

## STARTS & SIDES

- CHIPS 'N DIP** kennebec potato chips, daily dip 14
- NAPA SLAW** cabbage, red kraut, carrot, creamy sesame dressing 8
- POTATO SALAD** carrot, cucumber, edamame, qp mayo 8
- PICKLES** napa cabbage kimchi, cauliflower, red onions, jalapenos 10
- BACON EDAMAME** bacon, toasted garlic, black vinegar 13
- PATE** chicken liver mousse, pickles, mission fig jam, crostini 18
- CORN FRITTERS** sweet yellow corn, rice flour, strawberry jam 16
- CHICKEN LICKIN'** mochiko fried chicken nuggets, ginger, soy, aioli 18
- SMASHED POTATOES** romesco, sour cream, scallion 16
- ROTISSERIE CAULIFLOWER** miso butter, furikake 16
- CHIX FAT RICE** garlic schmaltz, turmeric, cilantro, crispy chicken skin 20
- RAINBOW RICE** soboro tofu, shiitake, carrot, edamame, cucumber, pickled cabbage, vegan kimchi 20

## SALADS

- TOFU SALAD** seasoned tofu crumble; napa cabbage, cara cara orange, cucumber, almonds, pickled onions, herb mix, fried shallots, sesame vinaigrette 20
- CHICKEN SALAD** rotisserie chicken; napa cabbage, cara cara orange, cucumber, almonds, pickled onions, herb mix, fried shallots, sesame vinaigrette 20
- BEET SALAD** roasted beets, cashew cheese, strawberries, arugula, sunflower seeds, maldon salt, lemon-poppy vinaigrette 20
- SALMON SALAD** baked salmon belly, butter lettuce, cucumber, radish, pickled onions, sweet 100 tomatoes, parmesan, green goddess dressing 20

## KIDS BENTO

choice of chicken, pork, tsukune, or beef, served with rice, vegetables, fruit and edamame 15

*Water served upon request*

## ENTREES & SANDOS

- KOJI CHICKEN** 38 North half chicken, tare, orange salt, tossed greens, pickled red onions, scallions, roti 34
- BLACK PEPPER BEEF** tri-tip, chimichurri, umami salt, pickled cabbage slaw, scallions 34
- PORK SHOULDER** garlic-jalapeno garum, pickled jalapenos, cabbage slaw 28
- ST. LOUIS PORK RIBS** yellow curry salt, cabbage slaw, SB barbeque sauce, pickled jalapenos 32
- SALMON** pacific salmon, wild mushroom risotto, thyme 30
- TRIP'S TRIPLE** ¼ chicken, pork shoulder, tri-tip, chimichurri, garlic-jalapeno garum, tossed greens 45
- 3 LITTLE PIGS** rotisserie pork shoulder, St. Louis ribs, garlic sausage, tossed greens, pickled jalapenos, BBQ sauce, garlic-jalapeno garum 45
- DOUBLE DUTCH** ½ koji chicken, ½ rack St. Louis pork ribs, pickled jalapenos, tossed greens, two roti, chimichurri, bbq sauce 50

**BONES BURGER** two 4-ounce beef patties, American cheese, shredded lettuce, pickled red onions, 1k island 20

**TSUKUNE SANDO** two 4-ounce chicken and pork patties, shredded lettuce, fried shallots, hapa sauce, fried egg 20

**VEGGIE BURGER** house-made brown rice and mushroom patty, arugula, cashew cheese, caramelized onions, Dijon mustard, brioche bun 18

**FRIED CHICKEN SANDO** mochiko chicken thigh, gem lettuce, pickles, awesome sauce, buttered brioche bun (regular or spicy) 20

**PORK ROTI** burnt ends pork shoulder, roti, jalapeno garum, pickled onions, arugula, potato salad 20

## BEER

<b>Draft</b>		<b>gl</b>	<b>ptr</b>
Coronado Brewery, Nado Japanese Lager 4.5%		9	32
Anderson Valley, Boont Amber Ale 5.8%		9	34
Almanac, West Coast Pale Ale, Alameda 5.5%		9	34
Faction Brewing, Winter IPA, Alameda 6.5%		10	36
Chile Guava, Stem Cider 5.7%		9	
Estrella Galicia 0.0%		7	

## WINE

<b>Red Wine</b>		<b>gl</b>	<b>btl</b>
DRAFT, Old Soul, Pinot Noir 6oz/18oz carafe		11	26
Eberle, Cabernet Sauvignon		17	54
D'arenberg, Stump Jump, Shiraz		13	40
J. Lohr, Wildflower Valdiguie		15	52
Eshcol, Red Blend		19	65

<b>White Wine</b>		<b>gl</b>	<b>btl</b>
DRAFT, Threadcount, Sauv Blanc 6oz/18oz carafe		11	26
Bex, Riesling		13	39
Trefethen, Chardonnay		16	56
Curran, Grenache Gris		14	40

<b>Sparkling</b>		<b>gl</b>	<b>btl</b>
Angels and Cowboys, Brut		13	36
Kiuchi Awashizuku, Sparkling Sake, 300ml			30

## SAKE

	<b>gl</b>	<b>btl</b>
Chiyo Shinomine Kimoto Junmai	13	58
Heiwa Shuzou 'Kid ' Junmai 720ml	15	70
Yucho Shuzo 'Kaze no Mori' 720ml	17	78
Kuheiji 'Eau du Desir' Junmai Daigingo 720ml	21	105

## COCKTAILS

**MICHELADA** 12  
lager beer, spicy tomato juice, togarashi, fresh lime

**CUCUMBER COOLER** 16  
shochu, cucumber, lemon, soda water

**SHISO HIGHBALL** 16  
shiso infused shochu, lemon, ginger beer

**the Mi-Lo** 18  
shochu, sparkling wine, guava-passion, coconut

**MIMOSA 4 TWO** 26  
18oz carafe of sparkling wine and fresh orange juice or POG

## NON-ALCOHOLIC BEVERAGE

San Pellegrino Sparkling	9
Iced Tea	4
Hibiscus Rose Soda	6
Ginger Soda	6
Sparkling P.O.G. (passion, orange, guava)	6
Mexican Coke	6
Smith Tea's (green, herbal, breakfast)	6
Coffee, pour over with condensed milk	6
Hot Cocoa, marshmallow	6