

welcome to

NO WORK ALLOWED

Japanese Izakaya with a Northeastern Thai twist

KITCHEN MENU

THAI ISAAN & JAPANESE IZAKAYA

RAW

- * **Takowazaab**
spicy raw octopus.
\$ 8.00

* **Somtum**
green papaya salad with ikura & hotate.
cotains peanuts.
\$ 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

Salmon Skin Salad
crispy salmon skin with mixed springs
and sesame in Japanese soy dressing.
\$ 16.00

* **Goi Salmon**
Isan-style spicy fresh salmon tartare
with ikura.
\$ 24.00

* **Laab Hed**
spicy assorted mushroom salad.
\$ 16.00

FRIED & SAUTÉED

- Bone-in Karaage**
fried chicken wing.
\$ 16.00

Truffle Fries
skin-on 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.
\$ 12.00

Sautéed Mushroom
assorted mushrooms in soy sake butter.
\$ 16.00

GRILLED

- Isan Pork Jowl**
grilled pork jowl with sautéed mushroom
and roasted eggplant salsa.
\$ 25.00

Hokke
grilled Japanese Mackerel.
contains peanuts.
\$ 19.00

Crying Tiger
grilled ribeye steak with Isan jaew and
roasted eggplant salsa.
\$ 32.00

Veggies Yakitori
grilled shishito, eggplant & king
oyster mushroom.
\$ 12.00

SIDES

- Edamame** \$ 8.00

Spicy Mayo \$ 3.00

Sticky Rice \$ 4.00

Jasmine Rice \$ 3.00

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.
\$ 34.00

* **Salmon Curry Pasta**
grilled salmon over spaghetti in green
coconut curry sauce.
\$ 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

Unadon
grilled eel over rice served with Thai
chili sauce.
\$ 28.00



SIGNATURE DRINKS

Japanese sochu based

\$ 21

Thai Teani

House brewed sweetened black tea, lime juice, bitters

\$ 18

Pear Tonic

Pear nectar, grapefruit juice, tonic water

Ume Yuzu

Plum wine, yuzu liquor, yuzu puree, lime juice, seltzer

Pineapple Prik Glua

Pineapple juice, peach schnapps, chili-salt rim

Coffee Sochu

Coffee liquor, sweetened black Vietnamese coffee, bitter

Strawberry Saketini

Strawberry liquor, sake, yuzu puree

BEER

Singha 10

Kyoto White Yuzu Ale 11

DRAFT Suntory Premium Malt 14

WINE

Santorini Familia 750 ml 132

Pinot Grigio TENUTO Italy 14

Pinot Noir Oregon 18

Prosecco Rose 14

NON ALCOHOLIC DRINKS

mocktail 14 | coke 5 | diet coke 5 | Saratoga sparkling 6

MIO CRISP SPARKLING SAKE



\$24

(300 ml.)

\$15

(300 ml.)



NIGORI SAKE CRÈME DE SAKE SHO CHIKU BAI



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

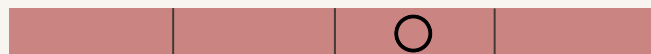
RICE POLISHING RATIO 65%

SAKE METER VALUE +8

ABV 16%

Full Bodied

Light

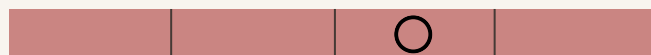


Aromatic

Citrusy

Earthy

Fruity

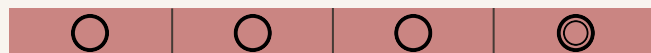


Chilled

Room

Body

Warm



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

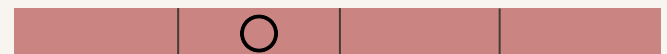
RICE POLISHING RATIO 50%

SAKE METER VALUE +3.5

ABV 16%

Full Bodied

Light

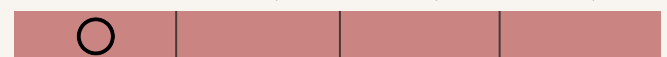


Aromatic

Citrusy

Earthy

Fruity

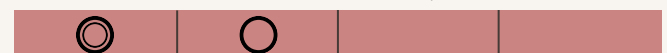


Chilled

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

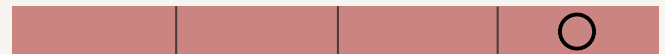
RICE POLISHING RATIO 55%

SAKE METER VALUE -1

ABV 13%

Full Bodied

Light

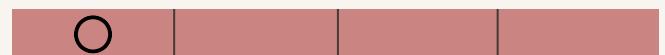


Aromatic

Citrusy

Earthy

Fruity

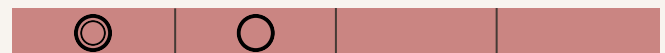


Chilled

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

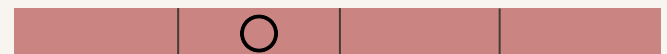
RICE POLISHING RATIO 50%

SAKE METER VALUE -2

ABV 16%

Full Bodied

Light

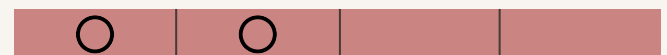


Aromatic

Citrusy

Earthy

Fruity

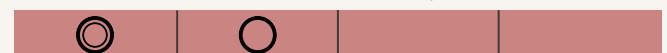


Chilled

Room

Body

Warm



BORN GOLD MUROKA

\$66

(720 ml.)

JUNMAI DAIGINJO

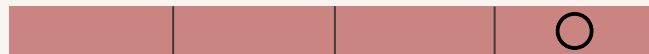
This Muroko Junmai Daiginjo is stored unpasteurized in -10 degrees Celsius after brewing, is pasteurized only once immediately before shipping. The absence of carbon filtration (aka Muroka) leads to a large presence of flavor and a lively aroma.

RICE Yamada Nishiki
RICE POLISHING RATIO 50%
SAKE METER VALUE +4
ABV 17%



Full Bodied

Light

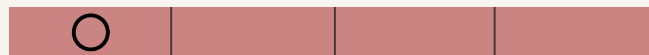


Aromatic

Citrusy

Earthy

Fruity

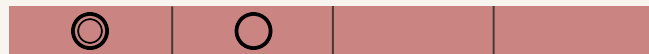


Chilled

Room

Body

Warm



SHIME HARITSURU JUN

\$75

(720 ml.)

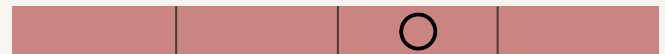
JUNMAI GINJO

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%

Full Bodied

Light

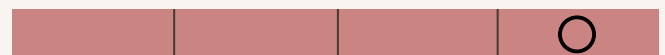


Aromatic

Citrusy

Earthy

Fruity



Chilled

Room

Body

Warm

