

STARTS

- CHIPS 'N DIP** Kennebec potato chips, daily dip **9**
- PICKLES** napa cabbage kimchi, cauliflower, red onions, jalapenos **7**
- BACON EDAMAME** bacon, toasted garlic, black vinegar **8**
- EDAMAME** furikake, sea salt **6**
- CHICKEN LICKIN'** mochiko fried chicken nuggets, ginger, soy, aioli **15**
- GOODIE SAMPLER** cashew cheese, smoked baba ganoush, lemon grass falafel, crudité, roti **16**
- PATE** chicken liver mousse, pickles, apricot jam, crostini **15**
- CORN FRITTERS** sweet yellow corn, egg, rice flour, strawberry jam **12**

SALADS

- CHICKEN SALAD** pulled chicken, citrus, 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**
- PRAWN CAESAR** poached prawns, romaine hearts, shaved egg, olive oil croutons, parmesan, miso caesar dressing **16**
- TOFU SALAD** tofu, napa cabbage, citrus, cucumber, almonds, pickled onions, scallions, sesame vinaigrette **13**

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**

ENTREES

- KOJI CHICKEN** 38 North half chicken, tare, orange salt, tossed greens, pickled red onions, scallions, roti **24**
- BLACK PEPPER BEEF** tri-tip, chimichurri, umami salt, pickled cabbage slaw, scallions **26**
- PORK SHOULDER** garlic-jalapeno garum, pickled cabbage slaw, shaved 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**
- 3 LITTLE PIGS** rotisserie pork shoulder, St. Louis ribs, pulled Kalua pork, tossed greens, pickled jalapenos, BBQ sauce, garlic-jalapeno garum **36**
- DOUBLE DUTCH** ½ koji chicken, ½ rack St. Louis pork ribs, pickled jalapenos, tossed greens, two roti, chimichurri, bbq sauce **40**

KIDS BENTO

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

SIDES

- CAULIFLOWER** nori butter, fried shallots, furikake **9**
- ASPARAGUS** chilled, tofu, edamame, chimichurri **9**
- SMASHED POTATOES** romesco sauce, sour cream, chives **12**
- NAPA SLAW** cabbage, red kraut, carrot, creamy sesame dressing **7**
- POTATO SALAD** carrot, cucumber, edamame, qp mayo **7**
- SALMON RICE** genmai rice, salmon, takana, shiso, sesame oil **12**
- RAINBOW RICE** genmai, soboro tofu, shiitake, carrot, edamame, cucumber, pickled cabbage, vegan kimchi **16**

BEER

Draft	gl	ptr
Sapporo	7	25
Anchor Brewery – Steam Beer	7	28
Anchor Brewery – Tropical Hazy IPA	7	28
Elysian Space Dust IPA	8	30
North Coast Scrimshaw Pilsner	6	
Abita Amber Lager	6	
Founder’s Porter	7	
10 Barrel Cucumber Crush Sour	8	
Paloma Grapefruit, Stem Cider	7	

WINE

Red Wine	gl	btl
DRAFT, Old Soul, Pinot Noir, 7oz/18oz 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
Mount Creek Gravity Blend		95

White Wine	gl	btl
DRAFT, Angeline, Sauv Blanc, 7oz/18oz carafe	9	22
Rosé the Day, Wirth Wines, Rosé	11	37
Hogue, Gewürztraminer	12	39
Au Bon Climat, Chardonnay	14	55
Domaine Drouhin Arthur, Chardonnay		68
Trimbach, Riesling		65

Sparkling	gl	btl
Pol Clement, Brut, 187ml		10
Opera Prima, Sparkling Brut	7	24
A to Z Wineworks, Sparkling Rosé		45

SAKE	gl	btl
Joto – Graffiti Cup, 200ml		10
Tozai Snow Maiden Nigori, 300ml		25
Takatenjin ‘Sword of the Sun’	12	60
Yoshinogawa Echigo Junmai, 720ml	9	48

COCKTAILS

MICHELADA 9
lager beer, spicy tomato juice, togarashi, fresh lime juice

CUCUMBER COOLER 12
tombo sake, mint syrup, cucumber, lemon juice

ALOHA ORANGE 12
sparkling wine, sake, mango, orange juice

the Mi-Lo 14
shochu “fruit punch”, passion fruit, pineapple, lime, soda water

MIMOSA 4 TWO 20
18oz carafe of Opera Prima and fresh orange juice

PINEAPPLE WHIP 14
frozen pineapple juice, coconut cream, shochu

SANGRIA 14
white wine, orange blossom water, strawberries, pineapple

NON-ALCOHOLIC BEVERAGE

San Pellegrino Sparkling Water, 1L	8
Acqua Panna Spring Water, 1L	8
Lemonade	4
Iced Tea	3
Hibiscus Rose Soda	4
Mexican Coke	4
Diet Coke, Sprite, Fanta	3
Coffee, Vietnamese-style	4
Hot Tea, Smith Tea selection	4
Hot Chocolate, house blend	4

