

DELICA

## Deli (Main Item)

### **Agedashi Tofu Steak \$6.50/ea *Vegan***

Silken organic tofu lightly dusted with potato starch and deep fried. Served in a tentsuyu made of dashi, mirin and shoyu, then topped with Far West Fungi mushrooms and green onions. \*May have been fried in same oil as animal products

### **Tofu & Chicken Patty with Hijiki \$6.50/ea**

An all natural ground chicken and organic tofu patty with hijiki seaweed and carrots. Served in a sweet soy sauce and topped with grated daikon radish and green onions.

### **Fried Shrimp Cake \$6.50/ea**

Made with fresh white shrimp and coated in our house made panko breadcrumbs. Served with our house tartar sauce.

### **Potato Croquette \$3.25/ea *Vegetarian***

Delicately fried Russet and Yukon gold potato croquette with caramelized onions.

### **Crab Croquette \$5.50/ea**

Alaskan Dungeness crabmeat blended with a creamy Béchamel sauce then lightly breaded and fried.

### **Tonkatsu (Pork Cutlet) \$3.25/ea**

All natural pork tenderloin cutlet in our panko drizzled with house-made tonkatsu sauce.

### **Chicken Dumpling with Sweet Chili Sauce**

\$3.25/ea

All natural ground chicken, organic tofu, water chestnuts and shiitake mushrooms steamed then fried and served in a sweet chili sauce garnished with cilantro.

### **Sweet & Spicy Chicken \$3.25/ea**

All natural chicken marinated in sake and kiwi, lightly fried then tossed in our sweet & spicy sauce and black sesame.

\*house mayonnaise contains raw egg\*

