

grace

BENTO BOX

NO SUBSTITUTIONS; HOWEVER, ACCOMODATIONS WILL BE MADE FOR ALLERGIES AND DIETERY RESTRICTIONS

Winter Squash Bisque Cortado | _{gf}

sage-coconut froth, spiced cider, 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.

BEVERAGES

YOU MAY PICK TWO BEVERAGES TO BE SERVED TO YOU ONE AT A TIME

COCKTAILS

In The Clouds

monkey 47 gin, chateau aloe liqueur, lime, simple, egg

Shiso High

suntory toki whisky, soda water, shiso, lemon peel

Lucky You!

kikori whisky, aperol, chateau aloe liqueur, lemon, strawberry, mint

Something Nice

titos vodka, spiced cranberry, green chartreuse, lime

Hot Buttered YUM!

mt gay rum, spiced butternut squash butter, vanilla, clove

CANNED BEER

Your Hazy Soul

almanac, alameda CA

japanese-style hazy ipa 6.1%

SAKE CARAFE

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