

KITCHEN MENU

THAI ISAN & JAPANESE IZAKAYA

RAW

- * **Takowazaab**
spicy raw octopus.
\$ 8.00
- * **Somtum**
green papaya salad with ikura & hotate.
\$ 22.00
- Mieng Kale**
kale salad with roasted coconut,
shallot, dried shrimps, lime peel,
ginger and roasted peanuts.
\$ 18.00
- * **Scallop Ceviche**
sashimi grade scallop with ikura in
spicy cucumber vinaigrette.
\$ 24.00

SIDES

- Edamame** \$ 8.00
- Spicy Mayo** \$ 3.00
- Sticky Rice** \$ 4.00
- Jasmine Rice** \$ 3.00

FRIED & SAUTÉED

- Bone-in Karaage**
fried chicken wing.
\$ 16.00
- Truffle Fries**
coated fries seasoned with truffle oil
and parmesan cheese.
\$ 12.00
- Kurobota Sausage**
\$ 12.00
- Ika Geso**
squid legs with salted egg yolk dip.
\$ 14.00
- Kibinogo Fry**
fried Japanese sardine.
\$ 14.00
- Kaki Fry**
fried oysters.
\$ 17.00
- * **Shishito Khao Kua**
peppers with roasted rice powder.
\$ 10.00
- Sautéed Mushroom**
assorted mushrooms in soy sake butter.
\$ 16.00
- * **LAAB PED**
Isan style spicy deboned duck salad.
\$ 32.00

GRILLED

- Isan Pork Jowl**
grilled pork jowl with sautéed mushroom
and roasted eggplant salsa.
\$ 25.00
- Hokke**
grilled mackerel with spicy lime
vinaigrette. non-spicy sauce available
upon request.
\$ 19.00
- Talay Paow**
platter of grilled shrimp, scallops and
squid with spicy dip.
\$ 44.00
- Crying Tiger**
grilled hanger steak with Isan jaew.
\$ 32.00

YAKITORI

- Shishito** \$ 8.00
- Eggplant** \$ 8.00
- King Oyster Mushroom** \$ 8.00
- Fried Squid** \$ 10.00
- Fried Pork Sausage** \$ 8.00

NOODLES

- * **Isan Saba Somen**
Northeastern Thai style cold wheat
noodles with cured mackerel.
\$ 28.00
- Somen Noodle Soup**
wheat noodle with pork short rib in
pork broth.
\$ 22.00
- Pad Thai Shrimp**
Chef Masa's favorite. contains peanuts
and egg. vegan option available.
\$ 25.00
- * **Chili Garlic Pasta**
spaghetti in garlic chili oil with
Kurobota sausage and bacon.
\$ 23.00
- Mentaiko Pasta**
spaghetti in mentaiko cream sauce with
bacon.
\$ 19.00
- * **Seafood Khee Mao**
spaghetti in chili basil sauce with
shrimps and Hokkaido scallops.
\$ 28.00

RICE

- * **Kaprow Moo Kai Dao**
minced pork sautéed basil & fried egg
served with prik nam pla. (sub for
shrimps +6 or tofu)
\$ 25.00
- Crabmeat Fried Rice**
\$ 29.00

Cheers!

SIGNATURE DRINKS

\$ 18

Pear Tonic

Pineapple Prik Glua

Thai Teani

Ume Yuzu

Coffee Sochu

BEER

Singha 9

Kyoto IPA 11

Isekado Hazy IPA 13

DRAFT Suntory 10

WINE

Santorini Familia *750 ml* 132

Pinot Grigio *TENUTO Italy* 14

Pinot Noir *Oregon* 16

Prosecco *Rose* 14

NON ALCOHOLIC DRINKS

coke 5 | diet coke 5 | Saratoga still 6 | Saratoga sparkling 6

MIO CRISP SPARKLING SAKE



\$24

(300 ml.)

\$15
(300 ml.)



NIGORI SAKE CREME DE SAKE SHO CHIKU BAI



TAISETSU

\$22

(300 ml.)

JUNMAI GINJO

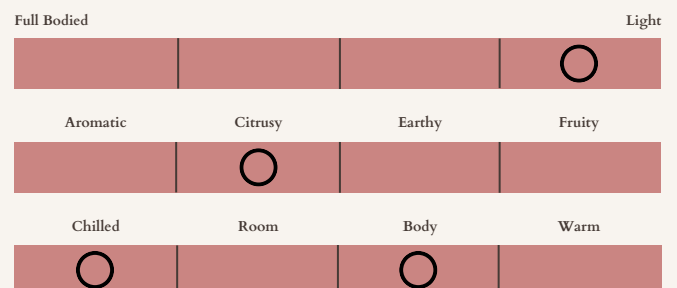
Brewed with water from Asahikawa Hokkaido Taisetsu Mountain in great igloos made from Kamakura Ice. Has an elegant, gentle and slightly sweet aroma with a nice rice flavor. Clean, dry and sharp with a refreshing finish.

RICE Hokkaido Rice

RICE POLISHING RATIO 45%

SAKE METER VALUE +3

ABV 15-16%





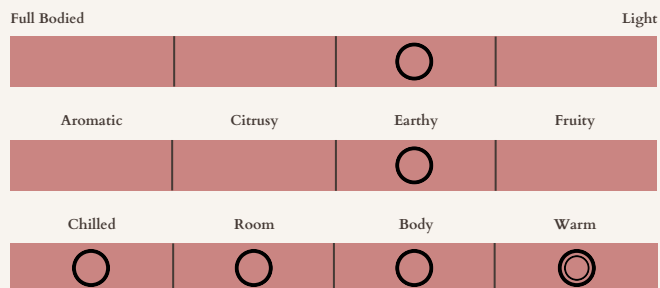
MUTSU OTOKOYAMA CHOKARA

\$27
(300 ml.)

JUNMAI

Hachinohe Shuzo registered their “Must Otokoyama” trademark over 100 years ago, in 1910. This refreshing, dry sake has a clean flavor and a solid character. A slight, citrusy aroma hints at their unique use of white koji.

RICE Hanafubuki
RICE POLISHING RATIO 65%
SAKE METER VALUE +8
ABV 16%





TAMANO HIKARI BIZEN OMACHI

\$34

(300 ml.)

JUNMAI DAIGINJO

Made with Omachi rice, the grandfather of all sake rice, and has a fruity Ginjo aroma and a deep flavor.

RICE Omachi Rice

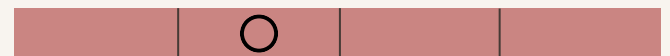
RICE POLISHING RATIO 50%

SAKE METER VALUE +3.5

ABV 16%

Full Bodied

Light

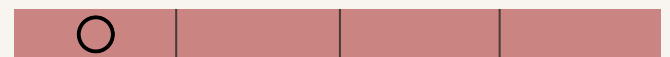


Aromatic

Citrusy

Earthy

Fruity

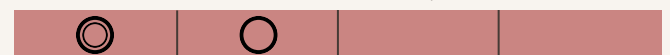


Chilled

Room

Body

Warm





ESSHU SAKURA BIYORI

\$57

(720 ml.)

GINJO

A Ginjo Sake with light and comforting sweetness and refined fragrance. Spring release only in limited quantities. Notes of sakura and light mint. Extremely refreshing, and perfect to celebrate the passing of the seasons.

RICE Senshuraku

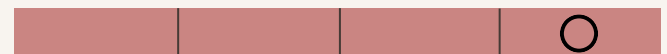
RICE POLISHING RATIO 55%

SAKE METER VALUE -1

ABV 13%

Full Bodied

Light

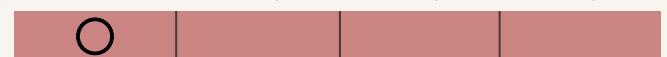


Aromatic

Citrusy

Earthy

Fruity

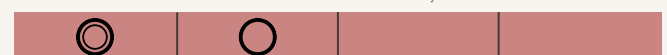


Chilled

Room

Body

Warm



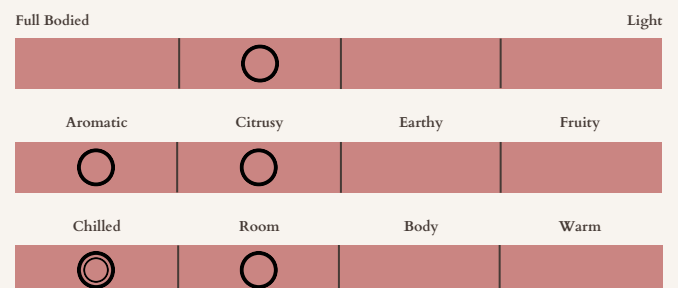
SENKIN MODERN MUKU

\$60
(720 ml.)

JUNMAI DAIGINJO

It has a sharp, vibrantly fruity flavor with a well-balanced umami heft, and the brewery encourages drinkers to try enjoying their sake out of Boudreaux wine glasses to maximize the sensory potential of the brew.

RICE Yamada Nishiki
RICE POLISHING RATIO 50%
SAKE METER VALUE -2
ABV 16%





BORN GOLD MUROKA

\$66

(720 ml.)

JUNMAI DAIGINJO

This Muroko Junmai Daiginjo is stored unpasteurized in -10 degrees Celsius after brewing, is pasteurized only once immediately before shipping. The absence of carbon filtration (aka Muroka) leads to a large presence of flavor and a lively aroma.

RICE Yamada Nishiki

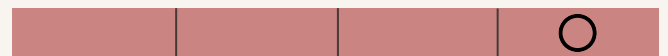
RICE POLISHING RATIO 50%

SAKE METER VALUE +4

ABV 17%

Full Bodied

Light

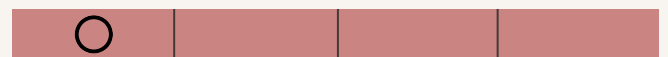


Aromatic

Citrusy

Earthy

Fruity

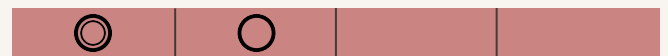


Chilled

Room

Body

Warm



SHIMIZU HARITSURU JUN

\$75
(720 ml.)

JUNMAI GINJO

Gohyakumangoku rice is polished down to 50%, and fermented very slowly at low temperatures, which enhances the natural umami of the rice, and produces a subtle aroma, and a round clean flavor.

RICE Gohyakumangoku
RICE POLISHING RATIO 50%
SAKE METER VALUE +2
ABV 15%

