Deli (Main Item)

animal products

Agedashi Tofu Steak \$5.00/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

Tofu & Chicken Patty with Hijiki \$5.00/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 \$5.00/ea Made with fresh white shrimp and coated in our house made panko breadcrumbs. Served with our house tartar sauce.

Potato Croquette \$2.50/ea *Vegetarian*Delicately fried Russet and Yukon gold potato croquette with carmelized onions.

Crab Croquette \$5.50/ea

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

Tonkatsu (Pork Cutlet) \$2.50/ea All natural pork tenderloin cutlet in our panko drizzled with house-made tonkatsu sauce.

Chicken Dumpling with Sweet Chili Sauce \$2.50/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 \$2.50/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

