

## STARTS & SIDES

**CHIPS 'N DIP** kennebec chips, daily dip **9**

**PICKLES** napa cabbage kimchi, cauliflower, red onions, jalapenos **7**

**BACON EDAMAME** bacon, black vinegar **8**

**CORN FRITTERS** sweet yellow corn, egg, rice flour, strawberry jam **12**

**CHICKEN LICKIN'** mochiko fried chicken nuggets, ginger, soy, aioli **15**

**GOODIE SAMPLER** cashew cheese, baba ganoush, lemon grass falafel, crudité, roti **16**

**PATE** chicken liver mousse, pickles, black mission fig jam, crostini **15**

**FRIED BRUSSELS** kimchi sauce, parmesan **10**

**SHISHITO** blistered peppers, curry aioli **10**

**SMASHED POTATOES** romesco sauce, sour cream, chives **12**

**NAPA SLAW** cabbage, red kraut, carrot, creamy sesame dressing **7**

**POTATO SALAD** carrot, edamame, qp mayo **7**

**CHICKEN FAT RICE** schmaltz, chicken cracklin', pickled cabbage **10**

**RAINBOW RICE** genmai, soboro tofu, shiitake, carrot, edamame, cucumber, pickled cabbage, vegan kimchi **16**

## BURGER & THINGS

**BONES BURGER** two 4-ounce beef patties, American cheese, shredded lettuce, pickled red onions, 1k island **15**

**TSUKUNE SANDO** two 4-ounce chicken and pork patties, shredded lettuce, fried shallots, hapa sauce, fried egg **16**

**FRIED CHICKEN SANDO** mochiko chicken thigh, gem lettuce, pickles, awesome sauce, buttered brioche bun (regular or spicy) **16**

**VEGGIE BURGER** house-made brown rice and mushroom patty, cashew cheese, caramelized onions, lettuce, pickles, curry aioli, brioche **16**

## SALADS

**CHICKEN SALAD** pulled chicken, oranges, napa cabbage, cucumber, almonds, pickled onions, scallions, sesame vinaigrette **15**

**BEET SALAD** roasted beets, lemon cashew cheese, strawberries, rocket, sunflower seeds, maldon salt, lemon-poppy vinaigrette **14**

**CHOPPED LOUIS** poached prawns, romaine hearts, shaved egg, garbanzos, pickled onions, tomatoes, 1K dressing **16**

**TOFU SALAD** tofu, napa cabbage, oranges, cucumber, almonds, pickled onions, scallions, sesame vinaigrette **13**

## ENTREES

**KOJI CHICKEN** 38 North half chicken, tare, orange salt, greens, pickled red onions, roti **24**

**BLACK PEPPER BEEF** tri-tip, chimichurri, umami salt, pickled cabbage slaw, scallions **26**

**PORK SHOULDER** garlic-jalapeno garum, pickled cabbage slaw, watermelon radish **22**

**ST. LOUIS PORK RIBS** yellow curry salt, cabbage slaw, SB barbeque sauce, pickled jalapenos **26**

**TRIP'S TRIPLE** ¼ chicken, pork shoulder, tri-tip, chimichurri, garlic-jalapeno garum, tossed greens **36**

**DOUBLE DUTCH** ½ koji chicken, ½ rack St. Louis pork ribs, pickled jalapenos, tossed greens, two roti, chimichurri, bbq sauce **40**

**3 LITTLE PIGS** rotisserie pork shoulder, St. Louis ribs, pulled Kalua pork, tossed greens, pickled jalapenos, garlic-jalapeno garum, BBQ sauce **36**

## KIDS BENTO

choice of chicken, pork, tsukune, or beef, served with rice, vegetables, fruit and edamame **12**

*Due to the drought, water will be served upon request.*

*Updated: 10.01.22*

## BEER

<b>Draft</b>	<b>gl</b>	<b>ptr</b>
Sapporo	7	25
Anchor Brewery – Steam Beer	7	28
Anchor Brewery – Tropical Hazy IPA	7	28
Almanac, West Coast Pale Ale, Alameda	8	30
North Coast Scrimshaw Pilsner	6	
Abita Amber Lager	6	
Founder's Porter	7	
Chile Guava, Stem Cider	7	
Guinness, non-alcoholic, 14.9oz	7	

## WINE

<b>Red Wine</b>	<b>gl</b>	<b>btl</b>
DRAFT, Old Soul, Pinot Noir gl/carafe	9	22
Folie a Deux, Zinfandel	11	39
Eberle, Cabernet Sauvignon	15	52
D'arenberg, Stump Jump, Shiraz	12	40
Trefethen, Eshcol Red Blend		68

<b>White Wine</b>	<b>gl</b>	<b>btl</b>
DRAFT, Angeline, Sauv Blanc gl/carafe	9	22
Wirth Wines, Rosé the Day	11	37
Hogue, Gewürztraminer	12	39
Au Bon Climat, Chardonnay	14	55
Domaine Drouhin Arthur, Chard		68
Trimbach, Riesling		65

<b>Sparkling</b>	<b>gl</b>	<b>btl</b>
Pol Clement, Brut, 187ml		10
Opera Prima, Sparkling Brut	7	24
A to Z Wineworks, Sparkling Rosé		45
Kiuchi Awashizuku, Sparkling Sake		28

<b>SAKE</b>	<b>gl</b>	<b>btl</b>
Joto – Graffiti Cup, 200ml		10
Yoshinogawa Echigo Junmai	9	48
Takatenjin 'Sword of the Sun'	12	60

## COCKTAILS

<b>MICHELADA</b> 9	
lager beer, spicy tomato juice, togarashi, lime	
<b>CUCUMBER COOLER</b> 12	
tombo sake, mint syrup, cucumber, lemon juice	
<b>ALOHA ORANGE</b> 12	
sparkling wine, sake, mango, orange juice	
<b>the Mi-Lo</b> 14	
shochu "fruit punch", strawberry, pineapple, soda	
<b>MIMOSA 4 TWO</b> 20	
18oz carafe of Opera Prima, fresh orange juice	
<b>STRAWBERRY-WATERMELON SLUSHEE</b> 14	
frozen strawberry and watermelon juice, shochu	
<b>SANGRIA</b> 14	
white wine, orange blossom water, strawberry	

## NON-ALCOHOLIC BEVERAGE

San Pelligrino Sparkling, 1L	8
Acqua Panna Spring Water, 1L	8
Lemonade	4
Iced Tea	3
Hibiscus Rose Soda	3
Mexican Coke	4
Diet Coke, Sprite, Strawberry	3
Coffee, Vietnamese-style	4
Hot Tea, Smith Teas	4
Hot Chocolate, house blend	3
Guinness, non-alcoholic, 14.9oz	7

## DESSERT

<b>BUTTER MOCHI</b> 9	
coconut mochi cake, whipped cream	
<b>CHOCO PB TORTE</b> 9	
oatmeal-peanut butter crust, chocolate ganache, sea salt	
<b>ALMOND PANNA COTTA</b> 9	
almond milk, fresh fruit, almond syrup	
*dairy free	
<b>BANANA PUDDING</b> 9	
dulce de leche, vanilla pudding, toffee, streusel	

