



TAPAS	
Name	Steamed kuromame \$9
Description	Kuromamme with mila spice and salt
Sauce	EVOO
Garnish	MILA spice, salt
Allergies	sesame, spice, citrus
Name	Shishito Pepper \$11
Description	Blistered then sauteed shishito peppers deglazed with tosazu miso garnished with izak spice
Sauce	Tosazu miso -Soy, rice vinegar, bonito flakes, white miso paste
Garnish	Lemon wedge, izak spice
Allergies	soy, gluten, spice, seafood
Name	Zucchini & Eggplant Tempura \$18
Description	Tempura fried zucchini and eggplant served with shiso cucumber tzatziki
Sauce	Greek yogurt, cucumber, lemon juice, shiso, garlic
Garnish	Shichimi pepper, EVOO
Allergies	Gluten, Garlic, Sesame, Citrus, Dairy, Cilantro
Name	Chicken Karaage \$18
Description	12hrs marinated (ground cumin, black pepper, sugar, garam masala, salt) then fried chicken thigh (w/ potato starch) served with a sweet corn espuma with pickled daikon (pickled with dashi)
Sauce	Sweet corn espuma
Garnish	Pickled Diakon, Popcorn shoots
Allergies	Garlic, Citrus, Onion, spice
Name	Chicharron \$22
Description	10 hours slow cooked pork belly-(soy, yamasa soy, miring, celery, ginger, scallions, onion, garlic, thai chili, blood orange juice) (4pc) coated in katakuriko (potato starch) served with cilantro aioli & lime wedge
Sauce	Cilantro aioli - cilantro, garlic, eggs, canola oil, shiso, kewpie mayo
Garnish	Espelette Pepper, Scallions, Lemon Wedge
Allergies	Soy, Onions, Ginger, Pork, Garlic, Citrus, gluten