served with cabbage, lemon wedge, and kewpie mayo (gf)

MABO DOFU.....\$22
less spicy than the sichuan version, silken tofu and ma la pickled vegetables in our mapo sauce (vg)

EXTRAS

ONSEN EGG*.....\$2
japanese-style slow poached egg (gf, vt)

STEAMED WHITE RICE (GF, VG)
small.....\$3
large.....\$8

EXTRA SAUCE.....\$1
choice of: mimi's chili crisp, sichuan sauce, kewpie mayo, mentaiko mayo

DESSERT

BUTTER MOCHI.....\$10
red bean paste, matcha creme anglaise (gf)

Before ordering please inform your server if a person in your party has a food allergy.