

ROBATA

Kushiyaki Glazed Chicken



Description:

Briefly dipped in yakitori marinade then grilled skinless chicken thigh skewers with finished with satay glaze

(3 ounce per skewer)

Sauce:

Yakitori marinade:

light soy sauce, curry paste, sake, egg whites, mirin, ginger, salt, cornstarch, chicken powder, fish sauce, lime juice, ketchup

Satay glaze:

garlic, ginger, sugar, rice vinegar, sriracha, chili paste, shallots, scallions, ketchup, blended oil, chili flakes

Garnish:

micro chives, mila spice

Pickup time:

10-12min

Allergies: Soy, Ginger, Seafood, Onions, Garlic, Citrus, Alcohol, Eggs, Sesame.

Kalbi Short rib



Description:

24hrs marinated bone-in beef short ribs with pickled heart of palms (dashi, mirin, rice vinegar)

Sauce:

Marinade: light soy, mirin, sweet soy, sake, chicken powder, garlic, ginger, onions, sesame oil, dashi, kiwi

Garnish:

fried basil leaf, fried shallots

Pickup time:

10-12min

Allergies: Soy, Onions, Garlic, Sesame, Seafood, Alcohol, Ginger.