BENTO BOX
NO SUBSTITUTIONS; HOWEVER, ACCOMMODATIONS WILL BE MADE FOR ALLERGIES AND DIETARY RESTRICTIONS

Spiced Cider & Autumn Squash Bisque Cortado  ○ | gf
sage-coconut froth, roasted seeds, candied walnuts

Soba Noodle Salad  ○ | gf
carrot, cabbage, cucumber, persimmon

Okonomiyaki Tots
sesame mayo, bonito flakes, nori furikake

Artisanal Assorted Arare  ○

Salmon en Brioche
miso marinated atlantic salmon, brioche, herbed butter

Roasted Pumpkin Onigiri  ○ | gf

Salmon Tartare
smoked barrel soy, avocado, arare, crème fraîche, lemon grass smoke

vegetarian  ○    vegan  ○    gluten free  gf

California law advises patrons that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Foods in this restaurant are processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products. If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information.
COCKTAILS

In The Clouds
monkey 47 gin, chareau aloe liqueur, lime, simple, egg

Shiso High
suntory toki whisky, soda water, shiso, lemon peel

Lucky You!
kikori whisky, aperol, chareau aloe liqueur, lemon, strawberry, mint

CANNED BEER

Your Hazy Soul
almanac, alameda CA
japanese-style hazy ipa 6.1%

SAKE

Bijofu, Junmai Ginjo “Junrei Tama”
hamakawa shoten brewery, shikoku, JP
kochi, 16% abv

Azumaichi Hunmai Ginjo “Eastern Legend”
godocha brewery, kyushu, JP
saga, 17% abv

Shishi no Sato, Junmai Daiginjo “Aiyama”
matsuura shuzo brewery, chubu, JP
aiyama, 17% abv