

FOOD MENU

CUCUMBER SALAD •

- 18 -

- WATERMELON FETA SALAD BABY ARUGULA, CUCUMBER, CITRUS SOY DRESSING
 - YELLOWTAIL CRUDO WAFU SAUCE, CHILI OIL, MICRO CILANTRO
 - 26 SALMON TATAKI •
 LIME MISO, RED ONION PICKLE, CHUNK WASABI
 - SASHIMI TACOS SERRANO, PONZU AIOLI
 - WAGYU BEEF TACOS GALBI SAUCE, AJI PANCA AIOLI, MICRO CILANTRO
 - -22• ROCK SHRIMP •
 ONION AND SRIRACHA RANCH, RAINBOW ARARE
 - EGGPLANT MISO
 FURIAKE, RAINBOW ARARE, MOZZARELLA CHEESE
 - CHARRED GREEN BEANS SPICY AMAZU, SSAM AIOLI, CRUNCH GLASS NOODLES
 - -9/11• EDAMAME •
 MALDON SEA SALT / JAPANESE SWEET CHILI SAUCE
 - CRISPY CHICKEN BAO DEEP FRIED CHICKEN, GARLIC AIOLI, CHEDDAR CHEESE
- -48 HALF | 93 FULL
 HAWAIIAN STYLE SHORT RIB •
 CANADIAN PRIME SHORT RIB, ANTICUCHO SAUCE, CAJUN
 PINEAPPLE
 - YAKINIKU LAMB •
 GRILLED HALF RACK, HOUSE MADE GARLIC YOGURT SAUCE
- -19/21/21• CHICKEN WINGS •
 SALT AND PEPPER / SNOW CHEESE / ANTICUCHO HONEY GLAZE
 - CRISPY FRIES SEA SALT / SNOW CHEESE
 - -17/18• GYOZA VEGETARIAN / BEEF

