



~ DINNER MENU ~

|   |             |
|---|-------------|
| <b>EDAMAME</b> ~ sesame. gochujang. garlic. green onion butter.   | 6 (H) / 8   |
| <b>HOUSE BREADS</b> ~ whole roasted garlic. arugula macnut pesto. honey butter.   | 9           |
| <b>AHI POKE TARTAR</b> ~ spicy sesame tuna. avocado. shaved cabbage. seaweed salad.   | 18          |
| <b>YUZU/MISO HIBACHI CHICKEN KABOBS</b> ~ asian slaw. house sriracha aioli. kabayaki sauce.   | 8 (H) / 13  |
| <b>OSAKA VEGETABLE GYOZA DUMPLINGS</b> ~ lemongrass ponzu. chili oil. green cab salad. <b>V</b>   | 11 (H) / 15 |
| <b>HOT OIL DRIZZLED AHI SASHIMI</b> ~ pickled mango & gobo. house sriracha. roasted garlic. liquid aminos.  | 18          |
| <b>KAMPACHI SASHIMI</b> ~ heirloom tomato. yuzu ginger ponzu. green onion/cilantro chimichurri.   | 17          |
| <b>BABY ARUGULA CORN SALAD</b> ~ roasted corn. pistachio. cherry tomato. goat cheese.<br>orange segments. roasted corn/citrus vinaigrette. <b>V</b> | 10          |
| <b>MARGHERITA FLATBREAD</b> ~ heirloom tomato. chili oil. three cheeses.<br>roasted garlic creme fresh. basil. <b>V</b>                             | 12 (H) / 16 |
| <b>SALSICCIA NAAN FLATBREAD</b> ~ italian fennel sausage. caramelized onion. formaggio.<br>baby arugula. aged balsamic.                             | 17          |
| <b>KALUA PORK &amp; TOASTED GNOCCHI</b> ~ fresh peas. fava bean. preserved lemon. fried onion. asiago.  | 27          |
| <b>BRAISED SHORT RIB</b> ~ black garlic molasses. wasabi whip potato. shemiji mushroom. roasted roma.   | 35          |
| <b>“WAFU PASTA”</b> ~ linguine. chef's choice mushrooms.. tsuyu butter sauce. shiso. shaved asiago. <b>V</b>  | 24          |
| <b>SAKE GLAZED SALMON</b> ~ spicy soy brown butter. shiitake. green onion rice cake. pickled cucumber.  | 29          |

**H** - Happy Hour (Open-6pm)    **V** - Vegetarian    18% service charge parties of eight or more